

S A M U E L S

ENTREE

Choice of:

Beef tartare, gochujang, confit garlic, chives, pickle, radish, coconut cracker *gf, df*

Lime chili Tiger prawn, squid, sesame mayo, avocado, pineapple salsa *gf, df*

Heirloom carrot, Ricotta, orange, shallot, Hazelnut, pomegranate molasses *gf*

MAIN

Choice of:

Turkey medallion, pancetta, asparagus, potato & carrot rosti, watercress & cranberry jus *gf*

Roasted snapper, leek, kale, snow pea, dill beurre blanc, tobiko, sweet potato *gf (M)*

300gr sirloin, shoestring fries, café de paris, jus *gf*

Potato gnocchi, pumpkin, sundried tomato, sage *v*

DESSERT

Choice of:

Christmas Pudding, Brandy anglaise, vanilla ice-cream, spiced tuile *v*

Opera Cake, Blackberry, chocolate soil, vanilla ice-cream *v, gf*

Pavlova Entremet, Passionfruit coulis, white chocolate ganache, mango sorbet *v, gf, nf*

(A) Australia (I) Imported (M) Mixed Origin

**Focaccia accompaniments contain nuts. Please speak to your waiter regarding any allergies or dietary requirements.*