

SAMUELS

ciabatta loaf, smoked whipped butter, salt bush salt 3pp

SMALL

oysters, natural 4

gin, tonic, cucumber 4.5

pulled pork kilpatrick 4.5

local scallops, miso caramel leek, tomato & pickled cauliflower, *gf* 24

snapper ceviche, yellow pepper sauce, pawpaw, tobiko, fennel, *gf* 21

duck liver parfait, red onion chutney, sourdough 22

baby carrots, sumac hummus, feta, pistachio, *gf* 10

szechuan eggplant, wood ear, coconut reduction, coriander oil, *df, v* 18

MEDIUM

beef tartare, smoked oyster aioli, fermented shallot, cured egg, *df* 24

pork belly, poached pear, honey mustard, celeriac remoulade, *df* 22

gingin tomatoes, la delizia burrata, cucumber, shallot vinaigrette,
olive crumb, *gf* 23

fremantle octopus, chorizo, romesco sauce, *gf* 22

gnocchi, sage, brown butter, kale, walnuts, parmesan, *v* 21

LARGE

treeton farm beef fillet, duck fat potatoes, wattleseed butter, jus, *gf* 38

roisserie half chicken, lime, parsley, chilli basting, burnt celeriac mash,
charred corn, *gf* 35

snapper, akoya oyster and tomato nage, bay leaf oil, *gf* 38

duck breast, smoked parsnip purée, porcini, swiss brown
mushroom, lentils, cherry jus, *gf* 38

south west lamb cutlets, smoked dried harissa, chickpea & coriander
sugo, baby carrots, *gf* 39

sous vide scotch fillet 400gm sliced to share, garlic butter,
charred onion, jus, *gf* 55

SIDES

hand cut chips 10

charred greens, pine nuts, *gf* 12

baked cauli, smoked yoghurt, black garlic, sultanas, almonds, *gf* 12

house salad, cucumber, shallot, beetroot, pine nuts,
lemon vinaigrette *gf* 10

GRAZING MENU

Enjoy a selection of the
Chef's favourite plates served
straight from the kitchen to
your table. Minimum 4 pax.

65pp

DESSERT

belgian dark chocolate cremeux,
cherry compote, caramelised white
chocolate crumble, raspberry sorbet
16

cheesecake, sous vide local
strawberries, strawberry sorbet,
puffed buckwheat, lemon myrtle
meringue 16

passionfruit custard, yuzu curd,
whipped coconut, passionfruit
sorbet, mandarin, *gf* 16

apple and walnut slice, miso
caramel whipped ganache,
buttermilk anglaise, white chocolate
ice cream, *gf* 16

CHEESE

served with quince paste,
crackers & lavosh

double brie, denmark, WA 10

cheddar appenzelle, denmark, WA
10

ashed goats cheese, VIC 12

bleu d'auvergne, auvergne, FRA 12

3 for 30 / 4 for 38