

# SAMUELS

ciabatta, smoked whipped butter, salt bush salt 3pp

## SMALL

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

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

## MEDIUM

shredded rotisserie chicken, butter and leaf cos, pickled carrots, pistachios, citrus vinaigrette, *gf, df* 22

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

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

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

## LARGE

angus steak, wattleseed butter, duck fat kipflers, chargrilled greens, jus, *gf* 35

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

rotisserie half chicken, lime, parsley, chilli basting, burnet celeriac mash, charred corn, *gf* 35

## SIDES

hand cut chips, *gf* 10

charred greens, pine nuts, *gf* 12

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

## GRAZING MENU

Enjoy a selection of the Chef's favourite plates served straight from the kitchen to your table. Minimum 4 pax. 45pp

## SPECIALS

*beer, wine or soft drink included \$28*

samuels burger

ground wagyu, caramelised onion, american cheese, lettuce, tomato, pickle, relish, mayo, grilled bun, hand cut chips

steak sandwich

sirloin, smoked pastrami, rocket, tomato, truffle mayo, swiss cheese, panini, hand cut chips, chipotle relish

kale & quinoa

pumpkin hummus, ricotta, crispy spiced chickpeas, toasted pepitas, *gf*

linguini

chilli, evoo, garlic, parsley and parmesan  
add crab 8

crisp fried local mackerel  
slaw, tartare, lemon, hand cut chips