



S A M U E L S

ON MILL

Our name is inspired by Samuel Kingsford who built the flour mill on this land in 1833. Our menu showcases the diversity and seasonality of fresh Western Australian produce from land and sea. From the coastal fisheries in the north to the boutique distributors in the south, here at Samuels you'll taste our state on a plate.

Lunch

SMALL

ciabatta, smoked whipped butter, salt bush salt 3pp

cauliflower, hazelnuts, lemon tahini emulsion 12   

smoked brisket, asian slaw, nouc cham dressing, toasted peanuts 20 

local scallops, cauliflower, bacon, walnuts, chive oil, pickled shemji 24 

MEDIUM

gnocchi, cherry tomato, kale, parmesan 22 
add crab 8

shredded rotisserie chicken, asian slaw, coriander, toasted peanuts, nouc cham dressing 22

fremantle octopus, chorizo, romesco sauce 23 

honey mustard pork belly, poached pear, celeriac remoulade 22 

LARGE

angus sirloin, hand cut chips, broccolini, bearnaise 38

snapper, akoya oysters and tomato nage, bay leaf oil 40 

rotisserie half chicken, limoncello and herb glaze, spinach and chorizo, corn purée 38

SPECIALS

choice of 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

winter salad, roasted root vegetables, goats cheese, pomegranate vinaigrette 

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

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

SIDES

hand cut chips, aioli 10

charred greens, pine nuts, lemon vinaigrette 12 

mixed leaves, cucumber, tomato, onion, pine nuts, lemon vinaigrette 12

DESSERT

dark chocolate, cherry, honeycomb, raspberry sorbet, cocoa tuile 17

cheesecake, strawberry and rhubarb, strawberry sorbet, puffed buckwheat, lemon myrtle meringue 17

date and walnut cake, caramel sauce, cinnamon tuile, green apple sorbet 17

mango pannacotta, coconut sago, streusel, passionfruit sorbet 17 

CHEESE

served with quince paste, crackers and 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

GRAZING MENU

Enjoy a selection of the Chef's favourite plates served straight from the kitchen to your table. Minimum 4 pax. 49pp

Our kitchen will endeavour to accommodate dietary requirements on request. Please be advised all produce is prepared in an area where allergens are present. If you wish to know about the ingredients used please ask a member of our Team.

Dinner

SMALL

ciabatta, smoked whipped butter, salt bush salt 3pp

oysters, natural 4

rockefeller 4.5

cauliflower, hazelnuts, lemon tahini emulsion 12   

venison tataki with togarashi, ponzu, garlic chips, green onion 24 

local scallops, cauliflower, bacon, walnuts, chive oil, pickled shemji 24 

barramundi, vanilla cream, eggplant, basil, spinach, almond crumb 22 

smoked brisket, asian slaw, nouc cham dressing, toasted peanuts 20 

duck liver parfait, red onion jam, ciabatta 22

MEDIUM

honey mustard pork belly, poached pear, celeriac remoulade 22 

fremantle octopus, chorizo, romesco sauce 23 

gnocchi, cherry tomato, kale, parmesan 22 

add crab 8

LARGE

treeton farm beef fillet, mushroom, gremolata, pomme purée, confit garlic, jus 42 

rotisserie half chicken, limoncello and herb glaze, spinach and chorizo, corn purée 38

snapper, akoya oyster and tomato nage, bay leaf oil 40 

king prawn risotto, broccoli, lemon, marscarpone 40 

lamb rump, gnocchi, minted pea purée, smoked yoghurt, brussels sprout leaves 42

roasted pumpkin, black cabbage, gremolata, raisins, fermented black garlic 28   

SIDES

twice cooked new potatoes, truffle mayo 10 

hand cut chips, aioli 10

charred greens, pine nuts, lemon vinaigrette 12 

mixed leaves, cucumber, tomato, onion, pine nuts, lemon vinaigrette 12   

GRAZING MENU

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

Minimum 4 pax. 69pp

DESSERT

dark chocolate, cherry, honeycomb, raspberry sorbet, cocoa tuile 17

cheesecake, strawberry and rhubarb, strawberry sorbet, puffed buckwheat, lemon myrtle meringue 17

date and walnut cake, caramel sauce, cinnamon tuile, green apple sorbet 17

mango pannacotta, coconut sago, streusel, passionfruit sorbet 17 

CHEESE

served with quince paste, crackers and lavosh

double brie, denmark, wa 10

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