



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
duck parfait, red onion jam, ciabatta 18
white anchovies, parsnip butter, brioche 15 (2pce)
white bean dip, sumac, leek ash, evoo, flat bread 16 🌱

MEDIUM

- baked burrata, filo, kumato, gremolata 18 🌱
fremantle octopus, chorizo, romesco sauce 23 🌱
pork belly, tamarind & coconut, cucumber, pineapple 22 🌱
beef tartare, pickled cucumber, ponzu cured egg, pickled shallot, nori cracker, sesame mayo 23 🌱
cuttlefish curry, labneh 22

LARGE

- angus sirloin, hand cut chips, greens, bearnaise 38
rib eye, bone in 600gm, black cabbage, twice cooked potato, bonito butter, jus, *please allow 35 mins for medium* 70 🌱
snapper, spinach cream, mussels in verjuice, fennel 40
gnocchi, burnt butter, walnuts, sage, kale, reggiano 26 🌱
add crab 10
moroccan half chicken, cous cous, dates, dried apricot, yoghurt 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,
shredded rotisserie chicken, mixed leaves, roast pumpkin, fetta, green beans, tomato, lemon vinaigrette
linguini, chilli, evoo, garlic, parsley and parmesan
add crab 10
crisp fried local mackerel, slaw, tartare, lemon, hand cut chips

SIDES

- hand cut chips, aioli 11 🌱
mixed greens, pinenuts, lemon vinagrette 12 🌱
agedashi eggplant, spiced almonds 10 🌱
caesar, cos, bacon, parmesan, cured egg, anchovy dressing 12

DESSERT

- 70% bahen & co. chocolate cremeux, cherry compote, raspberry sorbet, aerated chocolate 17 🌱
pavlova, passionfruit curd, chantilly, mango sorbet 17 🌱
coconut pannacotta, watermelon granita, candied pistachio, sous vide strawberries 17 🌱

ARTISAN CHEESE

- three cheese selection, ask the team for todays selection, served with quince paste, crackers and lavosh 30

GRAZING MENU

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



Hilton Honors members enjoy up to 25% off food and drinks. Plus, earn an extra 500 points with a minimum spend of \$35AUD*. Find out more at likeamember.hilton.com

Dinner

SMALL

- ciabatta, smoked whipped butter, salt bush salt 3pp 🍃
- oysters, natural, lemon 4.5ea 🌿 🍷
- white bean dip, sumac, leek ash, flat bread 16 🍃
- scallops, kataifi, sweetcorn, tobiko 9ea
- duck parfait, red onion jam, ciabatta 18
- white anchovies, parsnip butter, brioche 15 (2pce)

MEDIUM

- baked burrata, filo, kumato, gremolata 18 🍃
- fremantle octopus, chorizo, romesco sauce 23 🌿
- pork belly, tamarind & coconut, cucumber, pineapple 22 🍷
- beef tartare, pickled cucumber, pickled shallot, ponzu cured egg, nori cracker, sesame mayo 23 🍷
- cuttlefish curry, labneh 22

LARGE

- beef fillet, black cabbage, twice cooked potatoes, gremolata, jus 43 🌿
- rib eye, bone in 600gm, black cabbage, twice cooked potatoes, bonito butter, jus, *please allow 35 mins for medium* 70 🌿
- market fish, spinach cream, mussels, fennel 40 🌿
- lamb rump, smoked eggplant, green beans, pistachio dukkah, feta 44
- gnocchi, burnt butter, walnuts, sage, kale, reggiano 26 🌿
add crab 10
- moroccan half chicken, cous cous, dates, dried apricot, yoghurt 38

SIDES

- hand cut chips, aioli 11 🍃
- mixed greens, pinenuts, lemon vinaigrette 12 🌿 🍷
- agedashi eggplant, spiced almonds 10 🍷 🍷 🍷
- caesar, cos, bacon, parmesan, cured egg, anchovy dressing 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

70% bahen & co. chocolate cremeux, cherry compote, raspberry sorbet aerated chocolate 17 🌿

pavlova, passionfruit curd, chantilly, mango sorbet 17 🌿

coconut pannacotta, watermelon granita, candied pistachio, sous vide strawberries 17 🌿 🍷

ARTISAN CHEESE

three cheese selection, ask the team for today's selection, served with quince paste, crackers and lavosh 30

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.