

# SAMUELS

## SMALL PLATES

TOASTED FOCACCIA local cultured butter <i>v</i>	12	WHIPPED FETA lemon, grilled sesame flat bread, fried parsley <i>v</i>	18	LOCAL OCTOPUS romesco sauce, chorizo, olives <i>gf</i>	32
WARM OLIVES marinated capsicum <i>gf, df, vgn</i>	14	SMOKED CAMEMBERT smoked, baked camembert, honey & thyme, baguette <i>v</i>	28	DUCK LIVER PARFAIT dried fig & raisin compote, ciabatta, port jelly	22
OYSTER natural, lemon <i>gf, df</i>	6.5	SCALLOP CEVICHE sliced chilli, lime, avocado, grapefruit caviar, cucumber essence, tobiko <i>gf</i>	27	PORK & CHICKEN ROLL crispy bean curd roll with chicken & pork, water chestnut, hoisin, toasted peanuts <i>df</i>	24
		CHEESE CROQUETTE prosciutto, caramelised onion jam	24		

## LARGE PLATES

POTATO GNOCCHI burnt butter sauce, sage, walnut, crispy kale, parmesan <i>v</i>	30	CRAB LINGUINE prawns, fresh chilli, spinach, garlic, tomato concasse, fresh basil <i>parmesan optional</i>	39	DARDANUP LAMB lamb rump, pomegranate glaze, baby carrots, parsnip, pistachio dukkah	48
MARKET FISH olive & roasted artichoke salsa, tomato, parsley oil, capsicum <i>gf</i>	52	PORK LOIN sous vide, pork jus, roast turnip, mustard & apple purée, caulini <i>gf</i>	39	PRIME RIB 600gm, café de paris, jus broccolini, jus <i>gf</i>	99
CHICKEN BREAST prosciutto, porcini purée, silver beet, roasted shallots <i>gf</i>	44	ROASTED AUBERGINE spiced, marinated bocconcini, shimeji mushrooms, hazelnut dukkah, mint, lime buttermilk <i>gf</i>	32	BEEF FILLET served medium rare, soubise purée, asparagus, balsamic zucchini, jus <i>gf</i>	58

### SIDE

SPRING SALAD watercress, rocket, asparagus, radish, cucumber, pine nuts, pickled onion, lemon basil vinaigrette <i>v, gf, df</i>	16
GREEN BEANS hummus pesto, pine nuts, parmesan <i>v, gf</i>	17
HARISSA ROASTED PUMPKIN walnut cream, sage, quinoa, parsley <i>gf</i>	17
WHIPPED POTATO truffle oil, parmesan crisp <i>v, gf</i>	16
CHIPS hand cut, double fried, aioli <i>v, df</i>	12

### SWEET

SAMUELS BOOZY TIRAMISU savoiardi, mascarpone, espresso, frangelico, kahlua	20
CHEESECAKE sous vide strawberries, crumble, strawberry sorbet <i>v, gf option available</i>	20
PROFITEROLES craquelin choux, hazelnut gelato, nutella sauce, praline	20
LOCAL CHEESE BOARD selection of local cheeses, caramelised onion jam, lavosh & crackers	36