

SAMUELS

SMALL PLATES

HOUSEMADE FOCACCIA 12 local cultured butter, native thyme	WARM OLIVES 14 roasted capsicum gf, df	STRACCIATELLA 26 heirloom tomato, kalamata olive, basil oil, focaccia
DUCK PARFAIT 22 charred ciabatta, pedro ximenez gel, cornichon	SNAPPER CEVICHE 30 chilli, lime avocado, grapefruit caviar, cucumber essence gf	LOCAL OCTOPUS 32 romesco sauce, olive, chorizo gf
BEEF TARTARE 28 pickled cucumber, smoked oyster aioli, cured egg, parmesan, ciabatta crisp		PORK BELLY 26 vermouth jus, charred leek, fava bean, pumpkin gf

LARGE PLATES

PARMESAN CRUSTED COURGETTE 28 grilled baby capsicum, pine nut crumble, watercress, tomato & basil sugo gf	POTATO GNOCCHI 32 sage & burnt butter sauce, walnuts, crispy kale, parmesan	SEAFOOD CASARECCE 42 prawn bisque, prawns, mussels, chilli, garlic, pangrattato <i>add chilli oil, parmesan</i>
SMOKED HERB LAMB 46 goat cheese, aubergine, shimeji mushroom, green olive gel, oregano gf	ROAST DUCK BREAST 49 purple carrots, preserved muntries, carrot butter purée, shiso gf	MARKET FISH 58 lemon myrtle sauce, mushroom duxelle, cavolo nero, black garlic gf
BEEF FILLET 58 braised brisket, confit garlic, whisky glazed onions, butter roasted potato gf		BEEF PRIME RIB 600GM 110 blanched broccolini, cafe de paris butter, jus gf

SIDE

AUTUMN SALAD 16 cos, asparagus, cucumber, pear, pine nuts, danish feta, burnt orange vinaigrette
ROAST CAULIFLOWER 16 cashew cream, honey, cumin ricotta
WHIPPED POTATO 16 truffle oil, parmesan crisp
HAND CUT CHIPS 12 aioli

SWEET

TRADITIONAL TIRAMISU 22 savoiardi, mascarpone, espresso, frangelico, kahlua
SAMUELS CHEESECAKE 22 blueberry compote, brown sugar crumble, lemon sorbet gfo
PROFITEROLES 22 craquelin choux, hazelnut gelato, nutella sauce, almond praline
LOCAL CHEESE BOARD 36 selection of local cheeses, caramelised onion jam, lavosh & crackers