

SAMUELS

SET MENU

TWO COURSE \$79 | THREE COURSE \$95

ENTREE [choice of]

STRACCIATELLA

heirloom tomato, kalamata olive, basil oil, focaccia | v

LOCAL OCTOPUS

romesco sauce, chorizo, olive | gf

BEEF TARTARE

pickled cucumber, smoked oyster aioli, cured egg, parmesan, ciabatta crisp

MAIN [choice of]

MARKET FISH

lemon myrtle sauce, mushroom duxelle, cavolo nero, black garlic | gf

POTATO GNOCCHI

burnt butter sauce, walnuts, sage, crispy kale, parmesan | v

ANGUS SIRLOIN

hand cut chips, greens, jus

DESSERT [choice of]

SAMUELS CHEESECAKE

blueberry compote, brown sugar crumble, lemon sorbet | gfo

PROFITEROLES

craquelin choux, hazelnut gelato, nutella sauce, almond praline