

# SAMUELS

## SET MENU

TWO COURSE \$79 | THREE COURSE \$95

---

### **ENTREE** [choice of]

#### BEEF TARTARE

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

#### LOCAL OCTOPUS

romesco sauce, chorizo, olive | gf

#### GRUYERE & SPINACH RISOTTO

maple pumpkin, herb & radicchio salad | v

### **MAIN** [choice of]

#### MARKET FISH

lemon myrtle sauce, cavolo nero | gf

#### POTATO GNOCCHI

porcini & Swiss brown cream sauce, crispy sage, parmesan | v

#### ANGUS SIRLOIN

hand cut chips, greens, jus

### **DESSERT** [choice of]

#### VALRHONA CHOCOLATE MOUSSE

hazelnut ice cream, caramel popcorn, macadamia, raspberry coulis | gf

#### FIG, DATE & WALNUT PUDDING

wattle seed caramel sauce, vanilla ice cream, caramelized banana