

*Welcome to
Samuels Restaurant*

(v) vegetarian (ve) vegan (gf) gluten free

Weekly Specials

Tuesday Chef's Night

5 Courses Discovery Degustation 60 pp + gl. bubbles

Midweek Menu Tuesday + Wednesday

2 courses 39

3 courses 49

Thursday Cellar Night

30% off any bottle of wine

Friday + Saturday Early Bird Special

From 5pm

2 courses 39

3 courses 49

(* table must be vacated by 7pm)

A La Carte Menu

House Made Confit Garlic Turkish Bread & Lemon Oil (v)

*Gluten free bread is also available

2.5 pp

Entrees

Freshly Shucked Sydney Rock Oysters (gf)
Natural with Lime & Lemon or Passionfruit Tapioca Pearls
Half Dozen 19.9 / Dozen 30.9

Pork Tenderloin, Dutch Carrots, Crispy Kale and Eggplant
Caviar Puree 25.9

Albacore Tuna, Avocado Mousse, Lemon Gel, Red Cos Lettuce,
Wasabi Mustard Leaf, Candied Walnuts (gf) 24.9

Maple & Soy Sous vide Scallops, Smoked Corn Puree, Charred Baby
Corn, New Season Asparagus, Prosciutto (gf) 26.9

Slow Cooked Hens Egg, Pea Puree, Snow Peas, Roasted Onions,
Puffed Rice, Potato chips (gf) 23.9

Main Courses

Dauphinois Gratin, Wild mushrooms, Cauliflower,
Charred Corn, Almonds & Bok Choy (gf) 33.9

Lamb fillets, Garden Peas, Puffed Grains, Fresh Mint, Tendrils,
Snow Peas (gf) 35.9

Steamed Market Fish Fillet, Cauliflower Puree, Bok Choy,
Pickled Ginger, Chili Oil, Fried Shallots (gf) 39.9

Jacks Creek Black Angus Sirloin, Potato Gratin, Pumpkin puree,
Wild mushrooms, Button Squash (gf) 42.9

Side Dishes

Roasted carrots, Cumin & Balsamic Reduction (gf) (v) (ve) 7

Wagyu Fat Roasted potatoes and Garlic Oil (gf) 7

Mixed Leaf Salad & Eschallot Dressing (gf) (v) (ve) 6

Palate Cleanser

***Our signature palate cleanser is to be enjoyed before your dessert or
between your dessert and your cheese course***

Lychee Nitro Meringue, cooked at your table in Liquid Nitrogen (gf) (v)
5pp

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Desserts

Raspberry Panna Cotta, Raspberry Jelly, Oat Crumble,
White Chocolate Gel, Blueberries (v)

Macadamia Sponge, Rockmelon Sorbet, Mascarpone,
Fresh Rockmelon, Raspberries (v)

Mango cheesecake, Coconut sorbet, Passionfruit and
Toasted Coconut (v)

Traditional Affogato, Vanilla ice cream,
Coffee & Frangelico (v)(gf)

15 each

Cheese

Brebirousse d'Argental, ***Sheep's Milk Washed Rind***,
From Lyon – France

Ossau-Iraty, ***Sheep's Milk Hard Cheese***,
From Basque Region - South West of France

Bleu de Laqueille, ***Cow's Milk Blue Cheese***,
From Auvergne - France

1 Cheese 10 / 2 Cheeses 20 / 3 Cheeses 28

25 gr per portion, served with house made bread wafers, grapes and
candied walnut



Degustation Menu

House Made Confit Garlic Turkish Bread & Lemon Oil (v)

Albacore Tuna, Avocado Mousse, Lemon Gel, Red Cos Lettuce,
Wasabi Mustard, Candied Walnuts (gf)

Maple & Soy Sous vide Scallops, Smoked Corn Puree, Charred Baby
Corn, New Season Asparagus, Prosciutto (gf)

Lamb fillets, Garden Peas, Puffed Grains, Fresh Mint, Tendrils,
Snow Peas

Jacks Creek Black Angus Sirloin, Potato Gratin, Pumpkin,
Wild mushrooms, Button Squash (gf)

Lychee Nitro Meringue, cooked at your table in Liquid Nitrogen (gf)

Macadamia Sponge, Rock melon Sorbet, Mascarpone and
Fresh Rock melon

99 per person