



BANQUET

Worrall

BLUE SWIMMER CRAB // pappardelle, tomato, chilli, lemon, herbs

BROADBEAN FALAFEL (v) // smoked eggplant, toasted freekeh, edamame, radish, mint

PORK & KAFFIR LIME STUFFED BABY SQUID // paw paw, baby zucchini, vietnamese mint, green chilli nam jim

BRAISED BEEF SHORT RIB // lemongrass & tamarind, green mango, nuoc cham, steamed rice

SLOW ROASTED CUMIN LAMB SHOULDER // ancient grain, fresh pea, pomegranate, za'atar pumpkin, sumac yoghurt

BBQ HARISSA OCTOPUS // shaved fennel, dill, pomegranate & green chilli dressing

PORTUGESE CHICKEN // smoked corn puree, heirloom baby carrots, speck, golden beetroot, grilled radicchio

SOY & BLACK PEPPER WAGYU RUMP // miso celeriac, shaved wombok, kaffir lime, fried shallot salad

YELLOW DUCK LEG CURRY // green mango, toasted coconut, coriander, steamed rice

GRILLED SIRLOIN // horseradish cream fraiche, caper parsley butter, green beans, radish

CHIMMICHURRI LAMB RUMP // moroccan eggplant, roast tomato, labneh, torn bread salad

5 SPICE CARAMEL PORK BELLY // prawn, papaya, crushed peanuts, chilli, fried shallots, mint

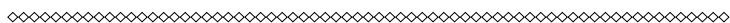
FRIED QUAIL // soy, ginger, mirin, pickled cucumber & beansprout salad

BROCCOLI ORECCHIETTE // chilli, garlic, lemon, peas, pecorino

BBQ OCTOPUS // smoked corn, pickled radish, nduja potatoes, toasted freekah

CRUMBED PORK CUTLET // celeriac remoulade, salsa verde, cornichon, caper butter

OVEN BAKED SALMON // tahini yoghurt, eggplant, coriander, walnuts, pomegranate, fried capers



SIDES //

fried cauliflower, chickpeas, cumin, pine nut, raisins, mint

fried spanish potatoes, kewpie, rosemary salt

beetroot, goats curd, pistachio, frisee, pickled shallot, sherry vinegar

green salad, shaved fennel, radish, parsley, lemon vinaigrette

shoestring fries

maple baked heirloom carrots, almond cream, chilli, oregano,

charred broccolini, toasted sesame dressing, soy

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