

*Amelie*

# FEED ME MENU

\$65

## TO START

BOWLS OF OUR MARINATED OLIVES  
LA DELIZIA BURRATA, HEIRLOOM TOMATOES, BASIL OIL,  
WARM BAGUETTE

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## TRIO OF TAPA PLATE

MUSHROOM ARANCINI WITH TRUFFLE AIOLI  
PORK AND FENNEL CHORIZO MEAT BALL ON TOMATO AND  
BASIL SUGO  
SMOKED PORTUGUESE CHICKEN SKEWER

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## FOLLOWED BY

WAGYU BEEF BRISKET GNOCCHI, SPINACH AND TRUFFLE JUS ( )  
TEMPURA SHARK BAY WHITING, ASIAN SLAW, NAM JIM  
GRILLED HALOUMI, FRESH SPINACH, PUMPKIN, ASPARAGUS,  
NECTARINE PINE NUTS, BALSAMIC GLAZE  
DUCK FAT KIPFLER POTATOES, ROSEMARY SALT, GARLIC AIOLI

*Please speak to us about adding a wine match to each of the  
courses for \$35 pp (3 glasses)*

*Amelie*

# FEED ME MENU

\$70

## TO START

BOWLS OF OUR MARINATED OLIVES  
LA DELIZIA BURRATA, HEIRLOOM TOMATOES, BASIL OIL,  
WARM BAGUETTE

MUSHROOM ARANCINI SERVED WITH TRUFFLE AIOLI  
GRILLED LA BOQUERIA SMOKED CHORIZO

## FOLLOWED BY

### CHOOSE FROM

SOUS VIDE LINLEY VALLEY PORK BELLY, POPCORN  
CRACKLING, PARSNIP PUREE, CHILLI CARAMEL OR,  
36HR BRAISED LAMB SHOULDER, WILD MUSHROOM, AND  
LENTILRAGOUT MIX OR,  
WAGYU BEEF BRISKET GNOCCHI, SPINACH, AND TRUFFLE JUS  
OR

MUSHROOM RISOTTO, TRUFFLE PECORINO, SALSA VERDE

SERVED WITH A  
SIDE OF OUR HALOUMI, SPINACH, PUMPKIN, ASPARAGUS,  
NECTARINE AND PINE NUT SALAD

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## TO FINISH

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE AND  
VANILLA ICE-CREAM

OR

TRIO OF CREME BRÛLÉE

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courses for \$35 pp (3 glasses)*

*Amelie*

# FEED ME MENU

\$85

## TO START

SHARK BAY SCALLOPS, SMOKED CARROT PUREE, PEA CRUMB  
GARLIC CHILLI PAN FRIED PRAWNS, SEMI DRIED TOMATO  
AND CHARRED SOURDOUGH.

KINGFISH CEVICHE, TIGERS MILK, CHILLI FINGER LIME PEARLS  
BASIL OIL

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## FOLLOWED BY

### CHOOSE FROM

SOUS VIDE LINLEY VALLEY PORK BELLY, POPCORN  
CRACKLING, PARSNIP PUREE, CHILLI CARAMEL OR,  
CONFIT DUCK LEG, SWEET POTATO PUREE, PEPPERED  
SPINACH, AND BLOOD ORANGE JUS OR,  
ANGUS BEEF FILLET, POTATO ROSTI, MARSALA JUS, OR  
BASIL PESTO GNOCCHI, SPINACH, TRUFFLE PECORINO, OR  
BARRAMUNDI, ROAST ASPARAGUS, SAFFRON TOMATO MUSSEL  
DRESSING

SERVED WITH  
DUCK FAT POTATOES AND CHARRED BROCOLINI

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## TO FINISH

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE AND  
VANILLA ICE-CREAM  
OR  
TRIO OF CREME BRÛLÉE

*Please speak to us about adding a wine match to each of the  
courses for \$35 pp (3 glasses)*