

Our food philosophy is simple.....

Nourish the body and soul by bringing friends and family together to connect

Each dish is perfect for sharing and will be served at the optimum time. Amelies kitchen involves shared cooking and preparation areas. Customers with Gluten sensitivities or other allergies, please talk to one of our friendly bar staff before ordering.

Chefs Selection (minimum 2)

50 per person

Course 1

Grazing board featuring smoked ham, Chefs dip, Manchego, Stracciatella cheese, pickles, candied nuts, Marinated olives, warm baguette and whipped butter

Pork and fennel chorizo meatball, tomato and basil sugo
Mushroom arancini, truffle aioli

Course 2

A full serve of our 36-hour Amelia Park lamb shoulder, mushrooms, lentils, truffle jus

A full serve of our Tempura Shark Bay whiting, Asian slaw, nam jim

Keep connected to joy...



@baramelie
bar-amelie.com.au

gf - gluten free | gfo - gluten free options | v - vegetarian

Please note: A %15 surcharge will apply on public holidays

Amelie boards

Charcuterie, cured meats - Manchego, dried fruits, candied nuts, pickles, baguette, fig preserve 34 (gfo)

Grilled flatbread, smoked Stratachella, olive oil, pickles, pinenuts, olive tapenade 24 (v)

Duck liver Parfait, blood orange gel, fig preserve, whipped butter, baguette 26 (gfo)

Amelie Gin cured salmon board, capers, creme fraiche, rocket served with a warm baguette 26 (gfo)

Small plates

Warm baguette, whipped butter 6

Gluten free bread, whipped butter 8

Warm lemon myrtle marinated olives 8 (gf, v)

6 Natural oysters with fresh lemon and red wine vinaigrette 24 (gf) seasonal

Shark Bay scallops (x 3), smoked carrot puree and pea crumb 29 (gf)

La Delizia Burrata, heirloom tomatoes, basil oil, baguette 24 (gfo, v)

Grilled La Boqueria smoked chorizo 18 (gf)

Pan-fried garlic and chilli Shark Bay prawns 20 (gf)

Kingfish ceviche, tigers milk, chilli, finger lime pearls, basil oil 25 (gf) (seasonal)

Smoked Portuguese chicken skewers, spiced mayo 18 (gf)

Mushroom arancini (x 3), truffle aioli 16 (v)

Pork and fennel chorizo meatballs, tomato and basil sugo 18 (gf)

Duck fat Kipfler potatoes, rosemary salt and garlic aioli 15 (gf)

Large plates

Grilled haloumi, spinach, pumpkin, charred asparagus, nectarine, pine nuts, balsamic 22 (gf, v)
- Add 2 Portuguese chicken skewers 7

Linley Valley pork belly, popcorn crackling, parsnip puree and chilli caramel, jus 30 (gf)

Confit duck leg, sweet potato puree, peppered spinach, blood orange jus 30 (gf)

Wagyu beef brisket gnocchi, mushrooms, spinach, truffle jus 30

36-hour Amelia Park lamb shoulder, mushrooms, lentils, truffle jus 28(gf)

Tempura Shark Bay whiting, Asian slaw, nam jim 26

Mushroom risotto, truffle pecorino, salsa Verde 24 (gf, v)

Basil pesto gnocchi, spinach, truffle pecorino 22 (v)
- Add smoked chicken breast 8

Barramundi, roast asparagus, saffron tomato mussel dressing 30 (gf)

Beef fillet (served medium rare) potato gratin, broccolini, marsala jus 38

Extras

Brussel sprouts, speck, truffle pecorino 15 (gf)

Harissa pumpkin, Greek yoghurt, pepitas 14 (gf, v)

Garden salad, heirloom tomato, red onion, capsicum, cucumber, French dressing 10 (gf, v)

Charred broccolini, preserved lemon yoghurt 14 (gf, v)

Duck fat Kipfler potatoes, rosemary salt, black garlic aioli 15 (gf)