

Welcome to Bar Amelie

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. Amelie's kitchen involves shared cooking and preparation areas; customers with gluten sensitivities or other allergies, please talk to one of our friendly staff before ordering.

Bar Amelie would like to thank the following suppliers who are essential in helping us create our menu:

Torres Meats, Pezzano, Great Southern Groves, La Delizia, Mr Green, The Grocer, Kalis Fresh Market, Ora Foods, Arancini Man, Calendar Cheese, The Corner Bakery, Endeavour.

Please note that all fresh produce is subject to supply

gf - gluten free | gfo - gluten free options | v - vegan | vo - vegan option

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

Chef's Selection \$55pp (Minimum 2 ppl)

Starters to share

Grazing Board

Smoked ham, chef's dip, manchego, stracciatella, pickles, candied nuts, marinated olives, sourdough, Lescure salted butter

Mushroom arancini, truffle aioli

Pork and fennel chorizo meatballs, tomato and basil sugo

Mains to share

Tempura Shark Bay whiting, golden crispy fries, lemon salt, dill aioli, & a cucumber, mint, dill, chilli, & French lemon dressed salad

Wagyu beef brisket gnocchi, mushrooms, spinach, truffle sauce, pecorino

Amelie Boards

Charcuterie Board

Selection of continental meats, Manchego, candied nuts, pickled onions, cornichons, olives, sourdough, Lescure salted butter

gfo \$ 42

Grazing Board

Smoked ham, chef's dip, manchego, stracciatella, pickles, candied nuts, marinated olives, sourdough, Lescure salted butter

gfo \$ 30

Flatbread Board

Grilled flatbread, smoked stracciatella, olive tapenade, olive oil, cornichons, pine nuts

vo \$ 28

Cheese Platter

A selection of four artisan cheeses, served with wafer crackers, cherry-almond-linseed toast biscuits, Barossa Bark, muscatels, quince paste, South-West-Honey honeycomb

gfo \$ 45

Cheese selection: • Marcel Petite Comté La Couronne PDO

- Lincet Brillat-Savarin PGI
- Onetik Chebris Tomme Brebis Chèvre
- Tarago Cheese Shadows of Blue

Small Plates

Sourdough with Lescure salted butter		\$ 8
Gluten free bread with Lescure salted butter	gf	\$ 9
Warm lemon myrtle marinated olives	gf, v	\$ 9
Mushroom arancini (x3), truffle aioli	gfo	\$ 19
Potato, cheese & herb croquettes (x3), salsa, balsamic glaze	gf	\$ 19
La Delizia Burrata, heirloom cherry tomatoes, fresh basil, pesto	gf	\$ 25
Tuna tartare, smashed avo, sesame sauce, crispy wonton skins		\$ 32
Kingfish crudo, Peruvian tiger's milk, fried baby capers, fresh chilli, crispy wonton skin strips	gfo	\$ 32
Shark Bay scallops (x3), seared in butter, served with smoky carrot purée & pea crumb	gfo	\$ 33
Chargrilled Fremantle octopus, green leaves, mint, pear, chilli, chilli oil, marinated shallots, & lemon upsized to large plate: + \$12	gf	\$ 23
Chilli mango prawns (x3), vermicelli noodle salad with cucumber, mint, slaw, pepper and nam jim upsized to large plate (+3 prawns): + \$12	gfo	\$ 22
Balinese style chicken skewers, chilli sambol mayonnaise (thigh meat and marinade may cause chicken to appear slightly pink)		\$ 24
Pork and fennel chorizo meatballs, tomato & basil sugo	gf	\$ 24
Amelie lamb koftas (x4), flatbread, hummus, lemon tahini		\$ 30

Large Plates

Creamy tomato gnocchi, spinach, pecorino	gfo, vo	\$ 30
Pan-fried barramundi served over a creamy seafood pasta with clams, prawns & sun-dried tomatoes.		\$ 38
Tempura Shark Bay whiting, golden crispy fries, lemon dill aioli, & a cucumber, mint, dill, chilli, & French lemon dressed salad		\$ 32
Chicken breast filled with pancetta, spinach, ricotta & mushrooms, served with mashed potato, broccolini, & cognac-shallot cream sauce	gf	\$ 35
Honey & sherry glazed pork loin, cauliflower purée, marsala jus, apple slaw with buttermilk dressing	gf	\$ 36
Slow-cooked spiced lamb rump, pea & mint purée, basil, snow pea shoot & cucumber salad, chilli caramel	gf	\$ 38
Wagyu beef brisket gnocchi, mushrooms, spinach, truffle sauce, pecorino	gfo	\$ 35
24-hour slow-cooked beef cheeks, beetroot purée, peppered spinach, duck fat potatoes, marsala sauce	gf	\$ 37
300g Beef Sirloin (medium rare), carrot purée, duck fat potato, broccolini, truffle sauce, chimmichurri	gf	\$ 48

Extras

Green side salad	gf	\$ 14
Brussels sprouts, speck, pecorino	gf	\$ 16
Harissa roast pumpkin, Greek yoghurt, pepitas	gf, v	\$ 16
Broccolini, preserved lemon & dill yoghurt, toasted almonds	gf, vo	\$ 16
Duck fat potatoes, rosemary salt, black garlic aioli	gfo	\$ 16

Small Plate Fiesta \$50pp (Minimum 4 ppl)

Warm lemon myrtle olives	gf
Sourdough with Lescure salted butter	gfo
La Delizia Burrata, heirloom cherry tomatoes, fresh basil, pesto	gf
Mushroom arancini, truffle aioli	gfo
Potato, cheese & herb croquettes, salsa, balsamic glaze	gf
Chargrilled Fremantle octopus, green leaves, mint, pear, chilli, chilli oil, marinated shallots, & lemon	gf
Chilli mango prawns, vermicelli noodle salad with cucumber, mint, slaw, pepper and nam jim	gfo
Balinese style chicken skewers, chilli sambol mayonnaise	
Pork and fennel chorizo meatballs, tomato & basil sugo	gf
Duck fat potatoes, rosemary salt, black garlic aioli	gfo
Brussels sprouts, speck, pecorino	gf

Feed Me Menu \$85pp (Minimum 4 ppl)

Starters to share

- Sourdough with Lescure salted butter** gfo
- La Delizia Burrata, heirloom cherry tomatoes, fresh basil, pesto** gf
- Potato, cheese & herb croquettes, salsa, balsamic glaze** gf
- Tuna tartare, smashed avo, sesame sauce, crispy wonton skins** gfo
- Shark Bay scallops, seared in butter, served with smoky carrot purée & pea crumb** gfo

Followed by - choose one per person

- Tempura Shark Bay whiting, golden crispy fries, lemon dill aioli, & a cucumber, mint, dill, chilli, & French lemon dressed salad**
- Honey & sherry glazed pork loin, cauliflower purée, marsala jus, apple slaw with buttermilk dressing** gf
- Slow-cooked spiced lamb rump, pea & mint purée, basil, snow pea shoot & cucumber salad, chilli caramel** gf
- 24-hour slow-cooked beef cheeks, beetroot purée, peppered spinach, duck fat potatoes, marsala sauce** gf

Finished with - choose one per person

- Sticky date pudding, butterscotch sauce, vanilla ice cream**
- Lime cheesecake, cream, pistachios, pistachio glaze** gf
- Honey cake, warm maple syrup, cream, strawberries, chocolate flakes**