

AMELIE X HOWARD PARK

Jeté & Jerry

Celebrate in style with an unforgettable Sparkling & Oysters, Mother's Day lunch at Bar Amelie, hosted by the one and only "King of Oysters," Jerry Fraser, alongside Gerome Vaughan of Howard Park Wines.



Settle in as Bar Amelie brings together the finesse of Western Australia's cool-climate Jeté Méthode Traditionnelle sparkling wines with the theatre and precision of live oyster shucking. Jerry's craft and storytelling elevate each taste, unlocking the subtle interplay between sea and sparkle.

9 May 2026 | \$130 per head | 11:30AM

Only 40 seats available for this exclusive experience.
Book Now!

AMELIE X HOWARD PARK

Jete & Jerry Menu

Glass of Petit Jeté on arrival with small canapés

To Start

6 oysters (2 types) per person with freshly shucked by the oyster king "Jerry Fraser", with Jete & Grand Jeté

Next

Howard Park Heritage SB
Amelie Tuna Tartare, smashed avo, sesame sauce, crispy wonton skins

To Follow

Flint Rock Shiraz
24-hour slow-cooked beef cheeks, beetroot purée, peppered spinach, duck fat potatoes, marsala sauce

To Finish

Jeté Rosé
Amelie baked cheesecake with fresh strawberries and cream

