

YOU'RE INVITED

# Mother's Day At Amelie

10TH MAY

BRUNCH SET MENU

LUNCH SET MENU

AFTERNOON HIGH TEA

DINNER SERVICE

DRINKS & FOOD SPECIALS

BOOKINGS ESSENTIAL





# Mother's Day Brunch Menu

## ON ARRIVAL

Mimosa or bubbles (non-alc option available)

## TO START

Fresh Fruit Salad, greek yoghurt, honey, granola crumb  
Assorted mini Danishes

## MAIN COURSE (CHOOSE ONE)

Smashed avocado, toasted sourdough, roast heirloom cherry tomatoes, bacon, poached/fried eggs, feta, balsamic glaze (gfo), (veg option sauteed spinach)

Smoked salmon toasted sourdough creme fraiche, baby capers, roquette and poached eggs (gfo)

Meatballs, tomato sugo, pecorino with toasted sourdough

Potato & cheese croquettes with tomato salsa, poached/fried eggs bacon and balsamic glaze (gf) (veg option sauteed spinach)

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

**\$45 PER ADULT**  
**\$35 PER CHILD OVER 12**

## KIDS UNDER 12

Kids bacon and scrambled eggs with toasted sourdough \$15

Kids pancakes with raspberry coulis and ice-cream \$15

# Mother's Day Lunch Menu



## TO START

Sourdough with Lescure salted butter (gfo)

La Delizia Burrata, heirloom cherry tomatoes, fresh basil, pesto (gf)

Tuna tartare, smashed avo, sesame sauce, crispy wonton skins (gfo)

Potato, cheese & herb croquettes, salsa, balsamic glaze

Shark Bay scallops, seared in butter, served with smoky carrot purée & pea crumb (gfo)

## MAIN COURSE (CHOOSE ONE)

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

Chicken breast filled with pancetta, spinach, ricotta & mushrooms, served with mashed potato broccolini, & cognac shallot cream sauce (gf)

24-hour slow-cooked beef cheeks, beetroot purée, peppered spinach, duck fat potatoes, marsala sauce (gf)

## TO FINISH (CHOOSE ONE)

Sticky date pudding, butterscotch sauce, vanilla ice cream  
Lime cheesecake, cream, pistachios, pistachio glaze (gf)

Honey cake, warm maple syrup, cream, strawberries, chocolate flakes

Vegetarian menu options available.  
Please request

**\$85 PER PERSON**



# Mother's Day High Tea Menu



## FIRST COURSE: SAVOURY

Smoked Salmon, cream cheese, capers and roquette mini  
toasted bagel

Mushroom arancini, truffle aioli

Potato & cheese croquette with tomato salsa and balsamic  
glaze

Amelie open sandwiches:

Ham, tomato, bocconcini and basil with balsamic glaze

Smoked chicken, brie cheese, salsa verde

## SECOND COURSE: SWEET

Vanilla cupcake with buttermilk icing

Baked cheesecake with whipped cream and fairy floss

Warm Portugese tartlets

Macaron

One of the following selected by the chef:

Opera cake with whipped cream

Amelie Honey cake with chocolate honeycomb

Raspberry brownie slice with coulis



**\$50 PER PERSON**