

*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 availability

| gf - gluten free | gfo - gluten free options | v - vegetarian | vg - vegan |  
| vgo - 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, romesco, beetroot hummus, Manchego, pickles, candied nuts, marinated olives, sourdough, whipped butter

### **Mushroom arancini, truffle aioli**

### **Pork and fennel chorizo meatballs, rich 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**

gfo(+\$2) \$ 42

Selection of continental meats, cornichons, Manchego, romesco dip, beetroot hummus, candied nuts, dried fruits, sourdough

### **Cheese Platter**

gfo(+\$1), v \$ 45

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

#### **Cheese selection:**

- Marcel Petite Comté La Couronne PDO
- Lincet Brillat-Savarin PGI
- Onetik Chebris Tomme Brebis Chèvre
- Tarago Cheese Shadows of Blue

### **Baked Brie Board**

gfo(+\$1), v \$ 32

100g baked Brie, warm honey fig jam, fresh baguette, crackers

### **Lamb Koftas**

gfo(+\$1) \$ 30

Lamb Koftas (x4), grilled flatbread, tahini, hummus, salsa verde

## Small Plates

<b>Locally baked sourdough, whipped butter</b>	v	\$ 8
<b>Gluten free bread with whipped butter</b>	gf, v	\$ 9
<b>Warm Great Southern lemon myrtle marinated olives</b>	gf, vg	\$ 9
<b>Mushroom arancini (x3), truffle aioli</b>	gfo, v	\$ 19
<b>Potato, cheese &amp; herb croquettes (x3), salsa, balsamic glaze</b>	gf, v	\$ 19
<b>Bolognese lasagne croquettes (x3), rich tomato &amp; basil sugo, pecorino</b>		\$ 21
<b>Charred corn ribs with sweet paprika salt, preserved lemon &amp; dill yoghurt</b>	gf, v, vgo	\$ 20
<b>La Delizia burrata, heirloom cherry tomatoes, basil pesto</b> <i>(contains nuts)</i>	gf, v	\$ 25
<b>Asian tuna tartare, smashed avo, sesame sauce, crispy wonton skins</b>		\$ 32
<b>Kingfish crudo, sweet &amp; sour coconut milk, radish, ginger &amp; chilli oil</b>	gf	\$ 32
<b>Shark Bay scallops (x3), seared in butter, served in the half shell with smoky carrot purée &amp; chorizo crumb</b>	gfo	\$ 33
<b>Chargrilled Fremantle octopus, romesco, soft herb &amp; pickled fennel salad</b> <i>(contains nuts)</i>	gf	\$ 23
<b>Chilli mango prawns (x3), vermicelli noodle salad, nam jim</b> <i>upsized to large plate (+3 prawns): + \$12</i>	gfo	\$ 22
<b>Balinese style chicken skewers, sambal mayonnaise</b> <i>(thigh meat and marinade may cause chicken to appear slightly pink)</i>		\$ 24
<b>Pork and fennel chorizo meatballs, rich tomato &amp; basil sugo</b>	gf	\$ 24
<b>Pork belly skewers (x3), braised cabbage, chilli caramel</b> <i>upsized to large plate (+3 skewers &amp; potatoes): + \$12</i>	gf	\$ 24

## *Large Plates*

<b>Pan seared gnocchi, roasted capsicum and almond sauce (romesco), cream, spinach</b>	gfo, v, vgo	\$ 32
<b>Tempura Shark Bay whiting, golden crispy fries, lemon dill aioli, &amp; a cucumber, mint, dill, chilli, &amp; French lemon dressed salad</b>		\$ 32
<b>Fish pie, sliced potato, cheese, broccolini</b>		\$ 32
<b>Creamy chicken thigh, mushrooms, sliced duck fat potatoes, sun-dried tomatoes, fried sage, parmesan</b>	gfo	\$ 34
<b>Spicy duck leg coconut curry, new potatoes, green beans</b>	gfo	\$ 38
<b>Slow cooked lamb shoulder ragout on pappardelle, parmesan</b>		\$ 36
<b>Asian beef short ribs, steamed rice, bok choy, hoisin sauce, fresh chilli, coriander</b>	gf	\$ 38
<b>24-hour slow-cooked beef cheeks, beetroot purée, peppered spinach, duck fat potatoes, marsala sauce</b>	gfo	\$ 37
<b>Wagyu beef brisket gnocchi, mushrooms, spinach, truffle sauce, pecorino</b>	gfo	\$ 35

## *Extras*

<b>Broccolini, preserved lemon &amp; dill yoghurt, toasted almonds</b>	gf, v, vgo	\$ 16
<b>Tarragon beans</b>	gf, vg	\$ 14
<b>Harissa roast pumpkin, Greek yoghurt, pepitas</b>	gf, v	\$ 16
<b>Duck fat potatoes, rosemary salt, black garlic aioli</b>	gfo	\$ 16

## *Small Plate Fiesta \$60pp (Minimum 4 ppl)*

<b>Warm Great Southern lemon myrtle marinated olives</b>	gf
<b>Locally baked sourdough, whipped butter</b>	gfo
<b>La Delizia burrata, heirloom cherry tomatoes, fresh basil, pesto</b>	gf
<b>Mushroom arancini, truffle aioli</b>	gfo
<b>Potato, cheese &amp; herb croquettes, salsa, balsamic glaze</b>	gf
<b>Pork and fennel chorizo meatballs, rich tomato &amp; basil sugo</b>	gf
<b>Chargrilled Fremantle octopus, romesco, soft herb &amp; pickled fennel salad</b> (contains nuts)	gf
<b>Chilli mango prawns (x3), vermicelli noodle salad, nam jim</b>	gfo
<b>Balinese style chicken skewers, chilli sambal mayonnaise</b>	
<b>Duck fat potatoes, rosemary salt, black garlic aioli</b>	gfo
<b>Broccolini, preserved lemon &amp; dill yoghurt, toasted almonds</b>	gf

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

## *Starters to share*

- Locally baked sourdough, whipped butter** gfo
- La Delizia burrata, heirloom cherry tomatoes, fresh basil, pesto** gf
- Potato, cheese & herb croquettes, salsa, balsamic glaze** gf
- Asian tuna tartare, smashed avo, sesame sauce, crispy wonton skins**
- Shark Bay scallops, seared in butter, served in the half shell with smoky carrot purée & chorizo crumb** gfo

## *Followed by - choose one per person*

- Fish pie, sliced potato, cheese, broccolini** gfo
- Creamy chicken thigh, mushrooms, sliced duck fat potatoes, sun-dried tomatoes, fried sage, parmesan** gfo
- Spicy duck leg coconut curry, new potatoes, green beans** gfo
- 24-hour slow-cooked beef cheeks, beetroot purée, peppered spinach, duck fat potatoes, marsala sauce** gfo

## *Finished with - choose one per person*

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

# Afters Menu

## **Amelie's Sticky Date Pudding \$16**

With butterscotch sauce & vanilla ice cream

## **Baked Honey & Lime Cheesecake (gf) \$16**

With pistachios, pistachio glaze, strawberry & whipped cream

## **Amelie's Honey Cake \$16**

With warm maple syrup, cream, strawberries & chocolate flakes

## **Black Forest Parfait \$16**

With cookie crumb, berry coulis & hazelnut mascarpone

## **Affogato \$8**

Vanilla ice cream, espresso and liqueur of your choice: + \$10  
(Frangelico, Shanky's Whip, Kahlua, Baileys, Amaretto, Cointreu, Sambuca)

## **Cheese Platter (gfo) \$45**

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

Cheese selection: • Marcel Petite Comté La Couronne PDO

• Lincet Brillat-Savarin PGI

• Onetik Chebris Tomme Brebis Chèvre

• Tarago Cheese Shadows of Blue