



Amelie

Catering & events

Amelie

*Amelie Catering and Events is the extension of
Bar Amelie Subiaco.*

Since opening mid 2022 Amelie in Subiaco has established itself as a key player in the resurrection of Subiaco's hospitality offerings.

As a small family-owned business Amelie aims to support other small businesses while providing offerings created from the heart, and served with soul.

Honest and tasty food, our team create food and beverage offerings around local suppliers, fresh seasonal produce. and the very best of interstate and international offerings.

We simply create offerings that are from the heart and meant for sharing.

The Amelie Purpose... is to create

Joy

In all aspects of our offerings and service

Happiness

To be paid forward

Connection

By creating memories



Grazing boards

Charcuterie Board (serves 10)

Cured meats, lemon myrtle olives, variety of hard and soft cheeses, candied nuts, pickles, gherkins, breadsticks, fig preserve, crackers and sliced baguette.

Full \$ 150

Half \$ 75

Fruit platter (serves 10)

Assortment of fruits including watermelon, pineapple, strawberries, rockmelon, kiwifruit, and passionfruit. The selection of fruit may be subject to change with seasonal availability.

Full \$ 75

Half \$ 40

Dips and cheese grazing platter (serves 10)

Assortment of celery sticks, carrots, cucumber, red capsicum, marinated olives, variety of cheeses, breadsticks, crackers and 2 homemade dips.

Full \$ 120

Half \$ 60

Burrata board (serves 10)

Whole La Delizia Burrata's, lemon, extra virgin olive oil, salt & pepper, sliced Roma tomatoes, sliced red onion, mixed leaves, ripped basil, pesto, and sliced baguette.

Full \$ 100

Half \$ 50

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



Savoury canapes

Vegetarian

Caprese skewers with balsamic glaze	gf, v	\$ 5
Tomato bruschetta with Persian feta, balsamic glaze	gfo, v	\$ 6
Bruschetta with stracciatella, asparagus and salsa verde	gfo, v	\$ 6
4 x cheese arancini with chilli jam	gf, v	\$ 7
Mushroom arancini with truffle aioli	v	\$ 7
Potato and cheese croquettes, dipping sugo salsa	gfo, v	\$ 7
Savoury tartlets, harissa pumpkin, spinach, goats' cheese	gf, v	\$ 6
Quiche Florentines	v	\$ 5

Seafood

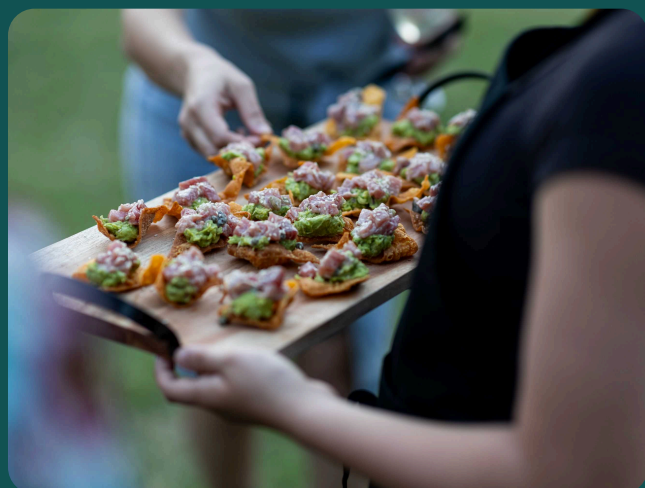
Smoked salmon, creme fraiche, dill roquette mini bagels		\$ 7
Asian tuna tartare on crispy wontons		\$ 8
Gin cured salmon with pickled shallots and soy lemon sauce on mini toast	gfo	\$ 7
Shark Bay kingfish crudo spoons with coconut milk lime and chilli and kaffir oil	gf	\$ 8
Seared scallops served in the half shell with carrot puree and chorizo crumb	gfo	\$10
Mini prawn brioche, iceberg lettuce, sweet chilli or siracha mayonnaise		\$ 8
Garlic chilli prawn skewers	gf	\$10

Meat

Prosciutto, house chutney, stracciatella savoury tarts	gf	\$ 5
Mini baguette, smoked ham, lettuce, tomato, mozzarella, balsamic glaze	gfo	\$ 5
Mini baguette, smoked chicken breast, spinach, brie cheese, salsa verde	gfo	\$ 5
Balinese chicken skewers with sambal mayonnaise		\$ 7
Homemade pork and chorizo sausage rolls		\$ 6
Smoky BBQ Pulled pork and slaw mini brioche		\$ 8
Slow cooked lamb shoulder and mint jelly brioche		\$ 8
Lamb koftas with tahini sauce	gf	\$ 7
Meat Ragout Arancini, tomato sugo		\$ 8
Portuguese beef skewers with Siracha dipping sauce	gf	\$ 7
Pork, fennel and chorizo meat balls with rich tomato, basil sugo	gf	\$ 5

Canape bowls - Individual Serve

Meat or Vegetarian Lasagne croquette with tomato sugo and pecorino		\$14
Creamy tomato gnocchi with spinach, pecorino bowls	gfo, v	\$ 8
Tempura Shark Bay whiting with chips, lemon dill aioli (cones)		\$10
Wagyu beef brisket gnocchi, spinach, mushroom truffle sauce pecorino bowls	gfo, v	\$10
La Delizia burrata & heirloom tomato salad, fresh basil, spinach, and balsamic glaze	gf	\$12
Vermicelli noodle salad with Nam Jim prawns and a mango chilli sauce	gf	\$12
24 hour braised lamb shoulder wild mushroom and lentil ragout with truffle sauce	gf	\$12
12 hr slow cooked beef cheek, on mash, with marsala sauce and crispy shallots	gf	\$12
Sliced beef fillet on sliced duck fat potatoes with truffle sauce & Chimichurri	gf	\$12





Sweet canape menu

Sweet Macrons \$5		\$ 5
Portuguese tarts \$6		\$ 6
Lemon meringue tartlets	gf0	\$ 5
Caramel cream chocolate tarts, whipped cream, strawberry	gf	\$ 6
Mini baked cheesecakes	gf	\$ 5
Fresh fruit skewers	gf	\$ 4
Chocolate mousse jars	gf	\$ 7
Mini stuffed donuts - Salted caramel, Nutella, Jam)	gf	\$ 5

Good to know

We can cater for most dietary requirements including gluten free, vegetarian, vegan and dairy free. Please note additional charges may be applied.

Drinks

Sparkling

Lyres Non Alcoholic Sparkling		\$ 45
Da Luca Prosecco DOC Extra Dry		\$ 68
Howard Park Petit Jete Blanc de Blanc		\$ 75
Penfolds x Theinot Champagne Cuvée Brut		\$ 125

White Wine

Balthasar Ress Von Unserm Riesling Trocken		\$ 80
Otro Vino Pinot Grigio by Stella Bella		\$ 70
La Guardiense Sannio Fiano DOC		\$ 68
Howard Park Miamup Sauvignon Blanc Semillon		\$ 65
St Hugo Chardonnay		\$ 75
Stella Bella Skuttlebutt Moscato		\$ 60

Rose

Adrien Vacher Éclat du Sud Pays d'OC Rosé		\$ 75
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Red Wine

Altair Estate Sangiovese (Chilled)		\$ 75
Dalrymple Pinot Noir (vegan)		\$ 82
San Leonino Chianti Classico DOCG		\$ 80
Adriano 'Cainassa' Langhe Nebbiolo DOC		\$ 95
Altano Tinto DOC Douro		\$ 67
Jim Barry Single Vineyard 'The Farm' Cabernet Malbec		\$ 82
Vasse Felix Filius Cabernet Sauvignon		\$ 75
Grant Burge Filsell Shiraz		\$ 75

Beers / Cider

Corona Extra 4.5%		\$ 10
Asahi Super Dry 3.5%		\$ 8
Peroni Nastro Azzuro 0.0%		\$ 7
Matso's Ginger Beer 3.5%		\$ 12
5 Seeds Cider 5%		\$ 10

Soft Drinks

Coke / Coke Zero		\$ 4
Fever Tree Lemonade		\$ 4
Apple / Orange Juice		\$ 4

Other

Spirit Mixers

We offer a full range of spirits with all the general mixers upon request.

Cocktails

We can offer the some classics or create a bespoke cocktail just for you.

Package

Contact us if you would like to create a bespoke free flowing drinks package