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, Bidfood, Great Southern Groves, La Delizia, Mr Green, The Grocer, Kalis Fresh Market, Ora Foods, Amelie Catering, Calendar Cheese, The Corner Bakery, Endeavour.

Please note that all fresh produce is subject to availability

All of our seafood is Australian sourced

| gf - gluten free | gfo - gluten free options | v - vegetarian | vg - vegan |
| vgo - vegan option |

Please note: A 15% surcharge applies on public holidays

Chef's Selection $59pp (Minimum 2 ppl)

Starters to share

Grazing Board
Smoked ham, romesco, pesto, burrata, heirloom cherry tomatoes, 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, hummus, fig jam, candied nuts, dried fruits, sourdough, crackers

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

Grilled Flatbread Board gfo(+$1), v $ 28
Grilled flatbreads, romesco, hummus, pesto, cornichons

Lamb Koftas gfo(+$1) $ 30
Lamb Koftas (x4), grilled flatbread, tahini, hummus, salsa verde

Small Plates

Locally baked sourdough, whipped butter	v	$ 8
Gluten free bread with whipped butter	gf, v	$ 9
Warm Great Southern lemon myrtle marinated olives	gf, vg	$ 9
Mushroom arancini (x3), truffle aioli	gfo, v	$ 19
Potato, cheese & herb croquettes (x3), salsa, balsamic glaze	gf, v	$ 19
Bolognese lasagne croquettes (x3), rich tomato & basil sugo, pecorino		$ 21
Fried corn ribs with sweet paprika, preserved lemon & dill yoghurt	gfo, v, vgo	$ 20
La Delizia burrata, heirloom cherry tomatoes, basil pesto *(contains nuts)*	gf, v	$ 25
Asian tuna tartare, smashed avo, sesame sauce, crispy wonton skins		$ 32
Kingfish crudo, sweet & sour coconut milk, radish, ginger & chilli oil	gf	$ 32
Seared scallops (x3) (Shark Bay)**, served in the half shell with smoky carrot purée & chorizo crumb**	gfo	$ 33
Salt & pepper squid, cucumber, cherry tomatoes, crushed peanuts, chilli oil	gf	$ 22
Kerala king prawns (x3), steamed rice, tamarind coconut sauce, red chilli, fried curry leaf *upsize to large plate (+3 prawns): + $12*	gf	$ 22
Balinese style chicken skewers, sambal mayonnaise *(thigh meat and marinade may cause chicken to appear slightly pink)*		$ 24
Pork and fennel chorizo meatballs, rich tomato & basil sugo	gf	$ 24
Beef carpaccio, fresh roquette, capers, shaved parmesan, tangy-salty sauce	gf	$ 27

Large Plates

Romesco gnocchi - pan seared gnocchi, roasted capsicum and almond sauce, cream, spinach	gfo, v, vgo	$ 32
Tempura whiting (Shark Bay)**, crispy fries, lemon dill aioli, & salad (cucumber, mint, dill, chilli, & French lemon dressing)**		$ 32
Pan-seared crispy skin wild barramundi served on spaghetti, with cherry tomato, spinach, lemon-shallot-garlic sauce		$ 40
Pan-seared crispy skin wild salmon (medium)**, pea & mint purée, fresh lettuce & herb salad, shallot dressing**	gf	$ 39
Chicken breast (Linley Valley) **stuffed with ricotta, sun-dried tomato & spinach, served with sweet potato purée, cream sauce, & broccolini**	gf	$ 35
Crispy duck leg, eggplant purée, plum, silky miso sauce, green beans, fresh chilli	gfo	$ 38
Slow cooked lamb shoulder ragout on pappardelle, parmesan		$ 36
Slow cooked lamb shoulder (Amelia Park)**, baba ghanoush, grilled mediterranean vegetables, salsa verde**	gf	$ 38
Crumbed pork cutlet (Amelia Park, medium)**, duck fat hasselback potato, tarragon beans, gremolata drizzle, marsala sauce**		$ 36
24-hour slow-cooked beef cheeks, beetroot purée, peppered spinach, potatoes, marsala sauce	gfo	$ 39
Wagyu beef brisket gnocchi, mushrooms, spinach, truffle sauce, pecorino	gfo	$ 35

Extras

Broccolini, preserved lemon & dill yoghurt, toasted almonds	gf, v	$ 16
Tarragon beans - red onion, tarragon, mustard, capers, parsley	gf, vg	$ 14
Fresh side salad - mesclun, cucumber, cherry tomato, red onion, vinaigrette	gf, vg	$ 16
Duck fat hasselback potatoes with sour cream, chives, parmesan, butter	gfo	$ 16
Fries with Amelie's special sauce	gfo	$ 14

Small Plate Fiesta $60pp (Minimum 4 ppl)

Warm Great Southern lemon myrtle marinated olives	gf
Locally baked sourdough, whipped 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
Salt & pepper squid, cucumber, cherry tomatoes, crushed peanuts	gf
Kerala king prawns, steamed rice, tamarind coconut sauce, red chilli, fried curry leaf	gf
Pork and fennel chorizo meatballs, rich tomato & basil sugo	gf
Beef carpaccio, fresh roquette, capers, shaved parmesan, tangy-salty sauce	gf
Fries with Amelie's special sauce	gfo
Broccolini, preserved lemon & dill yoghurt, toasted almonds	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

Beef carpaccio, fresh roquette, capers, shaved parmesan, tangy-salty sauce gf

Followed by - choose one per person

Pan-seared crispy skin wild salmon, pea & mint purée, fresh lettuce & herb salad, shallot dressing gf

Chicken breast stuffed with ricotta, sun-dried tomato & spinach, served with sweet potato purée, cream sauce, & broccolini gf

Sliced slow cooked lamb shoulder, baba ghanoush, grilled mediterranean vegetables, salsa verde gf

24-hour slow-cooked beef cheeks, beetroot purée, peppered spinach, potatoes, marsala sauce gfo

Finished with Dessert

Can't forget the most important part of the day... see our dessert menu to choose a sweet treat each, included as part of this set menu :)

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