

# BREAKFAST

OPEN 7 DAYS A WEEK 8AM-10AM

IN-HOUSE GUESTS: Please select one option per person.  
Meal additions are priced below and charged accordingly.



**EGGS ON TOAST** - Two eggs your way, bacon, toasted ciabatta  
GFO/DFO/NF/VO | \$22

**BUTTERMILK PANNA COTTA** - Granola, honey, rhubarb  
V | \$22

**BRIOCHE FRENCH TOAST** - Biscoff, strawberry, vanilla ice cream  
NF/V/GFO | \$25

**SMASHED AVOCADO BENEDICT** - Poached eggs, smashed avocado,  
chilli hollandaise. Choice of ham, bacon or smoked salmon  
NF/VO | \$30

**AMAROO BIG BREAKFAST** - Two eggs your way, truss tomatoes, bacon,  
beef sausage, mushrooms, hashbrown, house made beans  
NF/DFO/GFO | \$32

**BIRCHER MUESLI** - Berry compote, chia seeds, mint  
DF/VG/NF | \$22

**SHAKSHUKA** - Baked eggs, braised tomato and capsicum, toasted  
ciabatta  
V/NF/GFO/DFO/VGO | \$22

**BREAKFAST GNOCCHI** - Pan fried potato gnocchi, wild mushrooms,  
chorizo, roast tomatoes, fried egg, salsa verde  
VO/ VGO / NF | \$28

**SWEETCORN FRITTERS** - Poached eggs, tomato salsa, avocado  
V/DFO | \$25

**SAUSAGE AND EGG MUFFIN** - Hollandaise, avocado, tomato relish  
GFO/NF | \$25

housemade beans \$3  
beef sausages (2) / bacon / prosciutto \$4  
grilled tomatoes / avocado / mushrooms / hash brown \$4  
halloumi \$5  
smoked salmon \$6

V: VEGETARIAN | VG: VEGAN | GF: GLUTEN-FREE | DF: DAIRY-FREE | NF: NUT-FREE

# SNACKS

**WARM MARINATED OLIVES** - chilli, garlic, citrus  
\$9  
(GF/NF/DF/V/VG)

**SPICED NUTS & SEEDS** - maple syrup, thyme,  
cayenne \$9

# OYSTERS

**NATURAL** - With fresh lemon  
6 FOR \$30  
12 FOR \$55

**PEPPERBERRY MIGNONETTE** - Red wine vinegar  
shallot & pepperberry  
6 FOR \$30  
12 FOR \$55

**KILPATRICK** - Worcestershire & bacon  
6 FOR \$35  
12 FOR \$59

**MIXED DOZEN** - 4 natural, 4 mignonette & 4  
kilpatrick \$57

Oysters are subject to supplier availability.



# LUNCH

OPEN WED-SUN 11.30AM-2.30PM



## SHARE PLATES

**ANTIPASTO BOARD** - Selection of cured meats and cheeses, chargrilled vegetables, accompaniments

1 cheese & 1 meat \$55

2 cheeses & 2 meats \$65

3 cheeses and 3 meats \$75

**CHEESE BOARD** - 150g selection of Western Australian cheeses, quince paste, fruit, candied walnuts, crackers

GFO/NFO | \$40

**CHARCUTERIE BOARD** - 150g selection of cured meats, olives, pickles, chargrilled ciabatta

GFO/DF | \$30

**BREAD & DIP** - Homemade dip, toasted ciabatta

GFO | \$15

## SMALL PLATES

**GRILLED PRAWNS** - Chimichurri, charred lemon

GF/DF/NF | \$18

**BEEF CHEEK & STRACCIATELLA RAVIOLI** - Roast garlic cream, spinach

NF \$18

**HANDMADE BURRATA** - Stracciatella, strawberry, tomato, balsamic, crisp bread

GFO/V/NF \$15

**GRILLED PEAR & FETA SALAD** - Maple mustard dressing, cucumber, tomato V/DFO/GFO | \$14

Add Prosciutto \$6

# LUNCH

OPEN WED-SUN 11.30AM-2.30PM



## SOMETHING A LITTLE BIGGER

**BARRAMUNDI**- Brazilian Moqueca sauce  
GF/NF/DF |\$36

**RUMP STEAK SANDWICH**- Toasted Turkish bread,  
tomato relish, aioli, rocket, mozzarella, fries  
GFO |\$34

**SRI LANKAN CURRY**- Chicken or vegetarian, rice,  
naan, mango chutney, raita VO |\$32

**PORK COTOLETTA**- Lemon & parsley crumb,  
cabbage slaw GF/NF |\$36

**ROAST HEIRLOOM TOMATO GNOCCHI** - Parmesan,  
fried basil  
V/VGO |\$32

## SIDES

**SHOESTRING FRIES** - Aioli  
GF/NF/DF/V/VG |\$10

**ROAST CARROTS** - Tahini yoghurt, spiced nuts  
GF.NFO/DFO/V/VGO|\$12

**FRIED BRUSSEL SPROUTS** - buttermilk  
dressing, speck bacon, mint  
GF/NF/DFO/VO/VGO|\$14

**AMAROO SALAD** - Ranch dressing, pickled onion  
GF/NF/V/VGO |\$10

**FRIED POTATOES** - Sage butter  
GF/NF/DFO/V/VGO| \$12

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# DESSERT MENU

**CHOCOLATE FONDANT** - Vanilla ice cream  
NF/V \$15

**STICKY TOFFEE PUDDING** - Poached pear  
NF/V \$15

**APPLE CRUMBLE TART** - Almond custard  
DFO/NF/GF \$15

**TRIFLE** - Davidson plum, macadamia  
GFO/NFO/V \$15

**AFFOGATO** - Vanilla ice cream with fresh  
brewed coffee, add your favourite  
liqueur (additional charge applies) GFO/  
NFO/V \$10

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# DINNER

TWO COURSES \$75PP / THREE COURSES \$85PP

## ENTREES

**SCALLOPS** - Cauliflower puree, curry oil GF/NF/NFO

**GARLIC PRAWNS** - Warm sourdough GFO/NF/VGO

**LAMB RAGU** - Mafaldine VGO/NF/DFO

**CHICKEN CROQUETTE** - Mushrooms, cornichons GF/NF

**EGGPLANT TEMPURA** - Garlic, lemon myrtle GF/NF/DFO/VGO

## MAINS

**MBS2+SIRLOIN STEAK** - Red wine jus, pickled onion, dauphinois potatoes GF/NF/DFO

**LAMB SHANK** - Smoked tomato sugo, mashed potato. GF/NF/DFO

**BARRAMUNDI** - Brazilian Moqueca sauce GF/NF/DF

**ROASTED ZUCCHINI** - XO sauce, yoghurt, bunya nuts GF/NFO/DF/V/VG

**CONFIT DUCK LEG** - Braised red cabbage, hazelnut GF/DF/

**SWEET POTATO GNOCCHI** - Burnt carrot puree, dukkah NFO/DFO/V/VG

## SIDES

**SHOESTRING FRIES** - Aioli GF/NF/DF/V/VG |\$10

**ROAST CARROTS** - Tahini yoghurt, spiced nuts GF.NFO/DFO/V/VGO|\$12

**FRIED BRUSSEL SPROUTS** - buttermilk dressing, speck bacon, mint GF/NF/DFO/VO/VGO|\$14

**AMAROO SALAD** - Ranch dressing, pickled onion GF/NF/V/VGO |\$10

**FRIED POTATOES** - Sage butter GF/NF/DFO/V/VGO| \$12

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# FEED ME

\$100 PER PERSON  
\$160 PER PERSON WITH WINE PAIRING

**SEARED SCALLOP, NDUJA CRUMB, PRESERVED LEMON GEL**  
NF/GF

**CARAMELISED ONION & GOATS CHEESE TARTLET,**  
**WATTLESEED** NF/V

BROWN BROTHERS CROUCHEN RIESLING MILAWA VIC

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**BARRAMUNDI, BRAZILIAN MOQUECA SAUCE** GF/NF/DF

THE LOUNGE SAUVIGNON BLANC MARGARET RIVER

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**MBS2+ SIRLOIN STEAK, RED WINE JUS, PICKLED ONIONS,**  
**DAUPHINOIS POTATOES, FRIED BRUSSEL SPROUTS,**  
**BUTTERMILK DRESSING, SPECK BACON, MINT** GF/NF/DFO

JASCI MONTEPULCIANO D'ABRUZZO DOC ITALY

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**TRIPLE CREAM BRIE, TOASTED BRIOCHE, BACON JAM**  
VO/NF/GFO (10\$ SUPPLEMENT)

TRENTHAM ESTATE PINOT NOIR NSW (8\$ SUPPLEMENT)

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**LEMON MERINGUE PIE** NF/GF

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**STICKY TOFFEE PUDDING, POACHED PEAR,**  
**VANILLA ICE CREAM** NF/V

RUFFLED FEATHERS MOSCATO SA

TO ENSURE A SEAMLESS AND TIMELY SERVICE, WE KINDLY  
RECOMMEND THAT ALL GUESTS AT THE TABLE ENJOY THE  
FEED ME MENU. THIS ALLOWS OUR KITCHEN TO DELIVER  
EACH COURSE IN PERFECT HARMONY, MINIMIZING WAIT  
TIMES AND ENHANCING YOUR SHARED CULINARY JOURNEY.  
AVAILABLE FRIDAY AND SATURDAY NIGHT ONLY.



# DESSERT MENU

**CHOCOLATE FONDANT** - Vanilla ice cream  
NF/V

**STICKY TOFFEE PUDDING** - Poached pear  
NF/V

**APPLE CRUMBLE TART** - Almond custard  
DFO/NF/GF

**TRIFLE** - Davidson plum, macadamia  
GFO/NFO/V

**AFFOGATO** - Vanilla ice cream with fresh  
brewed coffee, add your favourite  
liqueur (additional charge applies) GFO/  
NFO/V

**CHEESE BOARD** - 3 cheeses, quince paste,  
crackers (\$10 supplement) GFO/NFO/V

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