



Welcome

WE ARE DELIGHTED TO HAVE YOU WITH US.
PLEASE NOTE THAT NUTS ARE USED IN OUR
KITCHEN, AND WHILE WE TAKE GREAT CARE, WE
CANNOT GUARANTEE THE ABSENCE OF CROSS-
CONTAMINATION.

IF YOU HAVE ANY ALLERGIES OR SPECIFIC
DIETARY NEEDS, KINDLY INFORM OUR TEAM—
WE'RE HERE TO ENSURE YOUR EXPERIENCE IS
BOTH SAFE AND NOURISHING.

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

BELGIAN WAFFLE - Biscoff, strawberry, vanilla ice cream
NF/V | \$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 - 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



FRIED KIPFLER POTATOES - Gochujang
hollandaise, bacon crumb, spring onion.
GF/NF/DF/VO|\$13

BRUSSEL SPROUTS- Harissa yoghurt, crispy shallot
GF/NF/DFO/V/VGO|\$14

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

SALUTEED BROCCOLINI&SNAKE BEANS - Garlic,
lemon, almond GF/NFO/DFO/V/VGO| \$12

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

DESSERT MENU

TIRAMISU' - Coffee soaked savoiardi, whipped mascarpone, cocoa powder
NF/V \$15

Add a shot of Frangelico for \$12\$

PEACH COMPOTE - Polenta sponge, lemon & amaretto, whipped creme Fraiche
GF/V/NF \$15

CHOCOLATE MOUSSE - Cherry compote, flourless chocolate cake, crystallised chocolate V/NF/GF \$15

YUZU MERINGUE TART - Miso banana puree
GF/NF/ \$15

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

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



DINNER

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

ENTREES

CRISPY PORK BELLY - Gochujang, sweetcorn, seared scallop
GF/NF/DFO

GARLIC PRAWNS - Cooked in white wine, Spinach, Warm
sourdough GFO/NF/ VGO

CHARGRILLED OCTOPUS - Chorizo, kipfler potatoes, citrus
GF/NF/DF

CONFIT CHICKEN CROQUETTE - Fennel, pickled cucumber
GF/ NF

BEETROOT TART TATIN - Salsa verde, cream goats cheese
NF/V

MAINS

200g SIRLION STEAK - Peppercorn sauce, onion rings,
wattle seed, watercress – or upgrade to a

300g SCOTCH STEAK - same accompaniments 20\$
supplement GF/NF/DFO

SEARED LAMB RACK - Peas & broad beans, black garlic,
mint. GF/NF/DFO

PAN FRIED MARKET FISH - Coconut curry velouté, mussels,
finger lime, curry leaves. GF/ NF/DFO

SOUS VIDE CHICKEN BREAST - Ricotta and & lemon myrtle
mousseline, garlic cream sauce, mashed potatoes
GF/NF

ROAST MISO EGGPLANT - Harissa & tomato sugo, black rice,
preserved lemon NF/DF/V/VG/GF

SIDES

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

FRIED KIPFLER POTATOES - Gochujang hollandaise, bacon
crumb, spring onion. GF/NF/DF/VO|\$13

BRUSSEL SPROUTS - Harissa yoghurt, crispy shallots
GF/NF/DFO/V/VGO|\$14

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

SALUTEED BROCCOLINI&SNAKE BEANS - Garlic, lemon,
almond GF/NFO/DFO/V/VGO| \$12



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

DESSERT MENU

TIRAMISU' - Coffee soaked savoiardi, whipped mascarpone, cocoa powder NF/V
Add a shot of Frangelico for \$12\$

PEACH COMPOTE - Polenta sponge, lemon & amaretto, whipped creme Fraiche GF/V/NF

CHOCOLATE MOUSSE - Cherry compote, flourless chocolate cake, crystallised chocolate V/NF/GF

YUZU MERINGUE TART - Miso banana puree GF/NF/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

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

