



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.

SNACKS

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

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

TEMPURA JALAPENOS- Cream cheese & bacon,
kewpie mayo \$10
(GF/ NF)

OYSTERS

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

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

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

PONZU - Ponzu dressing, fingerlime
6 FOR \$30
12 FOR \$55

MIXED DOZEN - 3 natural, 3 mignonette, 3
kilpatrick, 3 ponzu \$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 & 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

GARLIC PRAWNS - Cooked in white wine, cream, spinach, warm sourdough GFO/NF/ VGO| \$20

BEEF CHEEK & STRACCIATELLA RAVIOLI- Parsley lemon gremolata, parmesan

NF| \$21

HANDMADE BURRATA - Roast summer squash & zucchini, pepita pesto GF/V/NFO| \$18

WATERMELON, CUCUMBER AND SESAME SALAD-

Rice vermicelli, soy & lime dressing NF/V/DF| \$15

Add prawns \$14

Add crispy pork belly \$10

LUNCH

OPEN WED-SUN 11.30AM-2.30PM

SOMETHING A LITTLE BIGGER

PAN FRIED SALMON - Fried salmon, mafaldine pasta, tomato & brandy butter, mussels & capers
NF/DFO |\$38

WAGYU BEEF BURGER- Toasted milk bun, bacon jam, mustard mayo, shoestring fries
NF |\$32

SRI LANKAN PRAWN CURRY- Mango, coriander & chilli, naan bread & rice VO/DF |\$34

CHICKEN PARMIGIANA - Tomato & basil sugo, mozzarella, shoestring fries, house salad GF/NF |\$30

POTATO GNOCCHI - Roast squash, confit tomato, salsa verde, goats cheese V/VGO/NF | \$30

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

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



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 \$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



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

TEMPURA JALAPENOS- Cream cheese & bacon,
kewpie mayo \$10
(GF/ NF)

LOBSTER ROLL- House made milk bun, poached
lobster, Marie rose sauce, bottarga \$20
(NF/ GFO)

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6 FOR \$30
12 FOR \$55

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

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kilpatrick, 3 ponzu \$57

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DINNER

TWO COURSES \$80 PP / THREE COURSES \$90 PP

ENTREES

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

GARLIC PRAWNS - Cooked in white wine, cream, 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

280g 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 & lemon myrtle
mouseline, garlic cream sauce, mashed potatoes
GF/NF

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

SIDES

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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
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almond GF/NFO/DFO/V/VGO| \$12



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Add a shot of Frangelico for \$12\$

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

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

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H O W T O B O O K

Please contact our reception team:

Email: reservations@amarooretreat.com.au

Phone: (08) 6244 4800

OR

Book Online

<https://thelounge.amarooretreat.com.au/book-a-table/>

If you have any specific dietary needs not stated on our menu, please let us know at the time of booking.

Our restaurant has age restrictions.
No children or infants under 10 years old are permitted to attend.

We look forward to seeing you soon!

1200 Alison Street, Mount Helena