



# W E L C O M E !

Where possible our produce is responsibly and sustainably sourced.

Due to supply issues, we may need to substitute certain items on the menu. We apologise for any upset caused.

We use nuts on site and cannot guarantee no cross contamination.

Please be advised, we have a number of new & junior staff who have started working with us recently.

While they are in training, please be patient. Our staff are doing the absolute best they can, with the resources we have available.

We appreciate your understanding.  
Kindest Regards, Management

# BREAKFAST MENU

OPEN 7 DAYS A WEEK 8AM-10AM

FOR IN-HOUSE GUESTS & GENERAL PUBLIC

- CHIA PUDDING (GFO)** 18  
with Greek yoghurt, fresh fruit and bircher muesli
- OMELETTE (GFO)** 24  
mushrooms, spinach & choice of ham **or** salmon, served with freshly-baked sourdough
- EGGS BENEDICT (GFO)** 24  
choice of florentine, ham or bacon **(+\$2)** or smoked salmon **(+\$4)** & served on toasted English muffins
- EGGS ON THE RUN (GFO)** 22  
scrambled, poached or fried with bacon & freshly-baked sourdough
- SMASHED AVOCADO (GFO)** 24  
avocado, tomato concasse, persian fetta, poached eggs & freshly-baked sourdough

  - +\$2 bacon**
  - +\$4 smoked salmon**
  - +\$4 prosciutto**
- WAFFLE SANDWICH** 18  
with bacon & maple syrup
- THE RETREAT BOWL (V)** 16  
grilled halloumi, fresh rocket, cherry tomatoes & balsamic glaze

  - +\$2 ham or bacon**
- BREAKFAST BRUSCHETTA (V/VG/GFO)** 22.50  
oven-baked mushrooms, avocado, tomato concasse & basil pesto
- VEGGIE BIG BREAKFAST (V/VGO)** 30  
portobello mushroom, smoked pesto butter, grilled halloumi, avocado, oven-baked cherry truss tomatoes, grilled zucchini & potato rosti, house beans
- AMAROO BIG BREAKFAST (GFO)** 32  
two eggs your way, tomato, bacon, herbed beef sausage, pesto mushrooms, spinach, hashbrowns, house-made beans & bush tomato chutney

# OYSTER MENU

6 FOR \$25 / 12 FOR \$45

**NATURAL** / with fresh lemon

**RED WINE** / vinaigrette & shallots

**ASIAN** / soy & mirin

**KILPATRICK** / worcestershire & bacon

**SWEET & TANGY** / raspberry vinaigrette

**TABASCO GRANITA** / taste bud sensation;  
hot and spicy, yet cool & refreshing at the  
same time!

**MIXED DOZEN \$50**

Oysters are subject to supplier  
availability.



# LUNCH MENU

OPEN 5 DAYS A WEEK, WEDNESDAY - SUNDAY

FOR IN-HOUSE GUESTS & GENERAL PUBLIC

## **BEAUMONT SCOTCH FILLET SANDWICH (GFO)**

**26**

with bacon, caramelised onions, lettuce, tomato, cheese, aioli & bush chutney

## **MARINATED CHICKEN BURGER (GFO)**

**24**

with egg, bacon, tasty cheese, lettuce & tomato

## **WAGYU BEEF BURGER (GFO)**

**26.50**

house-made wagyu beef with caramelised onion, bacon, lettuce, tomato & tasty cheese on a fresh Turkish roll

## **VEGGIE BURGER (V/VGO)**

**24**

Portobello mushroom, halloumi cheese, avocado & aioli on a black vegan bun

## **AMERICAN PORK RIBS**

**28**

5-hour smoked braised ribs with a spiced Asian BBQ glaze, slaw & beer-battered steak fries

## **ARANCINI (V/GF)**

**26.50**

warrigal greens, goats cheese & porcini mushroom, served with truffle aioli & house-made harissa

## **TRUFFLE MUSHROOM SALAD (V/VGO/GF)**

**22.50**

with persian fetta & sweet potato chips

*All burgers are served with onion rings & truffle chips.*

# DINNER MENU

2 COURSE \$75PP / 3 COURSE \$85PP

## STARTERS

Chorizo & Olives (gf), 14

Bread & Cultured Butter (gfo) 8

## ENTREES

**Mixed Mushrooms (gf/vg)** - quinoa, cranberry, almonds & lemon dressing

**Smoked Salmon (gf)** - pickled cucumber, avocado, honey-dill mayonnaise

**Seared Scallops (gf)** - cauliflower puree, crisp prosciutto, pistachio & celeriac remoulade

**Pork Belly** - cauliflower puree, chargrilled courgette, buttered broccolini & asian jus

**Bruschetta (gfo/vg)** - slow-cooked tomato, red onion, sorrel, rocket & balsamic glaze on freshly-baked sourdough

## MAINS

**Beef Fillet (gf)** - cauliflower puree, truffle mash, medley of seasonal veg, red wine jus

**Chicken Breast (gfo)** - sweet potato puree, buttered broccolini, medley of seasonal veg, red wine jus

**Lamb Duo (gf)** - rack & pressed lamb shoulder, sweet potato puree, jus

**Crispy Skin Barramundi** - celeriac remoulade, buttered broccolini, pimento jam, pesto oil

**Gnocchi (gf/v/vg)** - fresh chilli, garlic, spinach & dried olives

## SIDES

**Duck Fat Potatoes (gf)** - 10

**Shoestring Fries** - 8

**Seasonal Vegetables (gf/v/vg)** - baby carrots, brussel sprouts, broccolini, zucchini & asparagus - 10

## DESSERTS

**Chocolate Torte** - white choc creme fraiche & raspberry gel

**Raspberry & Rhubarb Tart (gfo)** - toasted marshmallow, ruby chocolate mousse & sabayon

**Affogato** - freshly-brewed coffee & vanilla icecream



# HOW TO BOOK

Please contact our reception team:

Email: [reservations@amarooretreat.com.au](mailto: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