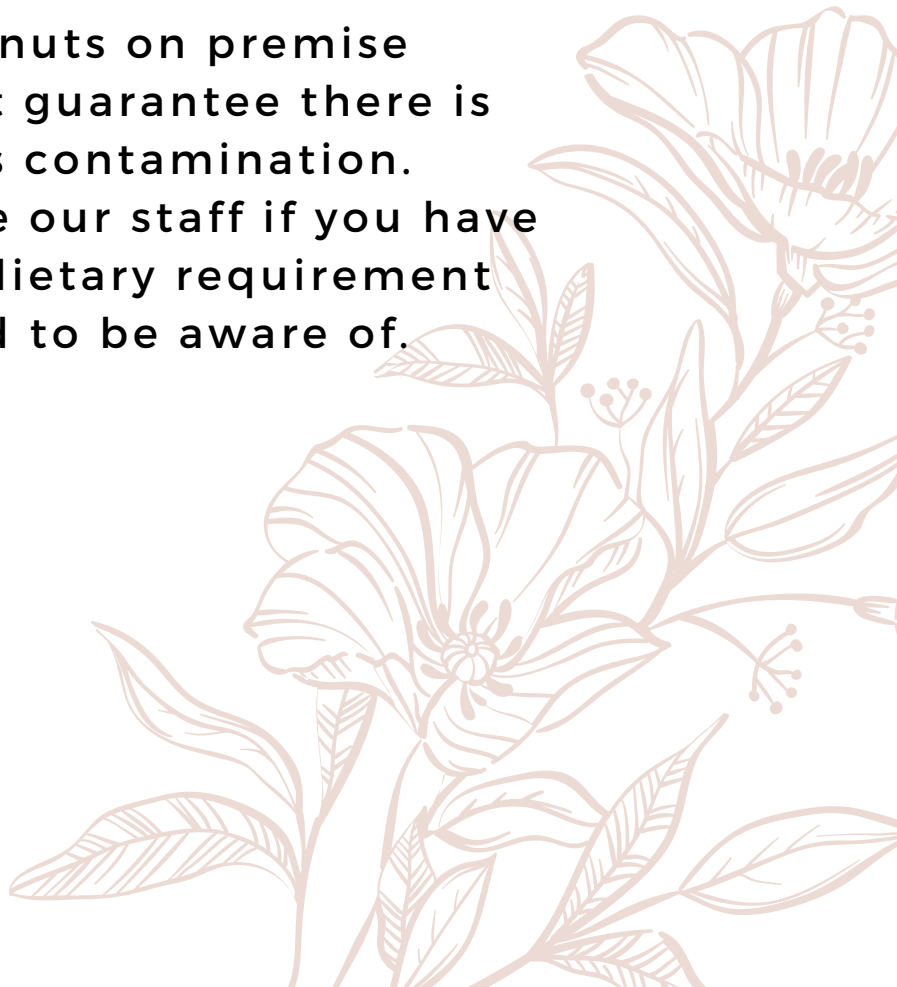




Welcome

From all the team at Amaroo,
we hope you enjoy our
Australian Bush Tucker inspired
menu!

We use nuts on premise
and cannot guarantee there is
no cross contamination.
Please advise our staff if you have
a specific dietary requirement
we need to be aware of.



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

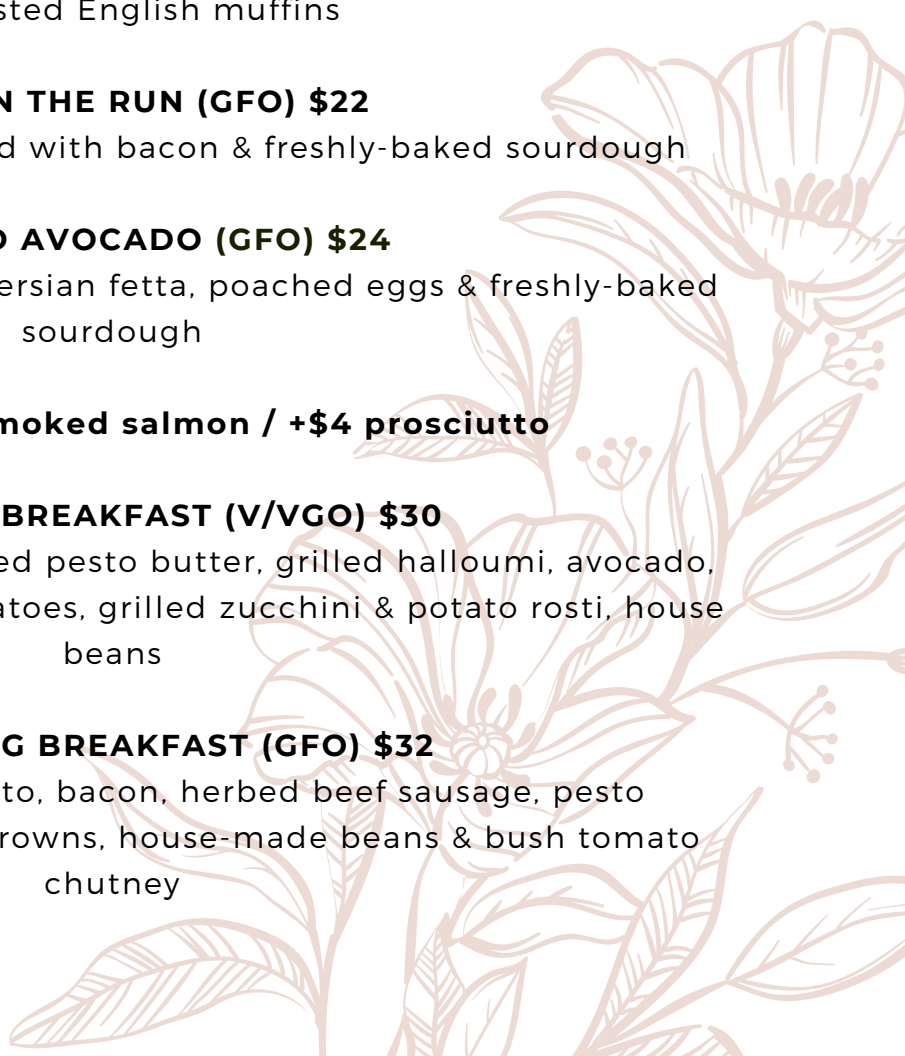
+\$2 bacon / +\$4 smoked salmon / +\$4 prosciutto

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



Lunch Menu

OPEN 5 DAYS A WEEK, WEDNESDAY - SUNDAY
FOR IN-HOUSE GUESTS & GENERAL PUBLIC

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

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

SALAD DE JOUR \$22.50

our salad of the day changes regularly, please speak to our staff

All burgers are served with onion rings & truffle chips.

D E S S E R T S

LEMON MYRTLE PANNACOTTA (GF) \$18.50

with quandong syrup

AFFOGATO \$8.50

with freshly brewed coffee & vanilla ice-cream

PEANUT BUTTER PARFAIT (GF) \$16

with salted popcorn, butterscotch sauce

WATTLESEED CHEESECAKE \$16

with hibiscus

TRIO OF SORBET (GF/V/VG) \$16

with macadamia nut praline



Dinner Menu

OPEN 7 DAYS A WEEK 5.30PM ONWARDS

ENTREES

SALT & PEPPER SOFT SHELL CRAB (DFO) \$24

with fresh salad & kimchi

PAN-SEARED JAPANESE SCALLOPS (GF) \$26

with prosciutto, pistachio dirt, celeriac remoulade
& wasabi & finger lime aioli

TUSCAN-MARINATED CROCODILE \$30

with steamed lemon myrtle rice & finger lime aioli

ARANCINI (V/GF) \$26

with warrigal greens, goats cheese, porcini mushrooms
& spiced peanut satay

MARINATED LAMB (GF/DF) \$25

with burnt corn & pineapple salsa & house-made harissa

MAINS

CAJUN-MARINATED KANGAROO LOIN (DF) \$41

sweet potato mash, buttered broccolini & hibiscus flower jus

SPICED ORANGE DAVIDSON PLUM PORK BELLY (GF/DFO) \$38

truffle cauliflower puree, baby courgettes & edible flowers

RISOTTO (GFO/VO) \$32

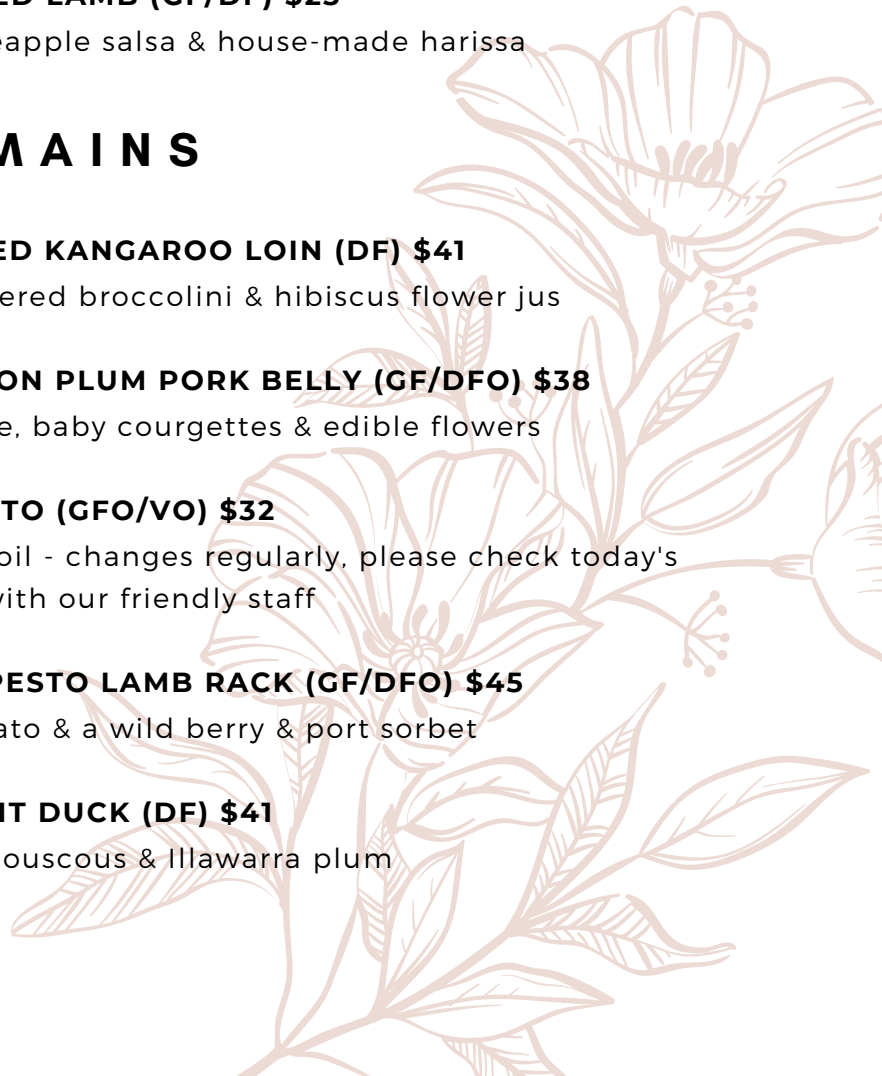
with parmesan cheese & truffle oil - changes regularly, please check today's
flavour with our friendly staff

BUNYA BUNYA NUT PESTO LAMB RACK (GF/DFO) \$45

truffle mashed potato & a wild berry & port sorbet

CONFIT DUCK (DF) \$41

with herbed couscous & Illawarra plum



GRILLED BARRAMUNDI (GF) \$45

with pistachio butter, smoked avocado & blue swimmer crab salsa

EMU FLAT RUMP (GF/DFO) \$41.50

with lemon myrtle & coffee butter, mash potato, buttered broccolini & bush tomato puree

DUKKAH-ROASTED CAULIFLOWER (V/VG/GF/DF) \$40

with lemon thyme roasted pumpkin, heirloom vegetables, kale, pinenuts, wattleseed, pistachio & peanut butter satay

300G BEAUMONT SCOTCH FILLET (GF/DFO) \$45

with cauliflower puree, duck fat potatoes, heirloom vegetables & rosemary jus

PORTUGUESE CHICKEN (GF/DFO) \$34

with cajun kipfler potato, buttered broccolini & creamy piri-piri sauce

S I D E S

Duck Fat Potatoes (GF) - 10

Seasonal Vegetables (V/VG/GF) - 8

Mashed Potato (GF) - 8

D E S S E R T S

LEMON MYRTLE PANNACOTTA (GF) \$18.50

with quandong syrup

AFFOGATO \$8.50

with freshly brewed coffee & vanilla ice-cream

PEANUT BUTTER PARFAIT (GF) \$16

with salted popcorn butterscotch sauce

WATTLESEED CHEESECAKE \$16

with hibiscus

TRIO OF SORBET (GF/V/VG) \$16

with macadamia nut praline



Oyster Menu

NATURAL / with fresh lemon

KILPATRICK / worcestershire & bacon

ASIAN / soy & mirin

6 FOR \$25

12 FOR \$45

MIXED DOZEN \$50

Oysters are subject to supplier availability.





HOW TO BOOK

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