



# Welcome

From all the team at Amaroo,  
we hope you enjoy your visit!

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 & ham, 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 TOAST (GFO/DFO) \$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/GFO/DFO) \$30

mushroom, grilled halloumi, avocado, oven-baked cherry truss tomatoes, hashbrowns & housemade beans

AMAROO BIG BREAKFAST (GFO/DFO) \$32

two eggs your way, tomato, bacon, herbed beef sausage, mushrooms hashbrowns, house-made beans & bush tomato chutney



# Lunch Menu

OPEN 5 DAYS A WEEK, 11.30-2.30 WEDNESDAY - SUNDAY  
FOR IN-HOUSE GUESTS & GENERAL PUBLIC

## SHARE PLATES

CHEESE BOARD (gfo) \$35

*Two kinds of cheese, fruit, nuts & crackers*

ANTIPASTO BOARD (gfo) \$55

*Cheeses, shaved meats, fruit, nuts & crackers*

BUSH TUCKER TASTING PLATE (gf/df) \$60

*Lemon myrtle & coffee rubbed emu (2), Aussie cajun pepper kangaroo (2) & salt & pepper crocodile (2) with davidson plum jam & bush tomato dipping sauce*

BREAD & DIP (gfo) \$22

*House-made dip (changes daily) & fresh bread*

BOWL OF CHIPS \$10

*with aioli*

## SOMETHING MORE

CROCODILE SKEWERS (2) (gf/dfo) \$25

*pan-fried with lemon myrtle, rocket & citrus salad, finger-lime aioli*

STICKY BBQ GLAZED PORK BELLY (gf/dfo) \$30

*with smokey apple butter & apple slaw*

BLISS SALAD (gf/dfo/v/vgo/nfo) \$28

*cabbage, red onion, fresh mint, feta, pomegranate, pistachio, lemon juice & extra virgin olive oil*

MARKET FISH (gfo/dfo/nfo) \$35

*battered or grilled, macadamia tabbouleh & lemon*

# Lunch Menu

OPEN 5 DAYS A WEEK, 11.30-2.30 WEDNESDAY - SUNDAY  
FOR IN-HOUSE GUESTS & GENERAL PUBLIC

## SOMETHING MORE CONTINUED

BBQ BROCCOLI (gf/v/vgo/dfo) \$35  
*on a bed of walnut, capsicum, smoked chilli butter & pomegranate molasses*

FRITTATA (gf/v) \$32  
*mixed vegetables, fresh salad & bush tomato*

SEAFOOD LINGUINE \$39  
*creamy tomato-base sauce with chilli butter*

PREMIUM STEAK SANDWICH (gfo/dfo) \$32  
*fresh bread, steak, salad, cheese, tomato sauce, chips & aioli*

## DESSERTS

CHOCOLATE LAVA CAKE \$16  
*home-made with ice-cream & raspberry coulis*

LEMON TART (gf/nfo) \$14  
*with crushed macadamia & whipped cream*

APPLE PIE \$14  
*home-made with custard*

AFFOGATO (gf) \$10  
*vanilla ice-cream with fresh brewed coffee  
add your favourite liquor to make this extra special!*

# Dinner Menu

OPEN 7 DAYS A WEEK FROM 5.30PM  
2-COURSES \$75PP / 3-COURSES \$85PP

## ENTREES

### JAPANESE SCALLOPS (gf/df)

*lightly seared, pickled ginger, seaweed salad & finger-lime aioli*

### GRILLED PRAWNS (gf/df)

*wild caught Australian prawns with pepper salsa (tomato, red onion, paprika, chilli, pomegranate molasses & dried mint)*

### KANGAROO (gf/df)

*thinly sliced with beetroot leaves, davidson plum & pepperberry vinaigrette*

### PORK BELLY (gf/dfo)

*sticky BBQ glaze with smoked apple butter slaw*

### BLISS SALAD (gf/dfo/v/vgo/nfo)

*cabbage, red onion, fresh mint, feta, pomegranate, pistachio, lemon & EVOO*

### FIELD MUSHROOMS (gf/vg)

*with white bean puree, almonds & smoked chilli*

## MAINS

### FILLET STEAK (gf/df)

*chargrilled with potato, seasonal vegetables & jus*

### AMAROO CHICKEN (gf/df)

*fusion marinated with fish sauce, chilli & coriander, Asian greens & steamed rice*

### MARKET FISH (gf/df/nfo)

*smashed potatoes, macadamia tabbouleh, lemon*

### GRILLED BBQ BROCCOLI (gf/v/vg)

*a-top of muhamara - walnut, capsicum & smoked chilli, drizzled with smoked chilli butter & pomegranate molasses*

# Dinner Menu

OPEN 7 DAYS A WEEK FROM 5.30PM  
2-COURSES \$75PP / 3-COURSES \$85PP

## MAINS CONTINUED

### PORK CURRY

*Sri Lankan-inspired coconut base with a slow building heat, served with naan, raita & home-made mango chutney*

### LAMB SHANK (gf)

*slow cooked, served with creamy mash potato, sauteed mushrooms & onion & red wine jus*

## ADD TO YOUR MEAL

*Bowl of chips \$10*

*Warm bread \$10*

## DESSERTS

### CHOCOLATE LAVA CAKE

*home-made with ice-cream & raspberry coulis*

### LEMON TART (gf)

*with crushed macadamia & whipped cream*

### APPLE PIE

*home-made with custard*

### AFFOGATO (gf)

*vanilla ice-cream with fresh brewed coffee  
add your favourite liquor to make this extra special!*



# Oysters

**NATURAL / with fresh lemon**

**6 FOR \$30**

**12 FOR \$45**

**KILPATRICK / worcestershire & bacon**

**6 FOR \$35**

**12 FOR \$50**

**MIXED DOZEN \$55**

Oysters are subject to supplier availability.





# 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