



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

BREAKFAST BAGEL | \$22

cream cheese, fresh rocket, sliced mortadella

EGGS ON TOAST (GFO/DFO) | \$22

scrambled, poached or fried with bacon & grilled sourdough

PANCAKES | \$24

three fluffy pancakes, berry compote, maple syrup, mascarpone

EGGS BENEDICT (GFO) | \$25

grilled sourdough, spinach, rocket, hollandaise sauce & two poached eggs.

Served with your choice of ham or bacon, or smoked salmon (+\$6)

OMELETTE (GFO) | \$25

mozzarella cheese, tomatoes & spinach with garden salad & sourdough

CHILLI SCRAMBLED (GFO) | \$25

grilled sourdough topped with tomatoes & chilli scrambled eggs

housemade beans \$3

beef sausages (2) / bacon / prosciutto \$4

grilled tomatoes / avocado / mushrooms / hash brown \$4

halloumi \$5

smoked salmon \$6

Breakfast Menu

OPEN 7 DAYS A WEEK 8AM-10AM

FOR IN-HOUSE GUESTS & GENERAL PUBLIC

BREAKFAST CONTINUED

SMASHED AVOCADO (GFO/VGO/DFO) | \$25

grilled sourdough topped with lemon-infused avocado, diced tomatoes, mint, feta, pomegranate & poached eggs

MUSHROOM BRUSCHETTA (GFO/DFO/VO) | \$25

grilled sourdough topped with warm mushroom & thyme mix, fresh green peas, cream cheese & eggs cooked to your preference

SMOOTHIE BOWL (GFO/V/VGO) | \$30

mixed berry smoothie topped with chia seeds, granola, banana, fresh berries & shredded coconut

AMAROO BIG BREAKFAST (GFO/DFO) | \$32

two eggs your way, truss tomatoes, bacon, beef sausage, mushrooms, hashbrown, house-made beans

housemade beans \$3

beef sausages (2) / bacon / prosciutto \$4

grilled tomatoes / avocado / mushrooms / hash brown \$4

halloumi \$5

smoked salmon \$6

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 (gf/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

CHICKEN 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

with crushed macadamia & whipped cream

APPLE PIE

home-made with custard & ice-cream

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

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