



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

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

Scrambled, poached or fried eggs with bacon & toasted ciabatta

BUTTERMILK PANNACOTTA (V) | \$22

Granola, honey, apple compote

BRIOCHE FRENCH TOAST (NF/V/GFO) | \$25

Biscoff, mango, vanilla ice-cream

SMASHED AVOCADO CROISSANT (NF/V) | \$26

Poached eggs, watercress, parmesan

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

*Two eggs your way, truss tomatoes, bacon, beef sausage, mushrooms,
hashbrown, house made beans*

ANCIENT GRAIN PORRIDGE (DF/VG/NFO) | \$22

Blueberries, pecans, Drambuie

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

SHAKSHUKA (V/NF/GFO/DFO/VGO) | \$22

Poached eggs, braised tomato and capsicum, toasted ciabatta

MUSHROOMS ON TOAST (V/GFO/NF/DFO/VGO) | \$26

Stracciatella, tarragon, poached egg

PEA AND ZUCCHINI FRITTERS (GF/VO/NF) | \$25

Fried egg, bacon and feta

SAUSAGE AND EGG MUFFIN (GFO/NF) | \$25

Chilli hollandaise, avocado, sausage, fried egg, on a toasted English muffin

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

BREAD & DIP (gfo) \$15

housemade dip (changes daily), chargrilled ciabatta, olive oil

CHEESE BOARD (gfo) \$40

150g selection of Western Australian cheeses, quince paste, fruit, candied walnuts, crackers

CHARCUTERIE BOARD (gfo) \$30

150g selection of cured meats, olives, pickles, chargrilled ciabatta

ANTIPASTO BOARD (gfo)

selection of cured meats and Western Australian cheeses, chargrilled vegetables, accompaniments

1 cheese & 1 meat \$55

2 cheeses & 2 meats \$65

3 cheeses and 3 meats \$75

SMALL PLATES

KINGFISH CEVICHE (gf/df) \$18

citrus, avocado, coconut, chilli

BEEF CHEEK & STRACCIATELLA RAVIOLI \$18

roast garlic cream, spinach

HANDMADE BURRATA \$15

cherry tomato, strawberry, balsamic, crispbreads

GRILLED PEACH & FETA SALAD (v) \$14

*baby spinach & rocket, cucumber, tomato, maple mustard dressing
+ prosciutto \$6*

Lunch Menu

SOMETHING A LITTLE BIGGER

ROAST HEIRLOOM TOMATO GNOCCHI (v/vgo) \$32
parmesan, fried basil

MARKET FISH (gf/dfo/nfo) \$36
fennel & orange salad, beurre blanc

SRI LANKAN CURRY (vo) \$32
chicken or vegetarian, rice, naan, mango chutney, raita

PORK COTOLETTA (gf) \$34
lemon & parsley crumb, cabbage slaw

RUMP STEAK SANDWICH (gfo) \$34
toasted Turkish bread, tomato relish, aioli, rocket, mozzarella, shoestring fries

SIDES

FRIES \$10
shoestring fries, aioli

GARDEN SALAD \$10
mixed leaves, pickled onion, tomato, lemon & poppy seed dressing

CHARGRILLED BROCCOLINI \$15
basil pesto, marinated feta, pine nuts

DESSERTS

PISTACHIO & OLIVE OIL CAKE \$15
whipped white chocolate ganache, strawberry compote

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

ROAST KIWIFRUIT (gf/nf) \$15
salted caramel, honeycomb, vanilla icecream

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

Dinner Menu

2-COURSES \$75PP / 3-COURSES \$85PP

ENTREES

KINGFISH CRUDO (gf/df)

salsa verde, citrus, pickled shallot

BBQ OCTOPUS SALAD (gf/df)

chorizo & potato salad, olives, sun dried tomato, orange

KANGAROO (gf/df)

rocket, davidson plum, pickled beetroot

PORK BELLY (gf/dfo)

sticky BBQ glaze, smoked apple butter slaw

ROAST BEETROOT & PLUM (gf)

lemon thyme ricotta, spiced pecan, pickled blackberries

MAINS

MBS2+ SIRLOIN STEAK (gf/nf)

onion soubise, chargrilled leek, roast bone marrow butter

CONFIT CHICKEN (gf/dfo/nf)

polenta, charred corn, tarragon, smoked chilli

PAN-FRIED MARKET FISH (gf/dfo)

pea & pistachio gremolata, harissa yoghurt

EGGPLANT PAPPARDELLE (vgo)

smoked eggplant & walnut ragu, pappardelle, parmesan

SRI-LANKAN CURRY (vo)

*chicken or vegetarian Sri Lankan-inspired coconut base, naan, raita,
home-made mango chutney*

ADDITIONS

Bowl of chips \$10

Charred broccolini, basil pesto, feta (gf/dfo) \$12

Dinner Menu

2-COURSES \$75PP / 3-COURSES \$85PP

DESSERTS

PISTACHIO & OLIVE OIL CAKE (gf)

whipped white chocolate ganache, strawberry compote

LEMON TART (gf/nfo)

crushed macadamia, whipped cream

ROAST KIWIFRUIT (gf/nf)

salted caramel, honeycomb, vanilla icecream

AFFOGATO (gf)

vanilla ice-cream, freshly brewed coffee

add your favourite liqueur (additional charge applies) to make this extra special!



Snacks

Deep-fried whitebait, citrus mayo \$10

OYSTERS

NATURAL / with fresh lemon

6 FOR \$30

12 FOR \$55

PEPPERBERRY MIGNONETTE

6 FOR \$30

12 FOR \$55

KILPATRICK / worcestershire & bacon

6 FOR \$35

12 FOR \$59

MIXED DOZEN \$57

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