

Kitchen.

All dishes are designed to share and will arrive as prepared

Share.

house fries. 12

fermented chilli sauce, crème fraiche. [gf]

warm olives. 10

marinated in confit garlic and rosemary served warm. [gf, vg]

whipped guacamole. 12

adobo chipotle sauce, crispy shallots, corn chips. [gf, vg]

house focaccia. 14

roasted harissa, hummus, goats feta, black garlic oil. [vgo]

char-grilled corn cobs. 14

tahini garlic sauce, shaved pecorino, parsley, jalapeño jam, truffle salt. [gf, vgo]

mushroom toast. 18

garlic butter oyster mushrooms, onion jam, duck parfait, aged balsamic syrup. [vgo]

fire roasted asparagus. 18

la delizia latticini stracciatella, miso chilli oil, fresh lemon, fried shallots. [gf, v]

half shell scallops. 8 each (min 3)

smoked cauliflower beurre blanc, baby caper vinaigrette, artichoke chips. [gf]

cheeseburgers sliders & fries. 26

potato buns, house smoked bacon, raclette, jalapeño jam, mustard aioli, pickles.

hot smoked ocean trout. 24

fried potato pave, sweet pickled shallots, fresh black truffle, crème fraiche, dill. [gf]

braised beef cheek bourguignon. 36

confit kifler potatoes, chilli & shallot salsa, horseradish yoghurt, rich gravy, dukkah roti.

koji aged 300/600g scotch fillet. 40/75

garlic oyster mushrooms, seeded mustard, smoked bone marrow butter, red wine jus. [gf]

Boards.

cheese. 40

selection of house & artisan cheese, cinnamon pear, honeycomb, quince paste, muscatels, pita crackers. [gfo]

plant based. 50

roasted harissa hummus, whipped guacamole, cashew cheese, charred tahini corn cobs, warm olives, corn chips, cinnamon pear, quince paste, house focaccia. [gfo, vg]

chef's choice. 60

roasted harissa hummus, goats feta, duck parfait, prosciutto, chorizo & olives, selection of cheese, cornichons, house focaccia. [gfo, vgo]

Sweets

strawberry cheesecake. 14

pistachio crumb, strawberry compote, fried artichoke, fairy floss.

warm chocolate mud cake. 14

vanilla bean double cream, coffee caramel date sauce, strawberries. [gf, vgo]

Feed Me.

Can't decide? Let our chef's select their favourite dishes for you. Five courses for \$70 per person. [Vegan menu available]

GF - Gluten free, GFO - Gluten Free Opt,
VGO - Vegan Opt. VO - Vegetarian Opt.

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