

# Kitchen.

<i>warm olives, garlic, rosemary. [gf, vg]</i>	8
<i>house fries, mustard aioli, sea salt. [gf]</i>	10
<i>prawn ceviche, avocado, plum pearls, taro chips. [gf]</i>	18
<i>smoked pork sliders, melty cheese, fennel sauerkraut, aioli.</i>	16
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<i>chefs board, israeli hummus, goats feta, duck parfait, prosciutto, chorizo &amp; olives, house cheese, cornichons, sourdough. [gfo, vgo]</i>	60
<i>roasted baby heirloom carrots, israeli hummus, harissa, sumac buckwheat cracker, garden mint. [gf, vg]</i>	18
<i>charred baby cos lettuce, dashi mayonnaise, avocado salsa, crispy fried smoked bacon, shaved pecorino. [gf, vgo]</i>	16
<i>mushroom toast, garlic butter oyster mushrooms, onion jam, duck parfait, oak aged vincotto. [vgo]</i>	18
<i>vine ripened tomato carpaccio, la delizia latticini stracciatella, pickled grapes, fresh basil, sourdough crostini. [gfo, vgo]</i>	18
<i>half shell scallops, smoked cauliflower beurre blanc, baby caper vinaigrette, artichoke chips. [gf].</i>	8ea [3min]
<i>hot smoked atlantic salmon, fried potato pave, sweet pickled shallots, black truffle, crème fraiche, dill. [gf]</i>	24
<i>dry aged pork cutlet, apple sauerkraut slaw, chilli miso oil, fried shallots, fennel pollen, star anise jus. [gf]</i>	38
<i>char-grilled 400g scotch fillet, shiitake mushrooms, seeded mustard, garlic brown butter, red wine jus. [gf]</i>	48
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<i>cheeseboard, selection of house &amp; artisan cheese, cinnamon pear, quince paste, muscatels, pita crackers. [gfo]</i>	25
<i>banana miso caramel slice, coconut rum cheesecake, freeze dried young coconut, strawberries.</i>	14

# Feed Me.

let our chef's select their favourite dishes for you.

five courses for \$70 per person

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hot smoked atlantic salmon, fried potato pave, sweet pickled shallots,  
black truffle, crème fraiche, dill.

roasted baby heirloom carrots, Israeli hummus, harissa, sumac  
buckwheat cracker, garden mint.

mushroom toast, garlic butter oyster mushrooms, onion jam, duck  
parfait, oak aged vincotto.

dry aged pork cutlet, apple sauerkraut slaw, chill miso oil, fried  
shallots, fennel pollen, star anise jus.

banana miso caramel slice, coconut rum cheesecake, freeze dried  
young coconut, strawberries.

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vegan menu available

@amanibarkitchen

@chef\_andy\_cooks

[gf- gluten free, gfo- gluten free option, vg- vegan, vgo- vegan option, v- vegetarian ]