

kitchen.

delicatessen.

warm olives & chorizo , focaccia. [gfo, vgo] 18	butifarra negra , pickle fennel, focaccia. [gfo] 16
chicken parfait , truffle, milk loaf. [gfo] 16	cashew cheese , fig & apple, lavosh. [gfo, vg] 15
pumpkin hummus , mushroom, dukkah. [gfo, vg] 14	cheese board , ask your waiter. [gfo] 35
18 month jamon serrano , pickle, focaccia. [gfo] 16	chefs board , bit of everything. [gfo] 40

share.

kingfish ceviche , orange & green chilli salsa, red onion, lime pearls, corn chips. [gf, vgo] 22	
lemon zucchini noodles , rustic basil pesto, charred broccolini, roasted chickpeas. [gf, vg] 22	
char-grilled butterflied tiger prawns , black garlic butter, shaved fennel salad, chilli. [gf] 28	
half shell scallop , maple buttered corn cream, smoked chilli oil, crisp prosciutto. [2] [gf] 17	
char-grilled beef sliders , mustard aioli, raclette cheese, tomato relish, pickled onion. [2] 16	
smoked beef brisket taco , bush tomato chilli chutney, yuzu yoghurt, fresh herbs. [2] [gf, vgo] 17	
pasta del giorno , daily house made pasta, ask your server for today's special. 25	
paperbark baked barramundi , lemon kai lan, cherry tomatoes, pepper leaf beurre blanc. [gf] 35	
fire roasted stuffed paprika , sautéed garlic eggplant, spiced crispy buckwheat, chilli, [gf, vg] 32	
fremantle charred octopus , green olive tapenade, chorizo fried potato, lemon roquette. [gf] 38	
char-grilled aged sirloin or scotch fillet , potato rosti, butter charred asparagus, pepper jus. [gf] 38	

sweet.

vanilla cheesecake , balsamic blueberry compote, pistachio floss, anzac biscuit. 12	
lemon myrtle curd panna cotta , fresh summer berries, meringue, mint. [gf] 14	
avocado chocolate mousse , salted oreo maplecomb, strawberry coulis. [vg] 14	

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

Please be aware that there is always a risk that traces of allergens may be transferred to items on our menu during processing, storage or preparation and therefore Amani Bar are unable to guarantee items on our menu are sold totally free of all allergens.

kitchen.

minimum 2 people per menu, no changes to be made to menu's

chef's choice menu, \$50pp

half shell scallop, maple buttered corn cream, smoked chilli oil, crisp prosciutto. (gf)

grilled butterflied tiger prawns, black garlic butter, shaved fennel salad, chilli. (gf)

smoked beef brisket taco, bush tomato chilli chutney, yuzu yoghurt, fresh herbs. (gf)

fire roasted stuffed paprika, sautéed garlic eggplant, spiced crispy buckwheat, chilli, (gf)

sliced char-grilled aged sirloin, garlic potato rosti, butter charred asparagus, pepper jus. (gf)

chef's vegan menu, \$50pp

smoked cashew cheese, apple & fig chutney, pumpkin hummus, dukkah, focaccia. (gfo)

avocado ceviche, orange & green chilli salsa, red onion, lime pearls, taro chips. (gf)

char-grilled oyster mushroom taco, bush tomato chilli chutney, garlic aioli, fresh herbs. (gf)

fire roasted stuffed paprika, sautéed garlic eggplant, spiced crispy buckwheat, chilli, (gf)

lemon zucchini noodles, rustic basil pesto, charred broccolini, roasted chickpeas. (gf)

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