

kitchen.

small plates

chicken liver parfait , truffle oil, toasted ciabatta, cornichons. [gfo]	16
char-grilled chorizo , marinated olives, toasted ciabatta. [gfo]	18
fried whitebait , dried kimchi salt, kewpie mayonnaise.	14
dirty nachos , spicy chorizo mince, american liquid cheese, green chilli, creme fraiche. [gf]	12
roasted cauliflower hummus , fried oyster mushroom, hazelnut dukkah, lemon oil. [vg]	14
half shell scallop , maple buttered corn cream, smoked chilli oil, crisp prosciutto. (2) [gf]	17
sticky fried chicken sliders , kewpie mayonnaise, spicy house kimchi, brioche buns. (2)	16
chinese duck pancakes , fresh cucumber, black bean sauce, fried red onion, house pancakes. (4) [vgo]	22
avocado ceviche , orange & green chilli salsa, red onion, lime pearls, corn chips. [gf,vg]	18

boards

charcuterie , chicken parfait, sliced prosciutto, grilled chorizo, bush tomato chutney, cornichons, toasted ciabatta. [gfo]	40
cheese , selection of artisan cheeses, apple & fig chutney, maple chilli walnuts, quince paste, muscatels, sesame lavosh, ask your server for today's special. [gfo]	40
plant based , avocado ceviche, roasted cauliflower hummus, fried oyster mushrooms, marinated olives, cashew cheese, toasted ciabatta. [gfo, vg]	40
chef's choice , roasted cauliflower hummus, chicken parfait, sliced prosciutto, grilled chorizo and olives, fried oyster mushrooms, selection of cheese, toasted ciabatta. [gfo]	60

large plates

pasta del giorno , daily house made pasta, ask your server for today's special. [vo]	25
miso glazed eggplants , marinated goats feta, pickled ginger, tangarine vinaigrette. [gf,vgo]	28
char-grilled tiger prawns , black garlic butter, shaved fennel salad, chilli. [gf]	28
fish of the day , dukkah crusted, pesto cashew cream, grilled asparagus, confit cherry tomato salsa.	MP
steak & frites , 300g sirloin, hand cut chips, cafe de paris butter, hot mustard, jus. [gf]	40
black angus scotch fillet , harissa flame grilled, cauliflower hummus, spiced yoghurt, herb salad. [gf]	40

sides

shoestring fries , truffle salt, pecorino, chilli tomato relish. [gf, vgo]	10
char-grilled broccoli , parsnip skordalia, spicy sichuan walnuts, lemon zest. [gf, vg]	12
house salad , ask your server for today special.	10

sweets

mango creme brûlée , freeze dried young coconut, strawberry coulis, fresh berries. [gf, vg]	14
mandarin olive oil chocolate tart , orange blossom floss, creme fraiche, citrus gel, sea salt.	14

[gf- gluten free, gfo- gluten free option, vg- vegan, vgo- vegan option, vo- veg 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, \$60pp or \$85pp with wine paring.

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)

chinese duck pancakes, fresh cucumber, black bean sauce, fried red onion, house pancakes. (gfo)

sliced char-grilled aged sirloin, hand cut chips, hot mustard, pepper jus. (gf)

mandarin olive oil chocolate tart, orange blossom floss, creme fraiche, citrus gel, sea salt.

chef's vegan menu, \$60pp or \$85pp with wine paring.

cashew cheese, apple & fig chutney, cauliflower hummus, dukkah, ciabatta. (gfo)

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

oyster mushroom pancake, cucumber, black bean sauce, fried red onion, house pancakes. (gfo)

miso glazed eggplants, cashew smoked cheese, ginger vinaigrette, garlic ciabatta, roquette. (gfo)

mango creme brûlée, freeze dried young coconut, strawberry coulis, fresh berries. (gf)

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