

Amarettos

M E N U

ENTREE

Garlic Bread	\$ 9	Smoked Salmon & Garlic Prawn Salsa	\$ 18
Cheesy Garlic Bread	\$ 12	This summer dish combines smoked salmon and prawns with a fresh and citrusy avocado salsa.	
Cobb Loaf	\$ 12	Teriyaki Haloumi & Crispy Leeks	\$ 16
Served with whipped butter, tapenade & a sprinkle of Maldon Salt flakes.		Grilled haloumi tossed in a teriyaki sauce and topped up with crispy leeks and coriander.	
Soup of the Day	\$ 12	Grilled Scallops	\$ 20
Bruschetta Our Way	\$ 15	Sweet scallops served on buttery cauliflower puree & finished with a slightly spicy Smokey chorizo crumb.	
Try this refreshing and light appetizer that is perfect for summer.		Whipped Ricotta with Garlic & Thyme	\$ 16
Turkish Trio	\$ 22	Served with sliced aromatic toasted cobb loaf.	
Grilled chorizo, diced feta cheese, Kalamata olives, with whipped ricotta & toasted Turkish bread.		Deep Fried Camembert	\$ 14
Homemade Arancini	\$ 13	Indulge in creamy camembert cheese center that is coated in a crispy breading and deep-fried, served with home-made strawberry port coulis & fresh strawberry.	
Lemon & Pepper Calamari	\$ 14	Honey Soy Chicken	\$ 16
This melt-in-your-mouth goodness is something you cannot stop eating.		Tenderloins tossed with shredded a crispy salad, honey soy dressing and toasted sesame seeds.	
Pork Belly Bites	\$ 15		
Served on asian slaw with miso dressing and chilli jam.			
Caramelised Corn Ribs	\$ 14		
Sweet corn caramelized to perfection, these ribs are a crispy and flavorful treat topped with a chipotle drizzle.			

CASUAL BITES \$ 2 8

Beef Burger	Chicken Burger	Steak Sandwich	Southern Fish Burger
A hearty beef patty, bacon, cheddar cheese, tomato, cos lettuce and onion relish on a toasted bread roll	Buttermilk chicken breast, bacon, cheddar cheese, tomato, cos lettuce and mustard aioli on a toasted bread roll	Bacon, cheddar cheese, tomato, mixed lettuce, garlic aioli, BBQ sauce and onion relish on a Turkish bread roll.	Crispy Barramundi, slaw, sliced tomato, lime aioli on a sesame bun

served with a side of chips. + Add an egg for just \$3.00 + + Add extra Bacon for just \$4.00 +

MAIN COURSE

Mussels	\$ 28	Pan Fried Salmon	\$ 34
Cooked in your choice of creamy white wine sauce or chilli Napolitana sauce. Served with confit garlic bread.		This delicious and healthy dish is finished with roasted potato & beetroot, pickled ginger, crispy kale & a smear of mustard sauce .	
Sautéed Prawns	\$ 39	Grilled Barramundi	\$ 32
Marinated tiger prawns sauteed with sliced onion and garlic, finished in your choice of creamy garlic & white wine sauce or chilli Napolitana sauce. Served with confit garlic bread or steamed rice.		Served with crispy golden chips and fresh garden salad. Finished with our homemade tartare & lemon wedge.	

MAIN COURSE

Prawn & Crab Linguini \$ 38

This wonderful combination of blue swimmer crab, juicy prawns, red capsicum & cherry tomato tossed through chilli and garlic confit olive oil is a dish to look forward to time and time again.

Chicken Pomodoro \$ 32

Marinated chicken breast tossed through tomato napolitana sauce, red capsicum, & fettuccine pasta with a dash of cream.

Carbonara \$ 25

Mushroom & bacon tossed in a creamy sauce with fettuccine pasta.

+ ADD CHICKEN JUST \$7.00 +

Chicken Schnitzel \$ 26

Crumbed chicken breast served with crispy golden chips & fresh garden salad.

Chicken Parmigiana \$ 28

Crumbed chicken breast topped with napolitana sauce, grilled mozzarella cheese served with crispy golden chips & fresh garden salad.

UPGRADE - JUST \$3.00

BBQ BACON, HAWAIIAN

OR

SPICE IT UP MEXICAN

Chicken Chardonnay \$ 36

Chicken tenderloins sauteed in a creamy white wine, garlic and herb sauce with blistered cherry tomatoes, Served on a bed of creamy mashed potato & broccolini.

Pork Belly \$ 42

Twice cooked pork belly served with garlic mashed potato, Braised cabbage, Horseradish & Apple Pure finished with a Miso Asian Slaw.

Sticky BBQ Pork Ribs \$ 37

Tender baby back ribs, served with crispy golden chips & fresh garden salad.

12-Hour Braised Lamb Shank \$ 36

Our 12-Hour Braised lamb shank is a delicious and elegant dish, the Lamb is served with Mashed Potato, Button Mushroom, Broccolini & Braised Shallots infused with thyme. + Add Mint Jelly \$1.00 +

Braised Beef Brisket \$ 38

Maple Brine Braised Beef Brisket served with roasted root vegetables, charred asparagus, radish & crispy leek.

300g Fillet Mignon \$ 49

Our premium Eye fillet wrapped with Bacon, served with roasted kipfler potatoes, forest mushrooms & artichokes with lentil jus.

220g Porterhouse \$ 35

Served with crispy golden chips & fresh garden salad.

250g Scotch Fillet \$ 44

300g Eye Fillet \$ 48

Steak is served with your choice of two sides; chips, mash potato, garden salad or vegetables.

All steaks are served with your choice of sauce;

* Creamy Garlic

* Mushroom

* Peppercorn

* Red Wine Jus



Warm Thai Salad \$ 26

Served with grilled chicken or beef, with the perfect amount of kick.

Lemon & Pepper Calamari Salad \$ 28

Tender calamari rings, served on crisp garden salad with basil aioli.

Roasted Pumpkin & Beetroot Salad \$ 28

Pumpkin seeds, kale, fetta, roasted pumpkin & beetroot, pomegranate & rocket leaves with a honey balsamic dressing

Caprèse Broccolini & Asparagus Salad \$ 25

Charred asparagus & broccolini with melted mozzarella cheese & a sprinkle of sumac.

SIDES

Bowl of Steamed Vegetables \$ 12

Served with garlic butter, salt & pepper

Bowl of Chips / Sweet Potato Fries \$ 12

* Tomato ketchup, aioli or smokey chipotle.

Roasted Kipfler Potatoes \$ 10

Extra Sauces \$4 * Creamy Garlic, Mushroom, Peppercorn, Red Wine Jus. *