

FOOD MENU

OPENING ACT

OYSTERS

Of Origin, Mignonette, Shaved Horseradish, Bottarga ... 5 ea

CHICKEN & LEEK TERRINE

Pickles, Mustard, Toasted Pistachios, Sourdough 18

GRILLED ASPARAGUS

Egg Confetti, Hollandaise, Pangratatto 21

SALMON FISH CAKE

Celeriac Remoulade, Fried Egg, Bottarga 26

PRESSED OX TONGUE

Salsa Verde 24

SMOKED BONE MARROW

Served on Toast, Parsley & Shallot Salad 22

ALL DAY BREAKFAST

Button Mushrooms, Grilled Focaccia, Poached Egg 21

WE ARE ALL ABOUT HUMBLE, HONEST FOOD
SHARED WITH FRIENDS AND FAMILY...
SOUNDS LIKE YOUR TICKET TO A GOOD TIME!

Enjoy!

SOMETHING LIGHT

HOUSE SPICED NUTS

Jerusalem Seasoning 15

HOUSE MARINATED OLIVES

Star Anise, Orange Peel 16

FRIED ZUCCHINI FLOWERS

Stuffed with Caponata 8 ea

PUFFED BEEF CRACKERS

Chilli Vinegar 22

THE MAIN EVENT

BREADED CHICKEN BREAST Italian Coleslaw 32

SEARED BEEF HEART Lentils, Creamed Spinach, Mustard 34

FISH & HAND CUT CHIPS Peas, Zucchini, Yoghurt Tartare 36

MOULES MARINIÈRES Aioli, Toasted Sourdough 28

BLUE OYSTER MUSHROOM SKEWER Smoked Romesco 32

STEAK & HAND CUT CHIPS Kampot Peppercorn Sauce 38

SUPPORTED BY...

HAND CUT CHIPS

House Made Aioli 11

BITTER LEAF SALAD

House Made Dressing 10

ITALIAN SLAW

House Dressing 11

SWEET child o' mine

TART OF THE DAY

Chantilly Cream 12

CREME BRULEE

With a Madeline 14

CHEESE SELECTION

Seasonal Australian Cheeses 13 / 36

AMPHLETT HOUSE

10% SURCHARGE ON PUBLIC HOLIDAYS

AH