



AMANI

BAR & KITCHEN



boards.

Grazing. 30

Saffron onion dip, jalapeno pepper dip, feta, jamon, chorizo, soft fromage, sun-dried tomato, red peppers, toasted ciabatta.

Charcuterie. 30

Duck Parfait, apple & wild fig chutney, pork & duck terrine, apple pickled fennel, braised pork rilette, cornichons, toasted milk loaf.

Cheese. 30

Selection of four artisan cheeses, apple & fig chutney, quince paste, candied maple walnuts, muscatels, toasted fruit loaf, homemade lavosh.

Board & Bottle. 50

Select any board & receive your choice of a house white, red or sparkling bottle.

snacks.

- Beer nuts. 4
- Marinated olives. 9
- Hot wings. 10
- Salt 'n chilli squid. 14
- Popcorn chix. 10
- Shoesting fries. 10
- Sweet potato chips. 10

sweets.

- Salt candi popcorn. 3
- Ice cream sanga. 5
- Waffle s'mores. 8
- Chocolate parfait. 10
- Boozy baklava. 15



plates.

- Chicken parfait, apple & fig chutney, cornichons, toasted milk loaf. 12
- Beef cheek soft taco, cabbage slaw, nam jim, spring onion oil. 4ea
- Whipped guacamole, pickled shallots, chilli, blue totopos corn chips. 15
- Char grilled Japanese street corn, brown miso mayo, wasabi sesame. 12
- Grilled haloumi, roasted red pesto, pickled garlic mushrooms, croute. 16
- Seared WA scallops, maple spanish sausage, celeriac cream, soy smoked apple. 20
- Grilled chicken sliders, jalapeno, cheese melt, pepper ketchup, mustard. 16
- Peking duck wontons, miso, sour cherry, cucumber pickle, spring onion. 20
- Warm hummus, crispy quinoa, spiced tomato, charcoal lavosh, virgin oil. 12
- Crispy polenta croquettes, raclette, olive tapenade, vincotto, roquette. 16
- Pan fried barramundi, chilli & garlic sautéed cauliflower, lemon. 18
- Grilled pastrami sanga, onion jam, sauerkraut, americano cheese, sweet frits. 20