



SHARE PLATES & TAPAS

Sweet potato wedges, sweet chilli, sour cream (v) (gfi)	11.9
Chips, aioli, ketchup (v) (gfi)	10.9
Garlic bread (v)	9.9
Grilled chorizo, roasted capsicum, honey vinaigrette, dipping bread (gfo)	14.9
House baked focaccia, zesty white bean dip, dukkah, toasted seeds (gfo)	13.9
Pulled brisket & gruyere croquette, horseradish mayo, sweet & sour heirloom carrots	15.9
Baby squid, togarashi pepper, miso aioli (gfo)	15.9
Tempura soft shell crab bao, sriracha mayo, pickled veg, shallots, chilli, asian herbs	17.9
Chicken cheese katsu, sriracha aioli	13.9
Beetroot & tequila cured salmon, pickled apple, zesty white bean, watercress, crispy capers (gfi)	15.9
Pickled fremantle octopus, fennel, pomegranate, roasted capsicum, baby spinach, charred bread (gfo)	16.9
Burrata cheese, candied walnuts, iranian figs, red wine poached pear (v) (gfo)	18.9
Melt beef chorizo, pastrami, smoked beef, marinated organic olives, house pickled veg, danish feta, dip, house bread (gfo)	27.9
Amberton share plate - beetroot tequila cured salmon, crispy soft shell crab, wakame, fremantle pickled octopus, melt beef, hawthornden lamb, cheeseburger sliders	59.9

BURGERS

Fish burger – battered fish, iceberg, cucumber, red onion, tartare sauce, potato bun, fries (gfo)	22.9
Melt beef cheeseburger – chipotle tomato relish, american cheddar, pickles, onion, potato bun, fries (gfo)	19.9
Amberton burger – melt beef pattie, bacon, american cheddar, bbq sauce, aioli, red onion, iceberg, tomato, potato bun, fries (gfo)	24.9
Southern fried chicken burger – bacon, monterey jack cheese, iceberg, tomato, onion, pickles, sriracha aioli, potato bun, fries (gfo)	24.9
Brisket sandwich – monterey jack cheese, jalapeno, pickles, sriracha slaw, bbq sauce, panini, fries (gfo)	22.9
Azuki bean & kumara burger – pickles slaw, chili, coriander, shallots, avocado, iceberg, satay sauce, vegan cheese, vegan bun fries (v) (gfi)	23.9
EXTRAS Egg 2.5 Bacon 3	

MAINS

** AHAWA's Best Steak Sandwich Competition ** vote online at hospitalitywa.com Melt beef steak sandwich, pepper crusted flat iron melt beef, angry onions, smoked melt beef, monterey jack cheese, iceberg, rocket, russian dressing, herbed panini, battered pickles, fries	22.9
Blue swimmer crab, squid ink linguine, chilli oil, confit garlic, cherry tomato, basil, spinach, pangrattato	26.9
Beef ragu & porcini mushroom, ricotta gnocchi, swiss browns, spinach, basil & parmesan	26.9
Korean beef ribs, kimchi fried rice, bok choy, sesame, chilli (gfi)	29.9
Amberton beef parmigiana, smoked beef, tomato relish, cheese sauce, hand cut onion rings, rocket & parmesan salad	24.9
Fish & chips, local fish, chips, tartare, salad	26.9
Ancient grains salad, labneh, honey almonds, orange, mint, roasted sweet potatoes, mint dressing (gfo) (v) + chicken 6.9 + lamb +6.9	19.9
Beetroot, red wine pear & walnut salad, spiced pumpkin, spinach, crispy chickpea, red onion, feta, basil dressing (gfi) (v)	19.9
Melt beef 250g scotch fillet, white bean purée, honey heirloom carrots, green peppercorn sauce (gfi) (v)	38.9
Hawthornden lamb, caramelized onion & fig sauce, sorghum, smoked almonds, pomegranate & cauliflower (gfi)	33.9
SIDE ORDERS (gfi) (vo) Asian garlic greens 9.9 Beetroot, feta & walnut salad 9.9 Greek salad 9.9	

TO FINISH

Coconut rice pudding fritters, palm sugar caramel, grilled pineapple salsa (gfi)	13.9
Banoffee pie, biscuit crumble, dulce de leche, banana mousse, shaved chocolate (gfi)	13.9
Sticky date, vanilla ice cream, pistachio praline (gfi)	13.9
Cheese board – cape wickham double brie, red wax cheddar, quince paste, dehydrated fruits, candied walnuts, crackers (gfo)	23.9
Match your dessert with 45 ml Campbells Topaque NV "liquid gold in a glass"	+3.0



TAP BEER

Professor's Lager 4.2%	8
Iron Jack 3.5%	9
Rogers 3.8%	9.5
Swan Draught 4.5%	10
James Squire '150 Lashes' 4.2%	11.5
Panhead Pale Ale 4.6%	11.5
Little Creatures Pale Ale 5.2%	12
Nail VPA 6.5%	12
NBT Pale 4.7%	12
Feral 'Hop Hog' 5.8%	12
Feral 'Biggie Juice' 6%	13
Heineken 5%	12
Guinness 4.2%	12
James Squire 'Orchard Crush' Cider 4.8%	12.5
Boston Brewing Co 'Tingletop' Ginger Beer 3.5%	12.5

COCKTAILS

	GLS	JUG
Pornstar Martini Absolut vanilla, passionfruit puree, lemon juice, sugar syrup, sparkling	16	
Pimms No. 1 Cup Pimms, lemonade, seasonal fruit	12	22
White Sangria Campo cava, apricot brandy, peach schnapps, seasonal fruit	12	22
Pink Gin Spritz Pink gin, prosecco, campari, soda, dehydrated grapefruit	15	25
Mojito Rum, lime juice, mint, soda	15	25
Grapefruit Highball Grapefruit vodka, grapefruit juice, grapefruit bitters, soda	15	25
Bostons Spiced Ginger Mule Bostons ginger beer, spiced gold rum, lime wedges	15	25

* Slushies available - ask our staff what's pouring *

WINE

	GLS	½ BTL	BTL
Campo Viejo Cava 'Brut Reserva', Spain	9	20	36
Dal Zotto Pucino Prosecco, VIC	9	20	36
Professor's SSB by Alkoomi	8	19	34
Peel Estate 'Off Dry' Chenin Blanc, WA	9	20	36
Harvest Cantina Sauvignon Blanc, SA	10	22	40
Vine Mind Riesling, SA	10	22	40
Snake + Herring 'Tough Love' Chardonnay, WA	10	22	40
Amelia Park 'Trellis' Rosé, WA	9.5	21	38
Professor's Shiraz by Alkoomi, WA	8	19	34
Plantagenet 'Three Lions' Pinot Noir, WA	10	22	40
Mojo Cabernet Sauvignon, SA	9	20	36
CAMPO VIEJO, RIOJA			
Campo Viejo 'Reserva' This wine is all about young vs old; an elegant balance of dark fruits and bottle aged. Tempranillo, Spain	10	22	40
Campo Viejo 'Gran Reserva' The older brother of the reserva this beauty has a mature youth with deeper dark fruits overlaid by spice, tobacco and earth. Tempranillo, Spain	13	26	48

OTHER DRINKS

Fresh Orange Juice Fresh Apple Juice	7.5
Dr Good Times Kombucha – Blackberry & Black Pepper, Strawberry & Lime, Passionfruit	9
Bourbon and Malt Milkshake	12
White Russian Milkshake	12
House Bloody Mary	12