

ROOM SERVICE

5am - 10pm Daily - \$6.50 Tray Charge Applies
See Overnight Menu for food between 10pm - 5am daily

ENTRÉE

Burrata Cheese	20
petite burrata, tomato medley, basil pesto, de soto sherry, and sourdough (v)	
Tuna Tataki	22
seared outside & raw inside tuna, daikon, carrot, pomegranate, coriander, and ponzu sauce (gf,df)	
Five Spiced Pork Belly	24
double cooked, apple & wombok salad, toasted walnut, and spicy lime dressing (gf,df)	
Quinoa & Summer Asparagus Salad	20
rocket, cherry tomatoes, plant based feta cheese, and edamame (vg,gf)	

PASTA

Fettuccine Napolitana	26
cherry tomatoes, bocconcini, basil, traditional tomato sauce, and Parmigiano Reggiano (v)	
Rigatoni Spicy Vodka	28
onions, vodka, crushed chili, tomato, and cream sauce topped with Parmigiano Reggiano (v)	
Fettuccine Beef Bolognese	28
onion, carrot, celery, minced beef, tomato sauce, and Parmigiano Reggiano	
Risoni Squid Ink Seafood	30
seafood ragu, squid, mussels, clams, prawns, and Parmigiano Reggiano	
Pappardelle Duck Ragu	32
five spice, braised duck, and Parmigiano Reggiano	

MAINS

Atlantic Salmon	36
kipfler potatoes, cherry tomatoes, rocket salad, lemon wedge, and chimichurri (gf,df)	
Harissa Rubbed Tassie Lamb Rump	38
pearl cous cous, Mediterranean vegetables, harissa yoghurt, port wine jus	
Grilled Free Range Chicken Breast	34
served with roasted kipfler potato, cos salad, and choice of sauce - peppercorn jus, port wine jus or béarnaise sauce	
Gippsland Grass Fed Porterhouse 220g	42
served with roasted kipfler potato, cos salad, and choice of sauce - peppercorn jus, port wine jus or béarnaise sauce	
Gippsland Grass Fed Eye Fillet 200g	52
served with roasted kipfler potato, cos salad, and choice of sauce - peppercorn jus, port wine jus or béarnaise sauce	

LIGHT MEALS

Chicken Caesar Salad	24
cos lettuce, bacon, croutons, poached egg, white anchovy, parmesan cheese, and Caesar dressing	
Beer Battered Barramundi	28
Asian salad, chunky fries, and gribiche sauce	
Wagyu Beef Burger	31
lettuce, pickled cucumber, tomatoes, caramelised onion, Swiss cheese, and fries (gf on request)	

gf _ gluten free | v _ vegetarian | vg _ vegan | df _ dairy free

ROOM SERVICE

5am - 10pm Daily - \$6.50 Tray Charge Applies
See Overnight Menu for food between 10pm - 5am daily

SIDES

Charred Broccolini	14
sumac dressing and Parmigiano Reggiano (v,gf)	
Grilled Flat Beans	16
roasted garlic dressing, and shallot crisp (v,gf,df)	
Garden Salad	10
mixed lettuce, tomatoes, carrot, and house dressing (v,gf,df)	
Chunky Fries	10
chipotle aioli	

DESSERT

Chocolate Fondant	14
Belgium chocolate, and vanilla ice cream	
Honey Crème Brûlée	16
locally produced honey, summer berries, honey pearls, and lady fingers	
The Amora Signature Pavlova	18
lemon curd, raspberry coulis, seasonal fruits, lemon sorbet and whipped cream (gf)	

CHEESE

Selection of Local & Imported Cheese	1 for 14
soft, hard and blue - 40g each served with assorted crackers, quince paste, and dried fruits	2 for 20
	3 for 25

OVERNIGHT MENU 10PM - 5AM

\$6.50 TRAY CHARGE APPLIES

Beef Lasagna	20
served with a green salad	
Green Thai Chicken Curry	21
served with steamed Jasmine rice (gf)	
Vegetable Pastie	18
served with a green salad & tomato sauce	
Cake of the Day	18
with berry compote & cream	

DAILY SPECIALS

Monday Burgers	29	Wednesday Steak	35
wagyu beef		220g Gippsland porterhouse with	
grilled chicken		chips & béarnaise sauce	
includes a pot of Carlton Draught		includes a glass of PepperJack Shiraz	
Tuesday Pizza	22	Thursday Pasta	34
margherita		rigatoni spicy vodka	
tandoori chicken		fettuccine beef bolognaise	
marinara supreme		risoni squid ink seafood	
includes a pot of Carlton Draught		includes a glass of T'Gallant Pinot Grigio	
Friday, Saturday & Sunday	Take 2 - 45		
1 entrée and 1 pasta or main, entrée may be changed for dessert			

gf _ gluten free | v _ vegetarian | vg _ vegan | df _ dairy free