

MENU

Sharing Entrée

HERB FOCACCIA

trio of dips (v,df)

HIRAMASA KINGFISH CRUDO

pink grapefruit segments, compressed cucumber,
dill oil, verjuice dressing (a,gf,df)

ARANCINI

smoked feta & beetroot, aioli,
shaved parmigiano-reggiano (v)

Choice of Main

CHARGRILLED GIPPSLAND EYE FILLET

creamy potato purée, asparagus, aged shiraz jus (gf)

PAN-ROASTED ATLANTIC SALMON

kipfler potato, heirloom tomatoes, herb salad, salsa verde (i,gf,df)

SOUS VIDE TASMANIAN LAMB RUMP

crispy potato, sautéed garlic spinach,
glazed dutch carrots, port & rosemary jus (gf)

ROASTED CAULIFLOWER

saffron & white bean purée, capers & golden raisins agrodolce,
toasted macadamia, native saltbush (vg,gf)

Sharing Sides

GARDEN SALAD

mixed lettuce, tomatoes, carrot, house vinaigrette (vg,df)

GRILLED BROCCOLINI

romesco sauce, toasted almond (v,gf)

Sharing Dessert

PASSIONFRUIT MINI PAVLOVA

chantilly cream, fresh mango (gf)

BOUTIQUE MINI LAMINGTONS

light sponge cake with assorted coatings, rolled in coconut

AMORA CHEESE PLATTER

local and imported cheeses served with assorted crackers,
quince paste, dried fruits

Kids Menu

Starter

GARLIC BREAD FINGERS
with melted mozzarella cheese (v)

Choice of Main

CRISPY BATTERED FISH & CHIPS
tomato sauce and lemon (df)

KIDS GIPPSLAND STEAK
with chips and tomato sauce (gf,df)

GRILLED CHICKEN TENDERLOINS
with seasonal vegetables and potato purée (gf)

HANDMADE POTATO GNOCCHI
with creamy napoli sauce and parmesan cheese (v)

Dessert

PROFITEROLE WITH CHOCOLATE SAUCE
vanilla ice cream, fresh berries, shaved chocolate (v)

Drinks

ASSORTED SOFT DRINKS & JUICES

