

# LUNCH

available 12pm - 3pm



Main Course  
House Drink  
/ 29

## MAIN COURSE

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### Chicken Caesar Salad

cos lettuce | bacon | croutons | poached egg | white anchovies |  
parmesan cheese | caesar dressing

### Superfood Salad

tri quinoa | broccolini | mushrooms | cherry tomatoes | pine nuts |  
plant-based feta cheese (vg,gf)  
add smoked salmon or grilled chicken tenderloin **+4 extra**

### Fettuccine Beef Bolognese

slow cooked beef ragu | parmigiano-reggiano

### Rigatoni Pesto Rosso

creamy sun-dried tomatoes | kalamata olive crumble | parmigiano-reggiano (v)

### Beer Battered Barramundi

asian salad | lemon wedge | gribiche sauce | fries

### Gourmet Angus Beef Burger

lettuce | pickled cucumber | tomatoes | caramelised onion | swiss cheese | fries

### Grilled Chicken Supreme

kipfler potatoes | cos salad | creamy peppercorn sauce (gf)

### Gippsland Porterhouse Steak

chunky fries | béarnaise sauce (gf) **+5 extra**

## SIDES / 12

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### Garden Salad

mixed lettuce | tomatoes | carrot | house dressing (vg,gf)

### Grilled Broccolini

miso & sesame sauce | tamari seeds (vg,gf)

### Chilled Beetroot

whipped goats cheese | candied pine nuts | modena balsamic glaze (v,gf)

### Chunky Fries

cajun spice | chipotle aioli



Add Paired Wines

2 Courses / 75

3 Courses / 95

# DINNER

available 5pm - 9pm

## SHARE

### Grilled Herb Focaccia / 5pp

garlic | aged balsamic | extra virgin olive oil (vg)

### Charred Roti Bread / 5pp

cumin yoghurt (v)

### Rustic Italian Breads / 10 per serve

trio of house dips (v)

## ENTRÉE

### Steamed Prawn and Ginger Dumplings / 20

wakame salad | chili lime dressing (df)

### Lemon Pepper Squid / 20

wombok salad | lemon | gribiche sauce (df)

### Karaage Chicken / 20

japanese style fried chicken | wombok salad | lemon | miso mayo (df)

### Heirloom Tomato & Stracciatella / 22

sherry vinegar | basil gel (v)

### Crispy Lamb Rib / 24

hung yoghurt | papaya salad | tamarind

### Chilled Seafood Salad / 24

poached prawns | squid | scallops | pickled fennel | yuzu dressing | micro herbs (df)

## FROM THE FLAME

### Grilled Chicken Supreme / 32

kipfler potatoes | cos salad | creamy peppercorn sauce (gf)

### Five Spiced Pork Belly / 38

brussels sprouts | golden raisins | pomegranate | crunch apple (gf)

### Grilled Moroccan Lamb Rump / 42

harissa yoghurt | charred asparagus | couscous salad | lemon

### Gippsland Porterhouse 220g or Eye Fillet 200g / 44/52

kipfler potatoes | cos salad | choice of sauce - port wine, peppercorn or béarnaise



## the reserve RESTAURANT

Perched beside the scenic Yarra River, The Reserve Restaurant offers a contemporary Australian dining experience, inspired by the natural beauty of O'Connell Reserve Park.

Our menu—artfully curated by acclaimed Chef Won—reflects over 20 years of culinary excellence gained at prestigious establishments including The Ritz-Carlton, Park Hyatt, Marina Bay Sands Singapore, and W by Marriott. With experience working alongside the legendary Daniel Boulud and a bronze medal from Food Hotel Asia, Chef Won infuses each dish with global sophistication and creative flair.

Relax, unwind, and savour a dining experience where innovation meets the best of local produce.

Follow us

the\_reserverestaurant



thereserverestaurant

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

\*The hotel does its best to avoid cross-contamination with food allergens but does not operate allergen-free kitchens. The culinary team uses the highest quality raw meats and seafood but please note consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. In accordance with Amora Hotel policy and food safety standards, all beef burgers are served well-done. Amora is a cashless property. Payments by credit card will incur a 1.9% transaction fee Sundays incur a 10% surcharge Public Holidays incur a 15% surcharge.

## HOT DRINKS

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### Coffee sml 5.8 | lge 6.3

ADDITIONAL SHOTS +1

Cappuccino | Latté | Flat White | Espresso | Piccolo | Macchiato

### Specialty Milk +1

Almond Milk | Soy | Oat | Lactose Free

### Hot Drinks sml 5.8 | lge 6.3

Mocha | Chai | Dirty Chai | Hot Chocolate

### Pot of Tea 5

English Breakfast | Earl Grey | Green Tea | Chamomile | Lemon | Mint

## COLD DRINKS

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### Soft Drinks

#### Glass - 355ml 4.5

Pepsi | Pepsi Max

Lemonade | Solo | Lemon, Lime & Bitters | Dry Ginger Ale

### Soft Drink

#### Bottle - 300ml 5.5

Pepsi | Pepsi Max

### Juice

#### Bottle - 300ml 5.5

Orange | Apple | Pineapple

### Mineral Water

Amora Still 600ml 4.5

Strange Love Sparkling 330ml 5

### Milkshakes 8

Chocolate | Strawberry | Vanilla | Caramel

### Iced

Iced Tea - Black with Peach \ Black with Passionfruit & Honeysuckle 6

Chocolate | Coffee served with ice cream 8

## MAIN COURSE

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### Roasted Cauliflower / 28

chickpea & quinoa salad | tempered coconut yoghurt | dukkah (vg,gf)

### Fettuccine Beef Bolognese / 28

slow cooked beef ragu | parmigiano-reggiano

### Rigatoni Pesto Rosso / 28

creamy sun-dried tomatoes | kalamata olive crumble | parmigiano-reggiano (v)

### Butter Chicken / 30

steamed rice | pappadam | crispy shallots | cumin yoghurt (gf)

### Fettuccine Prawn / 32

zucchini | baby spinach | cherry tomatoes | capsicum | peperonata sauce (df)

### Pan-Seared Barramundi / 38

crispy potato | maple tahini sauce | herb & kohlrabi salad (gf,df)

## SIDES / 12

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### Grilled Brocolini

miso & sesame sauce | tamari seeds (vg,gf)

### Chilled Beetroot

whipped goats cheese | candied pine nuts | modena balsamic glaze (v,gf)

### Garden Salad

mixed lettuce | tomatoes | carrot | house dressing (vg,gf)

### Chunky Fries

cajun spice | chipotle aioli

## DESSERT / 18

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### Amora Signature Pavlova

lemon curd | raspberry coulis | seasonal fruits | whipped cream | berry sorbet (gf)

### Caramel Baked Cheesecake

sous vide poached pear | vanilla ice cream

### Burnley Garden Honey Panna Cotta

apricot compote | honeycomb & crispy honey tuile

### Cheese Plate

a choice of local and imported cheese - soft, hard or blue  
served with assorted crackers | quince paste | dried fruits

## BEER & CIDER

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### Tap

Pot - 285ml | Pint - 570ml

Carlton Draught (4.6%)	7   13
Hahn Super Dry (3.5%)	7   13
Great Northern Original (4.6%)	7   13
4 Pines Pacific Ale (3.5%)	8   14
Mountain Goat Pale Ale (4.6%)	9   14
Peroni (4.6%)	9   14

### Australian

Carlton Zero (330ml, 0%)	7
Cascade Premium Light (375ml, 2.4%)	8
Great Northern Crisp (375ml, 3.5%)	9
Victoria Bitter (375ml, 4.9%)	9
Crown Lager (375ml, 4.9%)	9

### International

Corona Extra (Mexico, 355ml, 4.5%)	11
Singha (Thailand, 330ml, 5%)	11
Asahi Super Dry (Japan, 330ml, 3.5%)	12
Heineken (Netherlands, 330ml, 5%)	12
Guinness (Ireland, 470ml, 4.2%)	14

### Cider

Monteith Apple Cider (New Zealand, 330ml, 4.5%)	12
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## LIQUEURS

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Barbaresso Ouzo, Australia	10
Midori Melon Liqueur, Mexico	10
Pernod Aniseed Liqueur, France	10
Campari, Italy	10.5
Disaronno Amaretto, Italy	10.5
Galliano Black Sambuca, Italy	10.5
Galliano White Sambuca, Italy	10.5
Galiano Vanilla, Italy	10.5
Baileys Irish Cream, Ireland	10.5
Chambord Black Raspberry Liqueur, France	10.5
Martini Rosso Vermouth, Italy	10.5
Noilly Prat French Dry Vermouth, France	10.5
Cointreau Orange Liqueur, France	10.5
Pimm's Aperitifs, England	10.5
D.O.M Benedictine Herbal Liqueur, France	10.5
Aperol Italian Aperitif, Italy	10.5
Limoncello Fruit Liqueur, Italy	10.5
Averna Amaro Siciliano Liqueur, Italy	11
Tia Maria Coffee Liqueur, Italy	11.5
Grand Marnier Liqueur, France	11.5
Frangelico Hazelnut Liqueur, Italy	11.5
Glayva Scotch Whisky Liqueur, Scotland	11.5
Kahlua, Coffee Liqueur, Mexico	11.5
Montenegro Herbal Liqueur, Italy	11.5
Drambuie Scotch Liqueur, Scotland	11.5

## LIQUEUR COFFEE

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Irish - Jamison Irish Whisky	15
Calypso - Spiced Rum	15
Bailey's Irish Cream	15

## SPIRITS

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### Rum

Bacardi Carta Blanca White, Puerto Rico	11
Malibu White with Coconut, Barbados	11
Captain Morgan's Jamaican Black, Australia	11
Captain Morgan's Spiced Gold, Australia	11
Havana Club Añejo 7 Anos, Cuba	11
Havana Club Añejo Especial, Cuba	11
Bundaberg Original, Australia	12
The Kraken Black Spiced, USA	13

### Brandy & Cognac

St Remy VSOP Brandy, France	12
Chatelle Napoleon VSOP, France	14
Remy Martin V.S.O.P Cognac, France	22
Hennessy V.S.O.P Cognac, France	22

### Scotch, Whisky

Fireball Cinnamon, Canada	11
Canadian Club 1858 Blended, Canada	11
Jack Daniel's Old No.7 Tennessee Whiskey, USA	11
Johnnie Walker Red Label, Scotland	11
Southern Comfort Original Whiskey Liqueur, USA	12
Jameson Black Barrel, Ireland	12
Bond 7 Blended, Australia	12
Johnnie Walker Black Label Blended, Scotland	12
Chivas Regal 12YO Blended, Scotland	12
Dimple 15YO Blended, Scotland	13
The Glenlivet 12YO Single Malt, Scotland	13
Glenmorangie Original 10YO Single Malt, Scotland	13
Glenfiddich 12YO Sherry Cask Finish, Scotland	14
The Balvenie Double Wood 12YO Single Malt, Scotland	14
Talisker 10YO Single Malt, Scotland	14
Lagavulin 16YO Islay Single Malt, Scotland	18
Hakushu Single Malt, Japan	18
The Macallan 12YO Highland Single Malt, Scotland	23
Oban 14YO Single Malt, Scotland	23
Lark Classic Cask, Single Malt, Australia	25

### Bourbon

Jim Beam Kentucky Straight, USA	11
Wild Turkey Straight, USA	11
Maker's Mark, Kentucky, USA	12



## BAR649 TREASURED COLLECTION

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Nanny Goat Vineyard, Super Nanny Pinot Noir 2022 Central Otago, New Zealand	160
Henschke Abbotts Prayer Merlot Cabernet 2019 Adelaide Hills, South Australia	230
Hentley Farm Shiraz The Beast Barossa Valley, South Australia	280

## SPARKLING WINE & CHAMPAGNE

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Frankie Sparkling Brut NV, South Australia	11   48
Dal Zotto Pucino Prosecco, Victoria	13   52
Brown Brothers Prosecco, King Valley, Victoria	13   52
Taittinger Brut Réserve, Reims, France	140
Moët & Chandon, Épernay, France	160
Veuve Clicquot, Reims, France	180

## WHITE WINE

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### Riesling

Tim Adams 2023 Riesling, Clare Valley, South Australia	12   48
Henschke 2022 Peggy's Hill, Eden Valley, South Australia	58

### Pinot Grigio

Até Pinot Grigio, Multi-regional, Australia	12   48
Duca Catemario Collezione Privata, Italy	14   54

### Pinot Gris

Nepenthe 2023 Altitude Pinot Gris, Adelaide Hills, South Australia	14   54
Shadowfax Pinot Gris, Geelong, Victoria	60

### Sauvignon Blanc

Até Sauvignon Blanc, Multi-regional, Australia	12   48
Totara Sauvignon Blanc 2022, Marlborough, NZ	13   54

### Chardonnay

Até Chardonnay, Multi-regional, Australia	12   48
In Dreams Chardonnay 2021, Yarra Valley, Victoria	13   52
Louis Jadot Coteaux Bourguignons Blanc 2021, Burgundy, France	78

## Rosé

Até Rosé, Multi-regional, Australia	11   48
Shadowfax Minnow Rosé 2022, Geelong, Victoria	54

## RED WINE

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### Cabernet Sauvignon

Até Cabernet Sauvignon, Multi-regional, Australia	11   48
The Gables 2022 Wynns Coonawarra, South Australia	14   58
Parker Coonawarra Estate 'Terra Rossa', Coonawarra, South Australia	68

### Merlot

5 Tales Merlot 2021, Margaret River, Western Australia	12   48
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### Pinot Noir

De Bortoli Regional Reserve Pinot Noir, Yarra Valley, Victoria	12   48
Storm Bay Pinot Noir 2022, Coal River Valley, Tasmania	14   54
Tamar Ridge Pinot Noir, Tamar Valley, Tasmania	78

### Shiraz

Até Shiraz, Multi-Regional, Australia	12   48
Tar and Roses 2020 Shiraz, Heathcote, Victoria	14   54
Two Hands Gnarly Dudes Shiraz, Barossa Valley, South Australia	15   58
Sons of Eden Zephyrus Shiraz, Barossa Valley, South Australia	92

### Other Reds

Bodegas Patrocinio Zinio Rioja Alta Tempranillo 2021, Spain	13   52
Tscharke Elements Grenache Shiraz Mourvèdre 2022, Barossa Valley, South Australia	52

## DESSERT & FORTIFIED

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Penfolds Club Old Tawny	11
Galway Pipe 12yr Old Grand Tawny	12
McWilliams, Royal Reserve Sweet Sherry	12
Patricia Noble Riesling	13.5
Penfolds Grandfather Port	13.5

## SPIRITS

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### Gin

Gordon's London Dry, England	11
Gordon's Pink, England	11
Bombay Sapphire, England	11
Tanqueray London Dry, England	12
Four Pillars Rare Dry, Healesville, Melbourne	13
Gindu Gin, An Australian Dry, Macedon Ranges, Melbourne	13
Gindu Gin, A Coastal Gin, Macedon Ranges, Melbourne	14
Four Pillars Bloody Shiraz Gin, Healesville, Melbourne	14
Hendricks Gin, Scotland	15
Brogan's Way Evening Light, Richmond, Melbourne	15
Brogan's Way Everyday Salvation, Richmond, Melbourne	15
Brogan's Way Royal Blood, Richmond, Melbourne	15

### Vodka

Absolut, Sweden	11
Absolut Vanilla, Sweden	11
Absolut Raspberry, Sweden	11
Absolut Citron, Sweden	11
Arktika, Australia, Melbourne, Australia	11
Arktika Salted Caramel, Melbourne, Australia	12
Arktika Natural Hazelnut, Melbourne Australia	12
Żubrówka Bison Grass, Poland	12
Belvedere, Poland	12
Grey Goose, France	14

### Tequila

Espolon, Tequila Blanco, Mexico	11
Espolon, Tequila Reposado, Mexico	11
1800 Añejo Tequila, Mexico	12

# TDH DINNER

## SHARE

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### Grilled Herb Focaccia / 5pp

garlic | aged balsamic | extra virgin olive oil (vg)

### Charred Roti Bread / 5pp

cumin yoghurt (v)

### Rustic Italian Breads / 10pp

trio of house dips (v)

## ENTRÉE

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### Steamed Prawn and Ginger Dumplings

wakame salad | chili lime dressing (df)

### Lemon Pepper Squid

wombok salad | lemon | gribiche sauce (df)

### Karaage Chicken

japanese style fried chicken | wombok salad | lemon | miso mayo (df)

### Victorian Wild Mushrooms

sautéed | truffled cheese sauce | pangrattato | crostini (v)

### Fremantle Octopus

cannellini bean purée | pickled lemon & celery | chili oil (gf,df)

### Smoked Cod Croquettes

aioli | edamame | tendril | Avruga caviar

## FROM THE FLAME

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### Grilled Chicken Supreme

kipfler potatoes | cos salad | creamy peppercorn sauce (gf)

### Maple Infused Grilled Porkchop

apple purée | braised red cabbage | mustard jus (gf)

### Grilled Atlantic Salmon

fregola | smoked clams | parsnip purée | herb oil (df)

### Gippsland Porterhouse 220g or Eye Fillet 200g

kipfler potatoes | cos salad | choice of sauce - port wine, peppercorn or béarnaise

## MAIN COURSE

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Roasted Cauliflower chickpea & quinoa salad | tempered coconut yoghurt | dukkah (vg,gf)

### Fettuccine Beef Bolognese

slow cooked beef ragu | parmigiano-reggiano

### Butter Chicken

steamed rice | pappadam | crispy shallots | cumin yoghurt (gf)

### Pumpkin Gnocchi

roasted pumpkin | tofu | peas | miso butter sauce | parmigiano-reggiano (v)

### Prawn Risotto

saffron | zucchini | parmigiano-reggiano (gf)

### Slow Cooked Tassie Lamb Shank

dutch carrots | baby spinach | creamy garlic potato | jus (gf)

## SIDES / 10

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### Grilled Brocolini

chili jam | toasted almonds (vg,df)

### Roasted Dutch Carrots

soy-honey glaze | sesame seeds (v,gf,df)

### Garlic Mash

creamy mashed potatoes | roasted garlic (v,gf)

### Garden Salad

mixed lettuce | tomatoes | carrot | house dressing (vg,gf)

### Chunky Fries

cajun spice | chipotle aioli

## DESSERT

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### Amora Signature Pavlova

lemon curd | raspberry coulis | seasonal fruits | whipped cream | berry sorbet (gf)

### Chocolate Fondant

shaved chocolate | Belgian chocolate sauce | vanilla ice cream (v)

### Earl Grey Crème Brûlée

served with almond biscotti (v)



Add Paired Wines

2 Courses / 75

3 Courses / 95

# DINNER

available 5pm - 9pm

## SHARE

### Grilled Herb Focaccia / 5pp

garlic | aged balsamic | extra virgin olive oil (vg)

### Charred Roti Bread / 5pp

cumin yoghurt (v)

### Rustic Italian Breads / 10pp

trio of house dips (v)

## ENTRÉE

### Steamed Prawn and Ginger Dumplings / 20

wakame salad | chili lime dressing (df)

### Lemon Pepper Squid / 20

wombok salad | lemon | gribiche sauce (df)

### Karaage Chicken / 20

japanese style fried chicken |ombok salad | lemon | miso mayo (df)

### Victorian Wild Mushrooms / 22

sautéed | truffled cheese sauce | pangrattato | crostini (v)

### Fremantle Octopus / 22

cannellini bean purée | pickled lemon & celery | chili oil (gf,df)

### Smoked Cod Croquettes / 22

aioli | edamame | tendril | Avruga caviar

## FROM THE FLAME

### Grilled Chicken Supreme / 32

kipfler potatoes | cos salad | creamy peppercorn sauce (gf)

### Maple Infused Grilled Porkchop / 36

apple purée | braised red cabbage | mustard jus (gf)

### Grilled Atlantic Salmon / 40

fregola | smoked clams | parsnip purée | herb oil (df)

### Gippsland Porterhouse 220g or Eye Fillet 200g / 44/52

kipfler potatoes | cos salad | choice of sauce - port wine, peppercorn or béarnaise

## MAIN COURSE

### Roasted Cauliflower / 28

chickpea & quinoa salad | tempered coconut yoghurt | dukkah (vg,gf)

### Fettuccine Beef Bolognese / 28

slow cooked beef ragu | parmigiano-reggiano

### Butter Chicken / 30

steamed rice | pappadam | crispy shallots | cumin yoghurt (gf)

### Pumpkin Gnocchi / 30

roasted pumpkin | tofu | peas | miso butter sauce | parmigiano-reggiano (v)

### Prawn Risotto / 32

saffron | zucchini | parmigiano-reggiano (gf)

### Slow Cooked Tassie Lamb Shank / 40

dutch carrots | baby spinach | creamy garlic potato | jus (gf)

## SIDES / 10

### Grilled Broccolini

chili jam | toasted almonds (vg,df)

### Roasted Dutch Carrots

soy-honey glaze | sesame seeds (v,gf,df)

### Garlic Mash

creamy mashed potatoes | roasted garlic (v,gf)

### Garden Salad

mixed lettuce | tomatoes | carrot | house dressing (vg,gf)

### Chunky Fries

cajun spice | chipotle aioli

## DESSERT / 18

### Amora Signature Pavlova

lemon curd | raspberry coulis | seasonal fruits | whipped cream | berry sorbet (gf)

### Chocolate Fondant

shaved chocolate | Belgian chocolate sauce | vanilla ice cream (v)

### Earl Grey Crème Brûlée

served with almond biscotti (v)

### Cheese Plate

a choice of local and imported cheese - soft, hard or blue

served with assorted crackers | quince paste | dried fruits