

BREAKFAST MENU

06:00am - 11:00am daily Tray charge of \$7 applies

AMORA SIGNATURE BIG BREAKFAST (GFO) tomato two eggs chicken sausage mushroom spinach hash brown bacon brioche	\$32
AMORA SIGNATURE VEGGIE BREAKFAST (GFO) (V) tomato two eggs haloumi mushroom spinach hash brown avocado brioche	\$30
OMELETTE YOUR WAY (GFO) choose any three fillings: cheese tomato spinach onion chorizo feta mushroom sourdough hot sauce	\$26
EGGS YOUR WAY (GFO) choose scrambled, poached, fried two eggs brioche grilled tomato	\$18
SMASHED AVOCADO (GFO) (V) sourdough feta rocket poached eggs	\$24
EGGS BENEDICT YOUR WAY (GFO) (V) choose from bacon, ham, haloumi, smoked salmon brioche spinach dukkha herb oil	\$28
PICK ME UP BREAFAST BURGER hash brown bacon fried egg cheddar cheese rocket spicy tomato relish milk bun	\$22
ADD ONS eggs (2) avocado bacon haloumi mushroom chicken chipolatas (2) hash brown	\$5

ALL DAY DINING

11:00am - 10:30pm daily Tray charge of \$7 applies

SANDWICHES & BURGERS Served with fries and aioli	\$27
CHEESEBURGER brioche bun beef patty cheddar cheese pickles lettuce tomato (GFO)	
CLUB SANDWICH toasted white bread smoked chicken bacon lettuce tomato (GFO)	
CHICKEN BURGER brioche bun country slaw pickles piripiri aioli (GFO)	
STEAK SANDWICH ciabatta rocket tomato cheese seeded mustard aioli (GFO)	
SALADS	
CLASSIC CAESAR SALAD WITH CHICKEN Cos lettuce smoked chicken bacon parmesan poached egg croutons caesar dressing	\$24
QUINOA AND HALLOUMI SALAD (V) house mixed lettuce halloumi roast heirloom vegetables quinoa mustard vinaigrette	\$23
GREEK SALAD (V) (GF) mesclun cherry tomato onion cucumber olives bell peppers feta cheese	\$23
PASTA YOUR WAY Choice of pasta and sauce, served with parmigiano reggiano	\$28
PASTA Pappadelle (V) Rigatoni (V)	
SAUCE herbed tomato sugo (V) exotic mushroom & truffle alfredo (V basil pesto cream (V)	

ADD ONS

chicken | prawns | chorizo

\$6

ALL DAY

11:00am - 10:30pm daily Tray charge of \$7 applies

9" PIZZA

MARGHERITA (V) crushed tomato mozzarella cheese tomatoes bocconcini	\$23
MEATLOVERS	
crushed tomato mozzarella cheese assorted cured meats smokey BBQ	\$25
CORBETTA'S ITALIAN served with a side of salad	\$25
CORBETTA'S LASAGNE	
beef ragu layered pasta bechamel parmesan	
CORBETTA'S EGGPLANT PARMIGIANA (V) grilled eggplant tomato sugo parmesan	
CORBETTA'S CANELLONI (V)	
spinach and ricotta cannelloni tomato sugo parmesan	
CURRY	
THAI GREEN CURRY (GF)	\$34
Marinated chicken thigh in a Thai green curry sauce	
VEGETABLE & CHICKPEA CURRY (GF, DF, VE)	\$30
chickpea seasonal vegetables mild currry sauce	
SIDES	
FRIES (V)	\$12
served with aioli	
SWEET POTATO FRIES (V)	\$12
served with aioli	
HONEY ROAST DUTCH CARROTS (GF)	\$ 13
lemon labneh macadamia curry leaf	.
FRIED BRUSSELS SPROUTS (GF, DF)	\$ 13
maple mustard vinaigrette toasted pepitas pancetta	
ROQUETTE SALAD (GF) goats' cheese stone fruit cashews	\$13
goals cheese stone hult cashews	

ALL DAY

05:30PM - 10:30 PM Tray charge of \$7 applies

FROM THE GRILL

Served with confit tomatoes, choice of sauce (GF)(DFO)

Red wine jus | Seeded mustard jus | Peppercorn jus

PORTORO 300GM BEEF SIRLOIN	\$55
SOUTHERN PRIME 250GM BEEF RIB-EYE	\$ 50
FIVE FOUNDERS 200GM BEEF EYE FILLET	\$58
INFINITY BLUE BARRAMUNDI	\$ 48
LEMON THYME CHICKEN BREAST	\$42

DESSERTS

SELECTION OF AUSTRALIAN CHEESES (GFO) quince paste crackers	\$25
ROSELLA PANNACOTTA (GFO) macadamia crumb seasonal berries	\$20
ROASTED FIGS (GF) native berry compote whipped honey mascarpone	\$20
CHOCOLATE AND HAZELNUT fresh raspberry chocolate ganache	\$20

OVERNIGHT ROOM SERVICE

10:30pm - 6:00am daily Tray charge of \$7 applies

CORBETTA'STTALIAN Served with a side salad	\$25
CORBETTA'S LASAGNE Beef ragu layered pasta bechemel parmesan	
CORBETTA'S EGGPLANT PARMIGIANA (V) Grilled eggplant tomato sugo parmesan	
CORBETTA'S CANNELLONI (V) Spinach and ricotta cannelloni tomato sugo parmesan	
SALADS	\$23
GREEK SALAD (V) (GF) mesclun cherry tomato onion cucumber olives bell peppers feta cheese	
9" PIZZA	
MARGHERITA (V) crushed tomato mozzarella cheese tomatoes bocconcini	\$23
MEATLOVERS crushed tomato mozzarella cheese assorted cured meats smokey BBQ	\$25
CURRY	
THAI GREEN CURRY (GF) marinated chicken thigh Thai green curry sauce	\$34
VEGETABLE & CHICKPEA CURRY (GF, DF, VE) chickpea seasonal vegetables mild curry sauce	\$30
DESSERT	
CHEESE (GFO) selection of Australian cheeses quince paste macadamias dried fruit crackers	\$25