



IN-ROOM DINING MENU

Enjoy delicious favourites and enticing beverage options, in the comfort of your room 24-hours a day, 7 days a week.

Scan IN-ROOM DINING QR code to place order

Room service orders and requests are subject to a delivery charge of \$9.00.

Please inform us of any allergies or dietary restrictions before placing an order.

BREAKFAST

From 6am to 11am

v — vegetarian | vg — vegan | gf — gluten free | df — dairy free | n — contains nuts | a — Australian seafood | m — seafood of mixed origin | i — imported seafood

BREAKFAST CLASSICS

Bacon & Egg Brioche 19

Crisp bacon and fried egg in a toasted brioche roll, with your choice of barbecue or tomato sauce.

Signature Bacon & Egg Brioche 21

Crisp bacon, fried egg and golden hash brown in toasted brioche, with hollandaise and maple syrup.

Double-Smoked Ham & Cheddar Toasted Sourdough 18

Double-smoked ham and melted cheddar between golden slices of toasted sourdough.

Grilled Halloumi & Egg Breakfast Wrap (v) 20

Scrambled egg, grilled halloumi, crisp hash brown, spinach, mushroom, tomato and cheddar.

**Halloumi may be replaced with bacon on request.*

Smashed Avocado & Feta on Sourdough (v) 24

Smashed avocado, crumbled feta, tomato and lemon on toasted sourdough.

Add a poached egg \$4.

Free-Range Eggs on Sourdough (*) (v) 18

Two free-range eggs prepared to your preference, served on toasted sourdough.

The Amora Breakfast (*) 30

Free-range eggs prepared to your preference, accompanied by bacon, chicken chipolatas, golden hash brown, spinach, tomato and mushrooms.

Classic Eggs Benedict (*) 27

Poached eggs and double-smoked ham on toasted brioche, finished with hollandaise.

Smoked Salmon Benedict (*) 31

Poached eggs and smoked salmon on toasted brioche, finished with hollandaise.

Halloumi & Spinach Benedict (*) (v) 27

Poached eggs, grilled halloumi and sautéed spinach on toasted brioche, finished with hollandaise.

Garden Vegetable Omelette (v) 27

Three-egg omelette filled with spinach, mushrooms and cheddar, topped with tomato and fresh herbs.

Chorizo & Cheddar Omelette 28

Three-egg omelette filled with chorizo, capsicum and onion, topped with melted cheddar and fresh herbs.

Buttermilk Pancakes (v) 24

Three buttermilk pancakes with banana, berries and maple syrup.

(*) Gluten-free option available upon request.

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LIGHTER SELECTIONS

Morning Pastry Basket (v, n) 15

A selection of croissants and Danish pastries, accompanied by preserves.

Yoghurt & Fresh Berries (v, gf) 15

Your choice of natural or fruit yoghurt, accompanied by fresh berries.

Apple & Berry Bircher Muesli (v, n) 18

Rolled oats with apple, berries, raisins and mixed nuts, finished with bush honey.

Seasonal Fruit Selection (vg, df, gf) 18

A selection of freshly sliced seasonal fruit.

Breakfast Cereals (v) 14

Your choice of weet-bix, corn flakes, granola, sultana bran, coco pops, just right, rice bubbles or special k, served with milk.

Toast & Preserves (v) 10

Your choice of white, wholemeal, sourdough or gluten-free toast, accompanied by preserves.

BREAKFAST ACCOMPANIMENTS

Cheddar	3
Egg, prepared to your preference	4
Grilled tomato	5
Additional toast	5
Golden hash browns, two pieces	6
Sautéed mushrooms	6
Bacon	7
Chicken chipolatas	7
Avocado	7
Smoked salmon	10

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ALL DAY DINING

From 11am to 10pm

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STARTERS

Superfood Salad (v, gf) 25

roasted pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa
add smoked salmon (i) or grilled chicken 9

Caesar Salad (gf) 25

baby gem, anchovy dressing, piggy crunch, aged parmigiano, petit herbs
add smoked salmon (i) or grilled chicken 9

Prawn Poke Bowl (df, i) 32

wasabi and citrus dressing, shredded carrots, radishes, wakame, edamame, avocado, brown rice

CHEF'S SELECTION PLATTER 30

Jamon Serrano Gran Reserva – aged for 18 months

Salami Picante – Calabrian fermented-spicy salami

Manchego Cheese – sheep's milk aged for 12 months

French Brie – cow's milk aged for 6 weeks

served with mixed olives and crackers

TASTE OF THAI

'Tod Mun Pla' Barramundi Fish Cakes (a, df) 24 
sweet and spicy cashew nut dipping sauce

BBQ Green Curry Chicken Skewers (df) 24 
tamarind sauce

'Pad Kra Pao' Chicken & Basil Quesadillas 24 

'Crying Tiger' Black Angus Beef (df) 27 
sawtooth coriander, lime & chilli marinade

'Moo Ping' Pork Skewers (df) 27 
coconut-lime glaze

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SANDWICHES & BURGERS

*served with beer-battered fries

Wagyu Beef Burger 32

crisp lettuce, fresh tomato, pickles, cheddar and chipotle barbecue sauce on a brioche bun

*please note all beef burgers are cooked med well or above only

Steak Sandwich 39

Turkish roll, brie, caramelised onions, wild rocket and black truffle mayonnaise

Chicken & Bacon Roll 30

chicken, bacon, crispy leaves, tomato, chipotle mayonnaise, Turkish roll and beer-battered chips

Grilled Halloumi (v) 26

grilled halloumi, toasted Turkish bread, beetroot relish, harissa, lettuce, tomato and salsa verde

Grilled Ham & Cheese Sandwich 28

honey ham, cheddar cheese on Turkish roll

MAKE IT BETTER

extra cheese	3
extra bacon	5
extra guacamole	5
extra wagyu patty	8
extra chicken fillet	8
extra grilled wagyu	10

CLASSIC COMFORTS

Farmed Mushroom Ravioli (v) 39

Wilberforce farm mushrooms, tomato brodo and pecorino romano

King Prawn Spaghetti All'arrabbiata (i) 42

napolitana tomato sauce, garlic, chilli and basil

Lamb Pappardelle 45

saffron pappardelle, slow-braised lamb shoulder ragout and pecorino cheese

Spaghetti Ragù Alla Bolognese 31

beef bolognese sauce, grana padano

Charred Spiced Cauliflower (v, gf) 33

spiced potatoes & chickpeas, coriander-yuzu chutney

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CLASSIC COMFORTS

Butter Chicken (n) 41

basmati rice pilaf, raita and naan bread

Chicken Biryani (gf, n) 36

raita and green salad

Thai Beef Massaman Curry (df, gf, n) 44

potato, Thai basil and jasmine rice

Margherita Pizza (v) 29

tomato sauce, mozzarella cheese, basil

Pepperoni Pizza 31

beef and pork pepperoni, mozzarella cheese

Chicken Pizza 31

grilled chicken, basil pesto, roasted capsicum, mozzarella and oregano

FROM THE GRILL

Wagyu Flank 200g 61

black Opal MB6-7 | Northern Rivers, NSW
green peppercorn jus

Black Angus Striploin 250g 49

Black Angus | Tallawanta, NSW
cabernet jus

Garlic & Herb Chicken Supreme 38

Lilydale Farm, Clarence Valley, NSW
salsa verde

Barramundi 200g (a) 49

Humpty Doo, NT
salsa verde

Salmon 200g (a) 49

Tasmania
wasabi-ponzu

*GRILL FEAST ADD ON/ENHANCEMENTS

Garlic Butter Prawns (gf, a) 15

top your steak with garlic butter king prawn

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SIDES 10

Broccolini (v, gf)
chilli oil, garlic chips

Beer-Battered Chips (v)
chilli oil, garlic chips

Parmesan Chips (v, gf)
cracked black pepper, aged parmesan

Garden Salad (v, gf)
citrus dressing

DESSERTS

Dark Chocolate & Orange (v, n) 22
dark chocolate crèmeux, orange gelée, citrus segments, white chocolate soil

Wattleseed Cheesecake (v, n) 22
dulce de leche, davidson plum, slivered pistachio

Seasonal Fruits (vg, df, gf) 21

Selection of Australian Cheeses (v, n) 25
served with crackers and honey

Vanilla Ice Cream 8

Chocolate Ice Cream 8

Strawberry Ice Cream 8

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OVERNIGHT DINING

From 10pm to 6am

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Superfood Salad (v, gf) 25

roasted pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa

Grilled Ham & Cheese Sandwich 28

Turkish roll, honey ham, cheddar cheese. served with potato crisps

Margherita Pizza (v) 29

tomato sauce, mozzarella cheese, basil

Pepperoni Pizza 31

beef and pork pepperoni, mozzarella cheese

Chicken Pizza 31

grilled chicken, basil pesto, roasted capsicum, mozzarella, oregano

Chicken Biryani (gf, n) 36

raita and green salad

Butter Chicken (gf, n) 41

basmati rice pilaf

Thai Beef Massaman Curry (df, gf, n) 44

Thai basil, potato, jasmine rice

Seasonal Fruits (vg, df, gf) 21

Selection of Australian Cheeses (v, n) 25

served with crackers and honey

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