

LUNCH

available 12pm - 3pm



Main Course
House Drink
/ 29

MAIN COURSE

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 / 10

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



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.



Add Paired Wines

2 Courses / 75

3 Courses / 95

DINNER

availablie 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

MAIN COURSE

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 / 10

Grilled Broccolini

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

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