

2 COURSES \$75 - 3 COURSES \$85

maximum 20 guests

Starter

herb garlic focaccia with dips

Entrée options

heirloom tomato & stracciatella, sherry vinegar, basil gel (v.gf)

crispy lamb ribs, hung yoghurt, papaya salad, tamarind

five spiced pork belly, crunchy apple salad, golden raisins, pomegranate (gf.df)

chilled seafood salad, poached prawns, squid, scallops, pickled fennel,
yuzu dressing, micro herbs (df)

Main options

grass-fed gippsland sirloin steak, kipfler potatoes, asparagus, port wine sauce* (gf)

pan-Seared barramundi, crispy potato, maple tahini sauce, herb & kohlrabi salad (gf.df)

cranberry & walnut stuffed turkey breast, brussels sprouts, bacon crumble, cranberry sauce (gf)

roasted cauliflower, spiced coconut yoghurt, chickpea & quinoa salad, curry leaf (vg.gf)

Sharing side

garden salad, mixed lettuce, tomatoes, pickled red onion, apple cider vinaigrette (vg.gf)

grilled brocolini, 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 (v)

Dessert options

christmas pudding, vanilla custard, vanilla ice cream

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 (gf)

To finish

freshly brewed coffee & tea served with assorted macarons



the reserve
RESTAURANT