



From 12pm to 9pm

ENTRÉES

ARAGULA, RADICCHIO AND MATURE CHEDDAR SALAD (GF)

Portobello mushroom, toasted walnuts, pear, grilled chicken

SUPERFOOD SALAD (V)

Peri-peri pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa Add grilled chicken 5

BABY COS LETTUCE SALAD (GF)

Avocado, caesar dressing, crispy pancetta, parmesan cheese, petit herbs
Add smoked salmon

ROASTED TOMATO AND BASIL SOUP (V)

Gruyere and caramelised onion toastie

SANDWICHES

Served with beer battered fries

WAGYU BEEF BURGER

Bacon & onion jam, cheddar cheese, house made habanero ketchup

KOREAN CHICKEN KIMCHI BURGER

Buttermilk fried chicken, Korean kimchi, sriracha mayo

PLANT BASED BURGER

Iceberg lettuce, fresh tomato, caramelised onion, in house made habanero

MAINS

LAMB ROGAN JOSH (GF)

Basmati rice pilaf, apple raita, naan bread

SEAFOOD LINGUINE

Tiger prawns, Moreton Bay bugs, mussels, marinara sauce

PEPPERONI PIZZA

Beef and Pork pepperoni, mozzarella cheese

MARGHERITA PIZZA (V)

Tomato sauce, mozzarella cheese, basil

Menu subject to change

*Amora understands dietary requirements form a part of your daily life and people have a variety of reactions to different food types. 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. If you have a food allergy or special dietary requirements, please inform a colleague and the hotel will do its best to cater to your needs.