



AMORA

BRISBANE

IN ROOM DINING MENU

# BREAKFAST

EGGS ON TOAST (V, DF, GFO) \$12

Poached | Scrambled | Fried  
Served on brioche

SMASHED AVOCADO BRUSCHETTA (V, GFO) \$17

Heirloom tomato salsa, crumbled feta, apple balsamic & dill served on sourdough

EGGS BENEDICT (GFO)

Two poached eggs, spinach, hollandaise, herb oil & dukkah served on toasted brioche

Triple-smoked hardwood ham \$20

Fried halloumi \$20

Smoked salmon \$22

OMELETTE (GFO) \$17

Chorizo, feta, spinach & tomato served on toasted sourdough

LOADED BREAKFAST BURGER (GFO) \$17

Bacon, fried egg, relish, provolone cheese, tomato, candied onion & rocket served on a milk bun

TOASTED BLAT BAGEL (GFO) \$18

Bacon, cos, avocado, tomato & black pepper mayonnaise served on a toasted bagel

TOAST WITH ASSORTED JAMS (V) \$8

Emmer sourdough | New York rye | Granary toast | Date & apricot | Milk tin | Quinoa soya | Sprouted wheat | Walnut & raisin

Jam | Marmalade | Honey | Peanut butter | Vegemite

## ADD ONS

Hashbrown \$3 Chicken Chipolatas (2) \$5

Mushrooms \$4 Avocado \$5

Eggs (2) \$4 Bacon \$6

Seared tomato \$4 Halloumi \$6

# ALL DAY

## SANDWICHES & BURGERS

\$25

Served with fries and aioli

### PAPRIKA BEEF BURGER

Beef patty, tomato, fried onion rings, gherkin, gruyere cheese & smoky BBQ sauce served on a milk bun

### GRILLED HALLOUMI SANDWICH (V)

Avocado, tomato, candied onion, green apple & mayonnaise served on ciabatta

### FRIED CHICKEN BURGER

Slaw, sweet pickled cucumber, cheese & gochujang

### GRILLED STEAK SANDWICH (GFO)

Cos lettuce, tomato, candied onion & smoky BBQ sauce served on ciabatta

## SALADS

\$22

### SMOKED CHICKEN CAESAR SALAD

Cos lettuce, grilled smoked chicken, bacon, Parmesan, poached egg, croutons & Caesar dressing

### MIXED QUINOA SALAD (V)

Mesclun, seared halloumi, mixed heirloom vegetables, quinoa & dijon mustard vinaigrette

### BALSAMIC PUMPKIN SALAD (V)

Arugula, candied onion, walnut, feta, green apple & white balsamic and maple vinaigrette

## CORBETTA'S ITALIAN

\$25

Served with a side salad

### CORBETTA'S LASAGNE

Beef ragu, layered pasta, bechemel, cheeses, tomato sugo & herb oil

### CORBETTA'S EGGPLANT PARMIGIANA (V)

Grilled eggplant, cheeses, tomato sugo & herb oil

### CORBETTA'S CANNELLONI (V)

Spinach and ricotta cannelloni, cheeses, tomato sugo & herb oil

# ALL DAY

## PASTA

\$28

Choice of pasta and sauce, served with shaved reggiano & croutons

## PASTA

Papperdelle (V) | Rigatoni (V)

## SAUCE

Herbed tomato sugo (V) | Exotic mushroom & truffle alfredo (V) | Warrigal green pistou cream (V)

## ADD ONS \$6

Chicken breast | Prawns | Chorizo

## 9" PIZZA

\$20

## MARGHERITA (V)

Tomato sugo, basil pesto, heirloom tomatoes & bocconcini

## FUNGHI (V)

Black garlic, truffle and mustard sauce, exotic mushrooms, rocket & shaved Parmesan

## PROSCIUTTO

Tomato sugo, prosciutto, heirloom tomatoes, rocket & shaved Parmesan

## CURRY

### THAI GREEN CURRY (GF)

\$34

Marinated chicken thigh in a Thai green curry sauce

### VEGETABLE & CHICKPEA CURRY (GF, DF, VE)

\$30

Seasonal vegetables in a mild curry sauce served with basmati rice, kachumber, pappadums & coconut raita

## SIDES

### FRIES (V)

\$12

Served with aioli

### SWEET POTATO FRIES (V)

\$12

Served with aioli

### SIDE SALAD

\$10

Dijon mustard vinaigrette

### CHAR GRILLED BROCCOLINI

\$13

Toasted pine nuts, fried saltbush leaves

# TASTES OF DAPL

## MAIN

INFINITY BLUE BARRAMUNDI (GF, DFO)	\$45
Asparagus, Parisienne zucchini, broad beans, sea succulents & aurora sauce	
LEMON THYME CHICKEN SUPREME (GF, DF)	\$45
Mixed brassica, warrigal greens & black garlic bordelaise	
200GM FIVE FOUNDERS BEEF EYE FILLET	\$55
Served with confit heirloom tomato and choice of sauce Red wine jus   Mushroom jus   Pink peppercorn	

## DESSERT

LEMON MYRTLE CHEESECAKE (GF)	\$18
Kaffir lime gel & bitter meringue	
APPLE TARTE TATIN (VG)	\$18
Puff pastry & vanilla gelato	
CHEESEBOARD (GFO)	\$25
Selection of Australian cheeses, plum paté de fruit, golden macadamias, fresh and fried fruit & charcoal lavosh	

# OVERNIGHT

## CORBETTA'S ITALIAN

\$25

Served with a side salad

## CORBETTA'S LASAGNE

Beef ragu, layered pasta, bechemel, cheeses, tomato  
sugo & herb oil

## CORBETTA'S EGGPLANT PARMIGIANA (V)

Grilled eggplant, cheeses, tomato sugo & herb oil

## CORBETTA'S CANNELLONI (V)

Spinach and ricotta cannelloni, cheeses, tomato sugo & herb oil

## SALADS

\$20

## BALSAMIC PUMPKIN SALAD (V)

Arugula, candied onion, walnut, feta, green apple &  
white balsamic and maple vinaigrette

## 9" PIZZA

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Tomato sugo, basil pesto, heirloom tomatoes & bocconcini

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lavosh