



AMORA HOTEL
JAMISON SYDNEY

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.

Please **dial 9** to place your order

All prices are inclusive of GST. Please be aware there is a \$7.00 delivery charge for all Room Service orders.
Please advise Guest Services at time of ordering of any special dietary requirements or allergies.

BREAKFAST

From 6.00am to 11.00am

CONTINENTAL BREAKFAST 30

Fresh juice, seasonal fruit, cereal, yoghurt
Bakery selection with preserves and butter (please select up to 3 items):
White bread, wholemeal bread, gluten free bread, sourdough bread, croissant, Danish pastry
Tea or coffee

AUSTRALIAN BREAKFAST 40

Two eggs cooked to your liking - fried, poached, scrambled or boiled
Served with vine-ripened tomato, bacon, pork chipolata, hash brown potatoes
Fresh juice, seasonal fruit, cereal, yoghurt
Bakery selection with preserves and butter (please select up to 3 items):
White bread, wholemeal bread, gluten free bread, sourdough bread, croissant, Danish pastry
Tea or coffee

À LA CARTE

Vegan chia pudding 15

Coconut cream, vanilla, apple, goji berries

Bircher muesli 15

Rolled oats, berries, apple, raisins, nuts, local honey

Yoghurt parfait 15

Greek yoghurt, granola, fresh berries

Buttermilk pancakes (3) 24

Mascarpone, caramelised pears, banana, maple syrup

Eggs benedict 29

Poached eggs, toasted brioche, hollandaise, double smoked ham or smoked salmon

Brioche French toast 24

Bush honey, macerated berries

Free range country eggs 27

Two eggs cooked to your liking - fried, poached or scrambled
Bacon, pork sausages, spinach, tomatoes, portobello mushrooms

Three egg omelette (gf) 27

Tomato, portobello mushrooms, choice of three fillings – baby spinach, capsicum, mushroom, bacon, cheddar cheese, tomato, smoked salmon or onion

ALL DAY DINING

From 11.00am to 10.00pm

STARTERS

Buffalo mozzarella (v) Heirloom tomatoes, fig vinocotto, cured beets	26
Black Angus beef carpaccio Pickled mushrooms, rocket, shaved parmesan	27
Superfood salad Peri-peri pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa Add chermoula grilled chicken	20 8
Baby cos lettuce salad Smoked salmon, avocado, pickled red onions, mustard vinaigrette, petit herbs	27
Tiger prawns Endive, ruby grapefruit, lime aioli	28

SANDWICHES & BURGERS (all served with beer battered chips)

Wagyu beef burger Bacon and onion jam, cheddar cheese, house made habanero ketchup	30
Roast beef sandwich Beetroot relish, baby spinach, pickles, truffle mayo	30
Chargrilled vegetable panini Basil pesto, vine tomatoes, buffalo mozzarella	24
Korean chicken kimchi burger Buttermilk fried chicken, Korean kimchi, sriracha mayo	28

MAINS

Grilled cauliflower steak (v)	26
Chipotle orange marinade, barley and fennel risotto, roasted corn crumbs, salsa verde	
Tiger prawn linguine	36
Squid ink, prawn bisque, cognac	
Market fish	38
Vongole, clam veloute and poached artichoke	
Free range spatchcock	36
Cajun spiced, chorizo and white beans succotash	
Black Angus grain fed beef eye fillet	48
Glazed portobello mushroom, roquefort blue, Dutch cream potatoes, cabernet jus	

SIDES

10ea

Dutch creamed potatoes, taleggio
Spice roast pumpkin, lemon yoghurt, pepitas
Summer slaw, roasted cashew nuts, lime and coriander dressing
Salt baked heirloom carrots, crumbled feta, dukkah spice
Black pepper and parmesan chips

CLASSIC COMFORTS

Lamb rogan josh	38
Basmati rice pilaf, raita, naan bread	
Green Thai curry	34
Chicken, eggplant, jasmine rice, basil	
Battered flathead and chips	38
Tartare sauce	
Margherita pizza (v)	22
Tomato sauce, mozzarella cheese, basil	
Pepperoni pizza	26
Beef and pork pepperoni, mozzarella cheese	

DESSERTS

Hot chocolate soufflé	16
Crème fraiche, macerated berries	
Sticky date pudding	16
Dulce de leche	

OVERNIGHT DINING

From 10.00pm to 06.00am

Lamb rogan josh Basmati rice pilaf	38
Margherita pizza Tomato sauce, mozzarella cheese, basil	22
Pepperoni pizza Beef and pork pepperoni, mozzarella cheese	26
Chargrilled vegetable panini Basil pesto, vine tomatoes, buffalo mozzarella	24
Grilled ham and cheese sandwich Honey ham, cheddar cheese, chips	22

BEVERAGES

HOT BEVERAGES

Coffee Latte Cappuccino Flat white Espresso Long black	6
Tea & more English breakfast Earl grey Green Chamomile Peppermint Hot chocolate Chai latte	6

COLD BEVERAGES

Mineral water Santa Vittoria still or sparkling 500ml / 1L	6 / 12
Soft drinks Coca cola Diet coke Lemonade	6
Juices Orange Apple Pineapple Tomato	6

ALCOHOLIC BEVERAGES

Australian Beer (per bottle)

James Boag's Premium Light	9
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Local Craft Beer (per bottle)

Young Henry's "Newtown" Pale Ale	9
4 Pines Kolsch	9
Stella Artois	9
Corona	11

	<u>Glass</u>	<u>Bottle</u>
Sparkling & Champagne		
Mojo Moscato	13	52
42 Degrees South Premier Cuvee	18	75
Veuve Cliquot		175
White		
Willow Bridge Sauvignon Blanc Semillon	12	52
Sticks Chardonnay	13	60
Dal Zotto Pinot Grigio		55
Rose		
Dal Zotto Sangiovese Rose	13	58
Red		
Dal Zotto Sangiovese	15	65
Willow Bridge Estate Shiraz	12	52
Four In Hand Shiraz		70