Christmas Menu

for groups up to 20 guests
includes a starter, 2 or 3 courses with sharing sides
plus freshly brewed coffee and tea served with mini fruit mince pies

2 Courses – $70 per person
3 Courses – $85 per person

To Start

HERB AND GARLIC FOCACCIA
served with salted butter

Entrée

LEMON MYRTLE MARINATED LAMB RIB
slow-cooked and grilled lamb rib, spiced cumin yoghurt, fresh herb salad (gf)

BARRATA CHEESE
heirloom tomato medly basil pesto, sherry vinegar, crostini (v)

TUNA TATAKI
lightly seared imported yellowfin tuna, compressed cucumber, edamame, radish, wasabi mayonnaise, crispy shallots, ponzu dressing (i,gf,df)

PRAWN COCKTAIL
tiger prawns, smashed avocado, cucumber, cos lettuce, classic marie sauce (gf)

Main Course

GRASS-FED GIPPSLAND SIRLOIN STEAK
kipfler potatoes, asparagus, port wine sauce (gf)

PAN-SEARED SALMON
crispy potatoes, maple tahini sauce, herb and kohlrabi salad (gf,df)

CHESTNUT AND SAGE STUFFED TURKET BREAST
brussels sprouts, bacon crumble, cranberry sauce (gf)

ROASTED CAULIFLOWER
vadouvan-spiced sauce, silky hummus, chickpea and herb salad, toasted seeds (vg,gf)

Sharing Sides

GARDEN SALAD
mixed-leaf lettuce, tomatoes, pickled red onion, apple cider vinaigrette (vg,gf)

CHUNKY FRIES
cajun spice, chipotle aioli (v)

the reserve
RESTAURANT



Dessert

TRADITIONAL CHRISTMAS PUDDING
vanilla custard, vanilla ice cream

THE AMORA SIGNATURE PAVLOVA
lemon curd, raspberry coulis, seasonal fruits, whipped cream,
berry sorbet (gf)

CHOCOLATE ROYALE PROFITEROLES
chocolate mousse-filled choux pastry, vanilla bean ice cream,
warm chocolate sauce, almond (v)

MANGO PANNA COTTA
silky vanilla panna cotta, fresh mango purée, diced seasonal
mango, toasted coconut flakes (v,gf)

Coffee & Tea
with mini fruit mince pies

the reserve
RESTAURANT