

ROOM SERVICE

5am - 10pm Daily - \$6.50 Tray Charge Applies
See Overnight Menu for food between 10pm - 5am daily

ENTRÉE

Heirloom Tomato Salad	22
stracciatella cheese, heirloom tomatoes, basil pesto, balsamic, and vino cotto (v,gf)	
Tuna Tataki	22
seared outside & raw inside tuna, daikon, carrot, pomegranate, coriander, and ponzu sauce (gf,df)	
Five Spiced Pork Belly	24
double cooked, apple & wombok salad, toasted walnut, and spicy lime dressing (gf,df)	
Quinoa & Summer Asparagus Salad	20
rocket, cherry tomatoes, plant based feta cheese, and edamame (vg,gf)	

LIGHT MEALS

Chicken Caesar Salad	24
cos lettuce, bacon, croutons, poached egg, white anchovy, parmesan cheese, and Caesar dressing	
Beer Battered Barramundi	28
Asian salad, chunky fries, and gribiche sauce	
Wagyu Beef Burger	31
lettuce, pickled cucumber, tomatoes, caramelised onion, Swiss cheese, and fries (gf on request)	
Veggie Burger	26
beetroot patty, lettuce, pickled cucumber, tomatoes, smashed avocado, cumin yoghurt, and fries (v)	

MAINS

Atlantic Salmon	36
kipfler potatoes, cherry tomatoes, rocket salad, lemon wedge, and chimichurri (gf,df)	
Harissa Rubbed Tassie Lamb Rump	38
pearl cous cous, Mediterranean vegetables, harissa yoghurt, port wine jus	
Grilled Free Range Chicken Breast	34
served with roasted kipfler potato, cos salad, and choice of sauce - peppercorn jus, port wine jus or béarnaise sauce	
Gippsland Grass Fed Porterhouse 220g	42
served with roasted kipfler potato, cos salad, and choice of sauce - peppercorn jus, port wine jus or béarnaise sauce	
Gippsland Grass Fed Eye Fillet 200g	52
served with roasted kipfler potato, cos salad, and choice of sauce - peppercorn jus, port wine jus or béarnaise sauce	

PASTA

Fettuccine Napolitana	26
cherry tomatoes, bocconcini, basil, traditional tomato sauce, and Parmigiano Reggiano (v)	
Rigatoni Caponata	28
eggplant, zucchini, capsicums, tomatoes, capers, and Parmigiano-Reggiano (v)	
Fettuccine Beef Bolognese	28
onion, carrot, celery, minced beef, tomato sauce, and Parmigiano Reggiano	
Pappardelle Duck Ragu	32
five spice, braised duck, and Parmigiano Reggiano	

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SIDES

Charred Broccolini	14
sumac dressing and Parmigiano Reggiano (v,gf)	
Brussels Sprouts	16
roasted crispy brussels sprouts, and bacon jam (gf,df)	
Garden Salad	10
mixed lettuce, tomatoes, carrot, and house dressing (v,gf,df)	
Chunky Fries	10
cajun spices, and chipotle aioli	

DESSERT

Cheesecake	16
white chocolate & yoghurt ganache, and vanilla ice cream	
Vanilla Panna Cotta	14
passion fruit coulis, and mixed berries (gf)	
The Amora Signature Pavlova	18
lemon curd, raspberry coulis, seasonal fruits, whipped cream, and mixed berry sorbet (gf)	

CHEESE

Selection of Local & Imported Cheese	1 for 16
soft, hard and blue - 40g each served with assorted crackers,	2 for 22
quince paste, and dried fruits	3 for 27

OVERNIGHT MENU 10PM - 5AM

\$6.50 TRAY CHARGE APPLIES

Beef Lasagna	18
served with a green salad	
Vegetable Fried Rice	16
mixed vegetable fried rice, crispy shallots (v,gf)	
Butter Chicken	18
Indian chicken curry, and steamed rice	
Chocolate Fondant	10
Belgium dark chocolate lava, and chocolate shave	

DAILY SPECIALS

Monday Burgers	29	Wednesday Steak	35
• wagyu beef		220g Gippsland porterhouse	
• grilled chicken		with chips & béarnaise sauce	
includes a pot of Carlton Draught		includes a glass of PepperJack Shiraz	
Tuesday Pizza	22	Thursday Pasta	34
• margherita		• rigatoni caponata	
• bbq chicken		• fettuccine beef bolognaise	
• marinara supreme		• spaghetti garlic prawns	
includes a pot of Carlton Draught		includes a glass of T'Gallant Pinot Grigio	
Friday, Saturday & Sunday	Take 2 - 45		
1 entrée and 1 pasta or main, entrée may be changed for dessert			

gf _ gluten free | v _ vegetarian | vg _ vegan | df _ dairy free