

# croft

[ restaurant ]

## ENTREES

### KING PRAWNS

Peri peri butter | green pea mousse | rye bread | wild spinach

### WAGYU & MARROW

Smoked bone marrow | wagyu flank tataki | black garlic butter | white truffle oil

### HERVEY BAY SEARED SCALLOPS (gf)

Cauliflower purée | pork belly | balsamic cipollini onion

### SCORCHED YELLOW TAIL TIRADITO (gf, df)

Aji Amarillo | leche de tigre | mango | jalapeno

### STONE FIRED FLATBREAD (V)

Buffalo mozzarella | heirloom tomatoes | jamon serrano

### KING BROWN MUSHROOMS & ASPARAGUS (V)

Chives & buttermilk marbled sauce | mushroom crumb | pickled enoki

### ARUGULA, RADICCHIO AND MATURE CHEDDAR SALAD (gf, nuts)

Toasted walnuts | pear | grilled chicken

### SUPERFOOD SALAD (V, gf)

Peri-peri pumpkin | feta | chickpeas | pomegranate | broccoli | quinoa | pepitas  
Add grilled chicken

### BABY COS LETTUCE (df/gf)

Smoked salmon | avocado | pickled red onions | mustard vinaigrette | petit herbs

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.

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## M A I N S

### GRILLED CAULIFLOWER STEAK (V/GF)

Chipotle-orange marinade | barley and fennel "risotto" | roasted corn crumbs | piquillo peppers sauce

### RISOTTO (V/GF)

Arborio rice | Wild mushrooms | sundried tomatoes | parmesan

### SEAFOOD LINGUINE

Tiger prawns | Moreton bay bugs | green mussels | marinara | pecorino Romano

### PAPPARDELLE

Lamb shoulder ragu | pecorino romano

### SPAGHETTI

Ragu' alla Bolognese | grana Padano

### MARKET FISH (gf)

Brown butter petit zucchini | garden peas | broad beans | creamy leeks

### FREE RANGE CHICKEN SUPREME (gf)

Grilled baby corn | sugarloaf cabbage | sambal greens

### BLACK ANGUS GRAIN FED BEEF EYE FILLET

Smashed potatoes | garden peas | heirloom carrots | red wine jus

### LAMB ROGAN JOSH

Basmati rice pilaf | apple raita | naan bread

## S I D E D I S H E S

### KIPFLER POTATOES (GF)

Duck fat, black garlic, chives

### BROCCOLINI AND SNOW PEAS (GF)

Chilli and garlic butter

### ASIAN SLAW (GF/DF)

Roasted cashew nuts, lime & coriander dressing

### HONEY GLAZED BABY BEETS AND CARROTS (GF)

Toasted sesame seeds, tahini yoghurt

### FRIES (GF)

Black pepper, parmesan

### GARDEN SALAD (GF/DF)

Citrus dressing