



Add Paired Wines

2 Courses / 75

3 Courses / 95

# DINNER

available 5pm - 9pm

## SHARE

### Grilled Herb Focaccia / 5pp

garlic | aged balsamic | extra virgin olive oil (vg)

### Charred Roti Bread / 5pp

cumin yoghurt (v)

### Rustic Italian Breads / 10 per serve

trio of house dips (v)

## ENTRÉE

### Steamed Prawn and Ginger Dumplings / 20

wakame salad | chili lime dressing (i,df)

### Lemon Pepper Squid / 20

wombok salad | lemon | gribiche sauce (i,df)

### Karaage Chicken / 20

japanese fried chicken | wombok salad | lemon | miso mayo (df)

### Porcini & Truffle Arancini / 22

parmesan | truffle aioli | roasted mushrooms | crispy sage (v)

### Five Spiced Pork Belly / 24

apple purée | green papaya slaw | pork crackling (gf,df)

## FROM THE FLAME

### Grilled Chicken Supreme / 34

kipfler potatoes | cos salad | creamy peppercorn sauce (gf)

### Grilled Atlantic Salmon / 40

crispy potato | maple tahini sauce | herb & kohlrabi salad (i,gf,df)

### Gippsland Porterhouse 220g or Eye Fillet 200g / 44/52

kipfler potatoes | cos salad | choice of sauce - port wine, peppercorn or béarnaise

gf - gluten free | df - dairy free | vg - vegan | v - vegetarian | a - seafood is from Australia  
i - seafood is imported | m - seafood has mixed origins

## MAIN COURSE

### Roasted Kent Pumpkin / 28

vadouvan spiced sauce | pumpkin purée | ancient grain salad (vg,gf)

### Fettuccine Beef Bolognese / 28

slow cooked beef ragu | parmigiano-reggiano

### Porcini Gnocchi / 30

sautéed mushrooms | truffle cream | parmigiano-reggiano (v)

### Butter Chicken / 30

steamed rice | pappadam | crispy shallots | cumin yoghurt (gf)

### Prawn Risotto / 32

saffron | zucchini | parmigiano-reggiano (i,gf)

### Lamb Shank Pie / 40

flaky pastry | braised vegetables | green peas | rosemary jus

### Red Wine Braised Beef Cheek / 42

garlic mash | wilted kale | dutch carrots

## SIDES / 12

### Grilled Broccolini

miso & sesame sauce | tamari seeds (vg,gf)

### Roasted Dutch Carrots

cashew cream | herb salad (vg,gf)

### Garlic Mash

creamy mashed potatoes | roasted garlic (v,gf)

### Garden Salad

mixed lettuce | tomatoes | carrot | house dressing (vg,gf)

### Chunky Fries

cajun spice | chipotle aioli

## DESSERT / 18

### Amora Signature Pavlova

lemon curd | raspberry coulis | seasonal fruits | whipped cream | berry sorbet (gf)

### Sticky Date Pudding

orange segment | candied orange zest | pistachio | butterscotch sauce | vanilla ice cream (v)

### Chocolate Fondant

shaved chocolate | belgian chocolate sauce | vanilla ice cream (v)

### Cheese Plate

a choice of local and imported cheese - soft, hard or blue  
served with assorted crackers | quince paste | dried fruits