

croft

[restaurant]

TWO COURSE | 65

WINE PAIRING | 85

THREE COURSE | 75

WINE PAIRING | 105

all set menus include side per person

ENTREES

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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 \$5

BABY COS LETTUCE (df/gf)

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

*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

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GRILLED CAULIFLOWER STEAK (V/GF) (29)

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

RISOTTO (V/GF) (32)

Arborio rice | Wild mushrooms | sundried tomatoes | parmesan

SEAFOOD LINGUINE (38)

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

PAPPARDELLE (38)

Lamb shoulder ragu | pecorino romano

SPAGHETTI (31)

Ragu' alla Bolognese | grana Padano

MARKET FISH (gf) (45)

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

FREE RANGE CHICKEN SUPREME (gf) (36)

Grilled baby corn | sugarloaf cabbage | sambal greens

BLACK ANGUS GRAIN FED BEEF EYE FILLET (52)

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

LAMB ROGAN JOSH (47)

Basmati rice pilaf | apple raita | naan bread

S I D E D I S H E S

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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 & CARROTS (GF)

Toasted sesame seeds, tahini yoghurt

FRIES (GF)

Black pepper, parmesan

GARDEN SALAD (GF/DF)

Citrus dressing

D E S S E R T S

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HOT CHOCOLATE LAVA CAKE (GF)

Crème fraiche, macerated berries

SALTED HONEY CREME BRULEE

Pistachio biscotti

RICOTTA CHEESECAKE

White chocolate, raspberry sorbet

SELECTION OF AUSTRALIAN CHEESES

Served with crackers and honey