RESERVE

LUNCH

from 12pm - 3pm

29 includes house beverage

CHICKEN CAESAR SALAD cos lettuce | bacon | croutons | poached egg | white anchovies | parmesan cheese | caesar dressing

SUPERFOOD SALAD

tri quinoa | broccolini | mushrooms | cherry tomatoes | pinenuts | plant-based feta cheese (vg,gf) add smoked salmon or grilled chicken tenderloin +4

FETTUCCINE BEEF BOLOGNESE minced beef | onion | carrot | celery | tomato sauce | parmigiano-reggiano

> **FETTUCCINE ALLA NORMA** eggplant | celery | herby tomato sauce | parmigiano-reggiano (v)

> > BEER BATTERED BARRAMUNDI asian salad | lemon wedge | gribiche sauce | fries

GOURMET ANGUS BEEF BURGER lettuce |pickled cucumber | tomatoes | caramelised onion | swiss cheese | fries

> GRILLED CHICKEN SUPREME kipfler potatoes | cos salad | creamy peppercorn sauce (gf)

> > CHICKEN COTOLETTA panko crumbed | italian slaw | chimichurri sauce (df)

> > > SIDES 10

GRILLED BROCCOLINI chilli jam | toasted almonds (vg,gf) SALT BAKED BEETROOT de soto sherry | pink peppercorns (vg,gf) GARDEN SALAD mixed lettuce | tomatoes | carrot | house dressing (vg,gf) CHUNKY FRIES

cajun spice | chipotle aioli



DESSERTS 18

AMORA SIGNATURE PAVLOVA

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

CHOCOLATE ROYALE PROFITEROLES

chocolate mousse | almond praline | vanilla ice cream

COCONUT PANNA COTTA

mango & passion fruit compote | aquafaba meringues (vg,gf)

SELECTION OF CHEESE

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

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

*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. Please Note: Bills can only be split evenly between diners. Payments by credit card incur a 1.5% transaction fee. Sundays incur a 10% surcharge Public Holidays incur a 15% surcharge