

TWO COURSE | 69
WINE PAIRING | 89

THREE COURSE | 79
WINE PAIRING | 109

add side + 9 each

ENTRÉES

FREE RANGE DUCK BREAST (df, gf)
orange kimchi | pomegranate molasses

ROASTED TOMATO & BASIL SOUP (v)
gruyère and caramelized onion toastie

ARUGULA SALAD (v, gf)
portobello mushroom | bocconcini | toasted walnuts | celery | vincotto dressing

WILD MUSHROOMS (v)
rye bread | goat cheese

KING PRAWNS
peri peri butter | green pea mousse | rye bread | wild spinach

CITRUS CURED TASSIE SALMON (gf)
red cabbage | buttermilk | salmon roe | onion dust

BABY COS LETTUCE (gf)
avocado | caesar dressing | crispy pancetta | parmesan cheese | petit herbs
add salmon or chicken 9

HERVEY BAY SEARED SCALLOPS (gf)
cauliflower purée | pork belly | balsamic cipollini onion

WAGYU & MARROW
smoked bone marrow | wagyu flank tataki | black garlic butter | white truffle oil

*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.

MAINS

PUMPKIN RISOTTO (v, gf)
arborio rice | pumpkin purée | roasted butternut squash | goat cheese | crispy sage

LOCAL MUSHROOM RAVIOLI (v)
sautéed mushrooms | roasted pine nuts | rosemary crumb | grana padano

SEAFOOD LINGUINE
tiger prawns | moreton bay bugs | mussels | marinara sauce

GRILLED CAULIFLOWER (v)
chermoula marinade | moroccan spiced mixed grains | chickpea and spinach tagine

PAPPARDELLE
lamb shoulder ragu | pecorino romano

MARKET FISH (gf)
charred greens | basque piperade | lemon-pepper butter

FLAME GRILLED SPATCHCOCK (gf)
chermoula marinade | broccolini | butternut squash | lemon-thyme chicken jus

LAMB SHANK OSSO BUCCO
moroccan spiced mixed grains | garlic kale

BOURGUIGNON (gf)
traditional beef cheek & mushroom stew

BLACK ANGUS GRAIN-FED BEEF EYE FILLET
heirloom carrots | glazed portobello mushroom | roquefort blue cheese | cabernet Jus
Supplement 10

DESSERTS

HOT CHOCOLATE LAVA CAKE (gf)
crème fraîche | macerated berries

STICKY DATE PUDDING (gf)
dulce de leche | chantilly cream

RICOTTA CHEESECAKE
white chocolate | raspberry sorbet

LEMON MERINGUE TART
yuzu – passionfruit coulis

SELECTION OF CHEESES
flat bread | bush honey

SIDES

CELERIAC MASH (v, gf)
dutch cream potatoes | celeriac

SNOW PEAS, BROCCOLINI & KALE (v, gf)
chili and garlic butter

ROASTED BRUSSELS SPROUTS (v, gf)
honey | balsamic | toasted pine nuts

CAULIFLOWER BRAVAS (v)
garlic aioli | spicy brava sauce

FRIES (v, gf)
black pepper | parmesan

GARDEN SALAD (v, df, gf)
citrus dressing