

TWO COURSE | 69  
WINE PAIRING | 89

THREE COURSE | 84  
WINE PAIRING | 109

Amora signature FOCACCIA (v) + \$6 per person

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## ENTRÉES

### BBQ QUAIL

macadamia romesco | leek confit

### CITRUS-CURED TASSIE SALMON (gf)

red cabbage | buttermilk | salmon roe | chive oil

### TUSCAN TOMATO & BASIL SOUP (v)

served with golden gruyère & caramelized onion toasty

### MUSHROOM CRÊPE (v)

sautéed foraged mushrooms | goat chèvre | modena balsamic reduction

### KING PRAWNS

peri peri & garlic butter | rye rocks | cavolo nero

### CROFT CAESAR (gf)

baby gem | caesar dressing | crispy pancetta | aged parmigiano | petit herbs  
add smoked salmon or chicken +\$9

### HERVEY BAY SEARED SCALLOPS (gf)

cauliflower purée | pork belly | cipollini onion

### MB5 BEEF FLANK TATAKI & SMOKEY MARROW

black garlic butter | white truffle oil

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*\*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. Amora is a cashless property.*

# MAINS

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

WILD MUSHROOM RAVIOLI (v)  
sautéed mushrooms | toasted pine nuts | rosemary crumb | grana Padano

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

CHARRED CAULIFLOWER & GRAINS (v)  
chermoula | ancient grains | winter greens | native dukkah

PAPPARDELLE AL RAGÙ DI AGNELLO  
hand-cut pappardelle | slow braised lamb shoulder ragù | pecorino Romano

MARKET FISH (gf)  
rustic piperade | charred seasonal veg | lemon pepper butter

APPLEWOOD SMOKED CHICKEN (gf)  
butternut squash | Rotkohl | horseradish | chicken jus

NORTH AFRICAN LAMB SHANK OSSOBUCCO  
spiced grain medley | garlic kale

BOURGUINON (gf)  
beef cheek & mushroom traditional stew

BLACK ANGUS GRAIN-FED BEEF EYE FILLET  
portobello mushroom | celery hearts | Roquefort crust | cabernet Jus  
+ supplement \$15

**ENHANCE YOUR STEAK**  
**+ SUPPLEMENT \$10**

SURF & TURF ( GF)  
Top your steak with garlic butter King prawns

MARROW & TRUFFLE (GF)  
Rich smoked bone marrow with house-made truffle butter

# DESSERTS

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

STICKY DATE PUDDING  
dulce de leche | chantilly cream

PASSION FRUIT CHEESECAKE  
yuzu | pâte sablée

SELECTION OF CHEESES (v)  
lavosh | bush honey

CROFT AFFOGATO (v, gf)  
espresso | vanilla bean ice cream | frangelico

# SIDES 10

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

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

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

ASIAN SLAW (df, gf)  
green papaya | lime & coriander dressing | chili | thai basil

PARMESAN FRIES (v, gf)  
cracked black pepper | aged parmesan

GARDEN SALAD (v, df, gf)  
citrus dressing