
ENTRÉE

Quinoa & Summer Asparagus Salad	20
rocket, cherry tomatoes, plant based feta cheese, and edamame (vg,gf)	
Heirloom Tomato Salad	22
stracciatella cheese, heirloom tomatoes, basil pesto, and vino cotto (v,gf)	
Tuna Tataki	22
seared outside & raw inside tuna, daikon, carrot, pomegranate, coriander, and ponzu sauce (gf,df)	
Five Spiced Pork Belly	24
double cooked, apple & wombok salad, toasted walnut, and spicy lime dressing (gf,df)	

PASTA

Gluten free pasta available on request

Fettuccine Napolitana	26
cherry tomatoes, bocconcini, basil, traditional tomato sauce, and Parmigiano Reggiano (v)	
Rigatoni Caponata	28
eggplant, zucchini, capsicum, tomatoes, capers, and Parmigiano Reggiano (v)	
Gnocchi Pesto Rosso	28
potato gnocchi, kalamata olives, pine nuts, sundried tomato pesto, and Parmigiano Reggiano (v)	
Fettuccine Beef Bolognese	28
onion, carrot, celery, minced beef, tomato sauce, and Parmigiano Reggiano	
Spaghetti Garlic Prawns	30
prawns, garlic, spinach, and pangrattato (df)	
Pappardelle Duck Ragu	32
five spice, braised duck, and Parmigiano Reggiano	

MAINS

Roasted Kent Pumpkin	28
kent pumpkin, cumin yoghurt, buckwheat salad, and puffed quinoa (v,gf)	
Atlantic Salmon	36
kipfler potatoes, cherry tomatoes, rocket salad, lemon wedge, and chimichurri (gf,df)	
Harissa Rubbed Tassie Lamb Rump	38
pearl couscous, Mediterranean vegetables, harissa yoghurt, and port wine jus	


THE GRILL

Grilled Free Range Chicken Breast	34
Gippsland Grass Fed Porterhouse 220g	42
Gippsland Grass Fed Scotch Fillet 220g	44
Gippsland Grass Fed Eye Fillet 200g	52
all served with roasted kipfler potato, cos salad, and choice of sauce - peppercorn jus, port wine jus or béarnaise sauce (gf)	

SIDES

Garden Salad	10
mixed lettuce, tomatoes, carrot, and house dressing (vg,gf)	
Chunky Fries	10
cajun spices, and chipotle aioli	
Charred Broccolini	14
sumac dressing, and Parmigiano Reggiano (v,gf)	
Brussels Sprouts	16
crispy brussels sprouts, and bacon jam (gf,df)	

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



DESSERT

Vanilla Panna Cotta	14
passionfruit coulis, and mixed berries (gf)	
Cheesecake	16
white chocolate & yoghurt ganache, and vanilla ice cream	
The Amora Signature Pavlova	18
lemon curd, raspberry coulis, seasonal fruits, whipped cream, and mixed berry sorbet (gf)	

CHEESE

Selection of Local & Imported Cheese	1 for 16
	2 for 22
	3 for 27
soft, hard and blue - 40g each served with assorted crackers, quince paste, and dried fruits	

Diners please note:

Bills can only be split evenly between diners.

Payments by credit card will incur a transaction fee reflecting bank charges incurred by Amora Hotel Riverwalk Melbourne. Current fees are 1.5%.

A 10% surcharge will be incurred on all public holidays.

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THE RESERVE

DAILY SPECIALS

Monday - Burger Day	29
• wagyu beef burger	
• grilled chicken burger	
includes a pot of Carlton Draught	
Tuesday - Pizza Day	22
• margherita pizza (v)	
• bbq chicken pizza	
• marinara supreme pizza	
includes a pot of Carlton Draught	
Wednesday - Steak Day	35
220g Gippsland porterhouse with chips and béarnaise sauce	
includes a glass of Pepperjack Shiraz	
Thursday - Pasta Day	34
• rigatoni caponata (v)	
• fettuccine beef bolognese	
• spaghetti garlic prawns	
includes a glass of T'Gallant Pinot Grigio	
Friday, Saturday, and Sunday	Take 2 - 45
1 entrée and 1 pasta or main (entrée may be changed for dessert)	