

## To Share

**Grilled Herb Focaccia** 5pp  
garlic, aged balsamic, extra virgin olive oil (vg)

**Charcuterie Platter** 15pp  
prosciutto, salami, chicken liver pâté, cornichons, marinated olives, grilled bread and crackers

## Entrée

**Steamed Prawn and Ginger Dumplings (6)** 20  
wakame salad, chili lime dressing

**Karaage Chicken** 20  
Japanese style fried chicken, wombok salad, lemon, miso mayo

**Lemon Pepper Squid** 20  
wombok salad, lemon, gribiche sauce

**Quinoa and Roasted Mushroom Salad** 22  
medley tomatoes, micro greens, plant-based feta cheese (vg,gf)

**Seared Scallops** 24  
roasted cauliflower purée, king oyster mushrooms, lemon caper butter (gf)

**Five Spiced Pork Belly** 24  
apple & wombok salad, toasted walnuts, spicy lime dressing (gf,df)

## Mains

**Roasted Kent Pumpkin** 28  
pumpkin purée, buckwheat salad, puffed quinoa (vg,gf)

**Fettuccine Alla Norma** 28  
eggplant, celery, herby tomato sauce, Parmigiano-Reggiano (v)

**Prawn Risotto** 32  
tiger prawns, saffron, zucchini, Parmigiano-Reggiano (gf)

**Barramundi** 40  
native herb marinade, spring bay mussels, cannellini bean ragu, pangrattato

**Harissa-Rubbed Lamb Rump** 40  
mediterranean pearl couscous, Dutch carrots, harissa yoghurt, port wine jus

## From the Flame

**Fremantle Octopus** 38  
roasted capsicum, chat potatoes, chimichurri (gf,df)

**Grilled Spatchcock** 42  
cavolo nero and cacio e pepe sauce (gf)

**Gippsland Porterhouse 220g or Eye Fillet 200g** 44/52  
sebago potatoes, cos salad and choice of sauce - port wine, peppercorn or béarnaise

## Sides

**Garden Salad** 10  
house dressing (vg,gf)

**Chunky Fries**  
cajun spice, chipotle aioli

**Grilled Broccolini**  
miso hollandaise, crispy shallots (v,gf)

**Crispy Brussels Sprouts**  
bacon jam (gf,df)

## Dessert

**Sticky Date Pudding** 18  
orange, candied orange zest, pistachio, butterscotch sauce, vanilla ice-cream

**The Amora Pavlova**  
lemon curd, raspberry coulis, seasonal fruits, whipped cream, mixed berry sorbet (gf)

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

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