

## To Begin

**Pan Seared Atlantic Scallops** \$22.00  
fennel purée & wakame salad  
(gluten free)

**Rocket, Snap Pea & Roasted Pear Salad** \$20.00  
red quinoa, toasted walnuts, vegan feta  
cheese & olive oil  
(gluten free, vegan)

**Jasmine Tea Cured Salmon** \$22.00  
crème fraîche, red quinoa salad & warrigal greens  
(gluten free)

**Red Wine Braised Grass Fed Beef Cheek** \$22.00  
celeriac purée, saltbush & port wine jus  
(gluten free)

**Chicken & Pistachio Terrine** \$21.00  
apricot relish, grilled focaccia & asparagus

## To Follow

**Sundried Tomato & Black Olive Gnocchi** \$30.00  
green peas, rosemary butter, warrigal greens &  
vegan cheese  
(vegan)

**Humpty Doo Barramundi** \$44.00  
artichoke cream, snap pea, saltbush, pomegranate &  
caper salsa  
(gluten free)

**Sous Vide Victorian Lamb Rump** \$44.00  
garlic mash, shallots, green beans & port wine jus  
(gluten free)

## Pasta

**Seafood Linguine** \$34.00  
squid ink linguine, mussels, squid, crab meat,  
prawns with Napoli sauce & shaved parmesan

**Grass Fed Beef Cheek Pappardelle** \$35.00  
baby spinach, roasted shallots, heirloom  
tomatoes & red wine jus

**Artichoke, Ricotta & Truffle Oil Ravioli** \$31.00  
pumpkin puree, black cabbage & ricotta salata

# THE RESERVE

### Diners please note:

Bill 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 for card payments. Current fees are 1.5% of the transaction for Visa, Mastercard, Diners club and American Express. A 10% increase of the total bill will be incurred on all public holidays.

## The Reserve Grill



**The Reserve Signature Dish to Share** \$78.00  
Pork Belly Porchetta 500g served with confit garlic  
mash, black cabbage, dried apple & port wine jus  
(gluten free)

**Please select the cut of meat to be served with confit garlic mash, black cabbage, chimichurri & choice of sauce; peppercorn jus, port wine jus or béarnaise**

**Victorian Portland Grain Fed Beef Fillet 200g** \$54.00

**Victorian Portland Grain Fed Porterhouse 220g** \$47.00

**Chicken Breast 220g** \$40.00  
(all gluten free)

## Sides

 \$10.00 each

**Roasted Kipfler Potatoes**

with pecorino

**Caesar Salad**

cos lettuce, bacon, croutons, poached egg, anchovies,  
shaved parmesan & Caesar dressing

**Caprese Salad**

tomato, bocconcini, basil (gluten free)

**Asparagus with Shallots** (gluten & dairy free)

steamed asparagus, garnished with shallots

**Chunky Fries**

with tomato sauce & truffle aioli

## Dessert

**Pear Caramel Pudding** \$16.00

butterscotch sauce, chocolate ice cream &  
seasonal berries

**Baked White Chocolate & Raspberry Cheesecake** \$16.00

berry compote, fruits & raspberry gelati

**Sago Pudding with Oat Milk** \$15.00

mango compote, fresh seasonal berries  
(vegan)

## Cheese

**Caciotta Truffle**

semi-soft fresh cow milk cheese with Australian black  
truffles, served with assorted crackers, quince paste,  
dried fruit & nuts

**Organic Caciotta with Chilli**

fresh cow milk cheese with a soft texture and a mild chilli  
spice, served with assorted crackers, quince paste, dried  
fruit & nuts

**Roaring Forties King Island Blue**

semi-firm cheese is made with 80% Buffalo milk from  
Northern Victoria and matured for six months.

1 cheese - \$19.00    2 cheeses - \$25.00    3 cheeses - \$30.00