

TWO COURSE | 69  
WINE PAIRING | 89

THREE COURSE | 79  
WINE PAIRING | 109

add side + 5 each

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## ENTRÉES

### KING PRAWNS

peri peri butter | green pea mousse | rye croutons | wild spinach

### WAGYU & MARROW

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

### HERVEY BAY SEARED SCALLOPS (gf)

beetroot purée | morcilla | zucchini flower | samphire

### CITRUS CURED TASSIE SALMON (gf)

red cabbage | buttermilk | salmon roe | onion dust

### ASPARAGUS & RICOTTA (v)

lemon ricotta | green asparagus | mint | sourdough

### STRAWBERRY, WATERMELON & BRIE (v)

poppy seeds crusted brie | rose petal balsamic dressing | rocket leaves

### HUEVO A LA FLAMENCA

(flamenco - style eggs are a staple of southern spanish cuisine)

65 degree egg | tomato sofrito | garden peas | serrano ham

### BABY COS LETTUCE (gf)

avocado | crispy pancetta | parmesan cheese | caesar dressing

add salmon or chicken 9

### TOMATO & ANCHOVY TATIN

confit cherry tomatoes | puff pastry | cantabrian anchovies | basil

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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.

## MAINS

**GRILLED CAULIFLOWER STEAK (v)**

chermoula marinade | couscous | dried apricot | vegetable tagine

**RISOTTO (v, gf)**

arborio rice | fennel | garden peas | broad beans | leek | asparagus | parmesan

**SEASONAL VEGETABLE MEDLEY (v, gf)**

buckwheat | caramelised onion purée | brown butter

**SEAFOOD LINGUINE**

tiger prawns | moreton bay bugs | mussels | marinara sauce

**PAPPARDELLE**

lamb shoulder ragu | pecorino romano

**MARKET FISH (gf)**

baked fennel | petit zucchini | preserved lemon & mint pistou

**FLAME GRILLED SPATCHCOCK (gf)**

mango & sambal sticky glaze | bok choy | edamame | green beans

**BLACK ANGUS GRAIN FED EYE FILLET**

heirloom carrots | garden peas | roquefort blue | cabernet jus  
supplement 10

**QUINOA CRUSTED CONFIT LAMB SHOULDER**

seasonal asparagus | globe artichoke | preserved lemon and mint pistou

**FREE RANGE DUCK BREAST (gf)**

tuscan kale | caramelised onion purée | roasted beetroot | pedro ximenez molasses

## DESSERTS

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

**STRAWBERRY PAVLOVA (gf)**  
fresh strawberries | liquor 43 flambé pineapple

**RICOTTA CHEESECAKE**  
white chocolate | raspberry sorbet

**CITRUS MELON-BERRY SALAD**  
watermelon | berries | pistachio | mojito sorbet

**SELECTION OF AUSTRALIAN CHEESES**  
crackers | bush honey

## SIDES

**RUSTIC MASH (v, gf)**  
potato | sour cream | chives

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

**HONEY GLAZED BABY BEETS & CARROTS (v, gf)**  
honey | balsamic | toasted pine nuts

**GARDEN SALAD (v, df, gf)**  
citrus dressing

**ASIAN SLAW (v, gf, df)**  
lime and coriander dressing | roasted cashew nuts

**CAULIFLOWER BRAVAS (v)**  
garlic aioli | spicy brava sauce

**FRIES (v)**  
black pepper | parmesan