

TAPAS

CHEESEBURGER SPRING ROLLS	\$20.00
with truffle aioli - 5 pieces per serve	
LEMON PEPPER SQUID	\$20.00
wombok salad, lemon & gribiche salad	
STEAMED PRAWN & GINGER DUMPLINGS (GF)	\$22.00
with chilli & lime dressings - 5 pieces per serve	
CROQUETTE BACALAO	\$21.00
green salad, lemon wedge, gribiche - 5 pieces per serve	
NACHOS	\$23.00
wagyu beef, black beans, sour cream, guacamole, corn chips, jalapenos & tomato salsa	
VEGAN PLATE (GF, VEG)	\$22.00
pumpkin arancini. vegetable spring rolls, sweet chilli sauce & vegan aioli - 4 pieces of each per plate	
CHARCUTERIE PLATTER	
FOR 1	\$21.00
FOR 2	\$36.00
cured ham, salami, prosciutto with tasmanian smoked salmon, amore cheese, dolmades, hummus, dukkah, olive oil, grilled sourdough & crackers	
BAKED POTATO WEDGES	\$14.00
with bacon, mozzarella cheese served with sour cream & sweet chilli	
CHUNKY FRIES	\$10.00
tomato sauce & chipotle aioli	

PIZZA (ALL AVAILABLE GF)

PRAWN & PROSCIUTTO	\$23.00
napoli sauce, mozzarella, feta cheese & basil pesto	
TANDOORI CHICKEN	\$23.00
napoli sauce, mozzarella, red onions, coriander & cumin yoghurt	
MEDITERRANEAN VEG	\$22.00
napoli sauce, spinach, red onions, grilled zucchini, eggplant, hummus, mozzarella cheese	
BEEF CHEEK	\$23.00
napoli sauce, mozzarella cheese, caramelised onion, baby spinach & chipotle aioli	

SOMETHING A LITTLE MORE

CHICKEN CAESAR SALAD	\$24.00
cos lettuce, bacon, croutons, poached egg, anchovies, shaved parmesan & caesar dressing	
STEAM ALE BEER BATTERED BARRAMUNDI FILLETS	\$30.00
chunky fries, lemon & gribiche sauce	
OPEN 150G PORTLAND PORTERHOUSE STEAK SANDWICH	\$32.00
sourdough, tomato relish, caramelised onions, brie, lettuce & tomato sauce	
WAGYU BEEF BURGER (GF ON REQUEST)	\$31.00
pickled cucumber, caramelised onions, swiss cheese, dijon mustard, fries & tomato sauce	

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 (VEG)	\$15.00
mango compote & fresh seasonal berries	
CHEESE PLATE	\$27.00
That's Amore Cheese Caciotta Truffle	
That's Amore Cheese Organic Caciotta with Chilli	
Roaring Forties King Island Blue	
served with assorted crackers, quince paste, dried fruits	

THE
RESERVE

THE RESERVE

DINING SPECIALS

Monday BURGERS

Wagyu Beef
Grilled Chicken
Crispy Fish
Eggplant Parmigiana
all served with chips & tomato sauce

\$25



Wednesday STEAKS

180g Portland Porterhouse
180g Portland Beef Rump
180g Portland Beef Scotch
150g Portland Beef Fillet
all served with garlic mash & a port wine jus

\$35



Thursday PASTA

Grass-fed Beef Cheek Pappardelle
Seafood Linguine
Artichoke, Ricotta & Truffle Oil Ravioli
Sun-dried Tomato & Black Olive Gnocchi
with Chicken

\$28



Diners please note:

The final 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.