



Add Paired Wines

2 Courses / 75

3 Courses / 95

DINNER

available 5pm - 9pm

SHARE

Grilled Herb Focaccia | 5pp

garlic | aged balsamic | extra virgin olive oil (vg)

ENTRÉE

Steamed Prawn and Ginger Dumplings | 22

wakame salad | chili lime dressing (i,df)

Lemon Pepper Squid | 22

wombok salad | lemon | gribiche sauce (i,df)

Karaage Chicken | 22

japanese fried chicken |ombok salad | lemon | miso mayo (df)

Lemon Myrtle Marinated Lamb Ribs | 24

slow cooked & grilled | spiced cumin yoghurt | fresh herb salad (gf)

Burrata Cheese | 24

tomato medley | basil pesto | de soto cherry | crostini (v)

Tuna Tataki | 24

lightly seared yellow fin tuna | compressed cucumber | edamame | radish
wasabi mayonaisse | crispy shallots | ponzu dressing (i,gf,df)

FROM THE FLAME

Grilled Chicken Supreme | 34

kipfler potatoes | cos salad | creamy peppercorn sauce (gf)

Charred Pork Belly | 40

spiced apple purée | roasted baby carrots | crisp kale & apple salad | port wine jus (gf)

Grilled Atlantic Salmon | 40

crispy potato | maple tahini sauce | herb & kohlrabi salad (i,gf,df)

Gippsland Porterhouse 220g or Eye Fillet 200g | 44/52

kipfler potatoes | cos salad | choice of sauce - port wine, peppercorn or béarnaise

MAIN COURSE

Roasted Cauliflower | 28

vadouvan spiced sauce | smooth hummus | chickpea & herb salad
toasted seeds (vg,gf)

Fettuccine Beef Bolognese | 30

slow cooked beef ragu | parmigiano-reggiano

Potato Gnocchi | 30

seasonal greens | cherry tomatoes | rich ricotta cream sauce
shaved parmigiano-reggiano (v)

Butter Chicken | 30

steamed rice | pappadam | crispy shallots | cumin yoghurt (gf)

Prawn & Calamari Rigatoni | 34

cherry tomatoes | baby spinach | rich pomodoro sauce
parmigiano-reggiano (i)

SIDES | 12

Grilled Broccolini

miso & sesame sauce | tamari seeds (vg,gf)

Charred Asparagus

romesco sauce | toasted almond flakes (v,gf)

Garden Salad

mixed lettuce | tomatoes | carrot | house dressing (vg,gf)

Chunky Fries

cajun spice | chipotle aioli

DESSERT | 18

Amora Signature Pavlova

lemon curd | raspberry coulis | seasonal fruits | whipped cream | berry sorbet (gf)

Chocolate Royale Profiteroles

chocolate mousse-filled choux | vanilla bean ice cream | warm chocolate sauce
almond praline (v)

Mango Panna Cotta

silky vanilla panna cotta | fresh mango purée | diced seasonal mango
toasted almond flakes (v)

Cheese Plate

a choice of local and imported cheese - soft, hard or blue
served with assorted crackers | quince paste | dried fruits