

TASTE OF THAI

Tod Mun Pla / 20

barramundi fish cake, sweet & spicy cashew nut dipping sauce

BBQ Green Curry Chicken Skewers / 20

tamarind sauce

Pad Kra Pao / 20

chicken & basil quesadillas, chili & fish sauce

Crying Tiger / 25

black Angus beef skewers, sawtooth coriander, lime & chili marinade

Moo Ping / 25

pork skewers, coconut-lime glaze

AMORA KIDS

Two courses including a glass of soft drink or juice / 25

Please ask our waitstaff for a full menu

ON THE RUN 7am - 3pm

Sourdough Toasties / 10

ham, swiss cheese, tomato, ham & swiss cheese, swiss cheese & tomato gluten free +1

Egg and Bacon Roll / 14

streaky bacon, fried egg, swiss cheese, hash brown, BBQ sauce, tomato chutney

Roasted Mushroom Panini / 14

truffle roasted mushrooms, swiss cheese, baby spinach, dijon mustard (v)
+fried egg \$2.5 | +bacon \$3

Smoked Salmon Focaccia / 16

chilled smoked salmon, mix lettuce, tomato, red onion, cucumber, lemon pepper hummus

Herb Chicken Panini / 16

smoked chicken breast, herb aioli, cos lettuce, tomato

Plain Croissant / 5.5 Muffin, Pastry, Choc Croissant / 6.5



BAR649

1/2/3 serves - 15/27/39

2pcs per serve

Yakitori Chicken Skewers

shichimi togarashi, okonomi sauce (gf,df)

Lamb Kofta Skewers

cumin yoghurt, dukkah (gf)

Crispy Cauliflower Bao

roasted sesame sauce, pickled red onion, mix lettuce (v)

Peking Roasted Duck Bao

hoisin sauce, cucumber, carrot (df)

Sesame Prawn Toast Bao

sweet chili sauce (df)

Sticky Pork Belly Bao

pickled cucumber, wombok salad (df)

FAVOURITES

House Marinated Olives / 10

australian mixed olives, rosemary (vg,gf)

Grilled Herb Focaccia / 10

garlic, aged balsamic, EVOO (vg)

Chunky Fries / 12

cajun spice, chipotle aioli

Steamed Prawn & Ginger Dumplings / 20 | 5p

wakame salad, chili & lime dressings (df)

Karaage Chicken / 20

wombok salad, miso mayo (df)

Lemon Pepper Squid / 20

wombok salad, gribiche sauce (df)

Tandoori Chicken Pizza / 25

mozzarella, cherry tomato, red onion, napolli sauce, cumin yoghurt

Gourmet Angus Beef Burger / 30

lettuce, pickled cucumber, tomato, caramelised onion, swiss cheese, fries

Cheese Platter / 28

selection of 3 local & imported cheeses (soft,hard,blue) served with assorted crackers, quince paste, dried fruits

SUNDAY MENU 12pm - 9pm

Herb Focaccia / 10

garlic, aged balsamic, EVOO (vg)

Steamed Prawn & Ginger Dumplings / 20 | 5p

wakame salad, chili & lime dressings (df)

Chicken Caesar Salad / 26

cos lettuce, bacon, croutons, poached egg, white anchovies, parmesan, caesar dressing

Fettuccine Beef Bolognese / 28

slow-cooked beef ragu, parmigiano-reggiano

Roasted Cauliflower / 28

chickpea & quinoa salad, tempered coconut yoghurt, dukkah (vg,gf)

Beer Battered Barramundi / 28

asian salad, lemon wedge, gribiche sauce, fries

Rigatoni Pesto Rosso / 28

creamy sun-dried tomato, kalamata olive crumble, parmigiano-reggiano (v)

Butter Chicken / 30

steamed rice, papadam, crispy shallots, cumin yoghurt (gf)

Gourmet Angus Beef Burger / 30

lettuce, pickled cucumber, tomato, caramelised onion, swiss cheese, fries

Grilled Chicken Breast / 32

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

kipfler potatoes, cos salad, port wine jus, peppercorn or béarnaise sauce

SIDES / all 12

Chunky Fries

cajun spice, chipotle aioli

Garden Salad

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

Grilled Broccolini

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

DESSERTS / all 18

Amora Pavlova

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

Cheese Plate

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