
ENTRÉE

Burrata Cheese	20
petite burrata, tomato medley, basil pesto, de soto sherry, and sourdough (v)	
Tuna Tataki	22
seared outside & raw inside tuna, daikon, carrot, pomegranate, coriander, and ponzu sauce (gf,df)	
Five Spiced Pork Belly	24
double cooked, apple & wombok salad, toasted walnut, and spicy lime dressing (gf,df)	
Quinoa & Summer Asparagus Salad	20
rocket, cherry tomatoes, plant based feta cheese, and edamame (vg,gf)	

PASTA

Fettuccine Napolitana	26
cherry tomatoes, bocconcini, basil, traditional tomato sauce, and Parmigiano Reggiano (v)	
Rigatoni Spicy Vodka	28
onions, vodka, crushed chili, tomato, and cream sauce topped with Parmigiano Reggiano (v)	
Gnocchi Ricotta Cheese	28
potato gnocchi, zucchini, green peas, ricotta cream sauce, and Parmigiano Reggiano (v)	
Fettuccine Beef Bolognese	28
onion, carrot, celery, minced beef, tomato sauce, and Parmigiano Reggiano	
Risoni Squid Ink Seafood	30
seafood ragu, squid, mussels, clams, prawns, and Parmigiano Reggiano	
Pappardelle Duck Ragu	32
five spice, braised duck, and Parmigiano Reggiano	

MAINS

Atlantic Salmon	36
kipfler potatoes, cherry tomatoes, rocket salad, lemon wedge, and chimichurri (gf,df)	
Harissa Rubbed Tassie Lamb Rump	38
pearl cous cous, Mediterranean vegetables, harissa yoghurt, port wine jus	
Roasted Savoy Cabbage	28
burnt tomato salsa, capers, basil, and salad (vg,gf)	

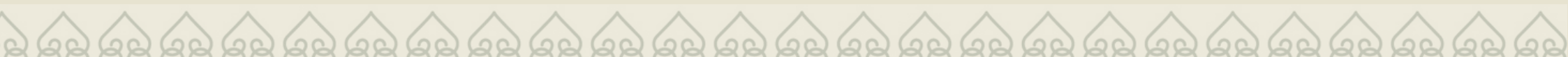
THE GRILL

Grilled Free Range Chicken Breast	34
Gippsland Grass Fed Porterhouse 220g	42
Gippsland Grass Fed Eye Fillet 200g	52
Premium Sondella Angus Rib Eye 500g, dry aged	80
all served with roasted kipfler potato, cos salad, and choice of sauce - peppercorn jus, port wine jus or béarnaise sauce	

SIDES

Charred Broccolini	14
sumac dressing and Parmigiano Reggiano (v,gf)	
Grilled Flat Beans	16
roasted garlic dressing, and shallot crisp (v,gf,df)	
Garden Salad	10
mixed lettuce, tomatoes, carrot, and house dressing (v,gf,df)	
Chunky Fries	10
chipotle aioli	

gf _ gluten free | v _ vegetarian | vg _ vegan | df _ dairy free



DESSERT

Chocolate Fondant	14
Belgium chocolate, and vanilla ice cream	
Honey Crème Brûlée	16
locally produced honey, summer berries, honey pearls, and lady fingers	
The Amora Signature Pavlova	18
lemon curd, raspberry coulis, seasonal fruits, lemon sorbet and, whipped cream (gf)	

CHEESE

Selection of Local & Imported Cheese	1 for 14
soft, hard and blue - 40g each served with assorted crackers,	2 for 20
quince paste, and dried fruits	3 for 25

Diners please note:

Bills 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%.

A 10% surcharge will be incurred on all public holidays.

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THE RESERVE

DAILY SPECIALS

Monday - Burger Day	29
wagyu beef burger grilled chicken burger includes a pot of Carlton Draught	
Tuesday - Pizza Day	22
margherita pizza (v) tandoori chicken pizza marinara supreme pizza includes a pot of Carlton Draught	
Wednesday - Steak Day	35
220g Gippsland porterhouse with chips and béarnaise sauce includes a glass of Pepperjack Shiraz	
Thursday - Pasta Day	34
rigatoni spicy vodka fettuccine beef bolognese risoni squid ink seafood includes a glass of T'Gallant Pinot Grigio	
Friday, Saturday & Sunday	Take 2 - 45
1 entrée and 1 pasta or main, entrée may be changed for dessert	