

SMALL BITES

House Marinated Olives	8
Australian mixed olives, lemon & rosemary (v,gf,df)	
Black Garlic Flat Bread	14
fermented garlic, dukkah, and hummus (vg,df)	
Karaage Chicken	20
Japanese style fried chicken, wombok salad, lemon, and miso mayo	
Lemon Pepper Squid	20
wombok salad, lemon & gribiche sauce	
Steamed Prawn & Ginger Dumplings	18
chili & lime dressing, 5 pieces per serve	
Eggplant Fritter	16
panko crumbed, parmesan cheese, and aioli (v)	
Bake Potato Wedges	14
bacon, mozzarella cheese, sour cream, and sweet chili sauce	
Chunky Fries	10
served with chipotle aioli	
Charcuterie Platter	24
prosciutto, salami, chicken liver pâté, cornichons, marinated olives, and grilled bread & crackers	

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)	

LIGHT MEALS

Chicken Caesar Salad	24
cos lettuce, bacon, croutons, poached egg, white anchovy, parmesan cheese & Caesar dressing	
Beer Battered Barramundi	28
Asian salad, chunky fries, and gribiche sauce	
Wagyu Beef Burger	31
lettuce, pickled cucumber, tomatoes, caramelised onion, Swiss cheese, and fries (gf on request)	
Minute Beef Steak	28
grilled, rocket salad, capers, parmesan cheese, and chimichurri	

PIZZA

Margherita	20
Napoli sauce, mozzarella, and basil (v)	
Bianca	22
mozzarella, roasted potato, rosemary, and aioli (v)	
Diavola	23
Napoli sauce, mozzarella, hot salami, red long chili, and chipotle aioli	
Tandoori Chicken	23
Napoli sauce, mozzarella, red onions, coriander, and cumin yoghurt	
Marinara Supreme	23
Napoli sauce, mozzarella, prawn, anchovy, olives, and basil pesto	
Prosciutto	25
mozzarella, gorgonzola cheese, rocket and prosciutto	

MAINS

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

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

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		28
Selection of Local & Imported Cheese	1 for 14	
soft, hard and blue - 40g each served with assorted crackers, quince paste, and dried fruits	2 for 20	
	3 for 25	32

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