

AMORA EVENTS

Lunch & Dinner
2023



AMORA
JAMISON SYDNEY



LUNCH & DINNER

Plated

Minimum 20 guests

Includes selection of breads and freshly brewed coffee, selection of teas

1 set course	1 alternate course
2 set course	2 alternate course
3 set course	3 alternate course

Entrées - Cold

Burrata, heirloom tomatoes, fig vinocotto, sourdough (V)

Compressed melon, vodka, parma ham, wild rocket (GF)

Roasted beetroot medley, willowbrae chevre cheese, manuka honey crostini (V)

Tequilla & lime cured salmon, egg, petit herb salad (DF)

Hiramasu kingfish, compressed cucumber, grapes, buttermilk, seaweed vinaigrette

Beef carpaccio, pickled mushrooms, beans, celery, arugula, shaved parmesan

Hand tied mozzarella, prosciutto di san daniele, figs, aged balsamic

Antipasto, bresaola, coppa ham, salami, pickled artichoke

Entrées - Hot

Pumpkin & goats cheese ravioli, sage butter

Gnocchi, roasted zucchini, dukkah spice, spinach, goats cheese (V)

Pork belly, five spice apple sauce, yuzu compressed apple (\$3.00 per person surcharge)

Cardamom smoked tandoori salmon, granny smith raita, mint chutney, cucumber

Juniper spiced Woolemy duck, roasted beets, apple slaw, jus (\$3.00 per person surcharge)

Baked scallop, nduja cream, leeks, grilled baby gem

Yamba prawns, parma ham, garbanzo beans, heirloom tomatoes

Charred asparagus, pear remoulade, crisp pancetta, poached egg, herb oil (GF)

Salad of king prawn infused with kaffir lime, green paw paw, young celery shoots (GF)

Moroccan spiced lamb tenderloin, green pea puree, salad of red radish, shaved fennel, herbs (\$3.00 per person surcharge)

Some prices and menu items may vary due to seasonality, product availability &/or market conditions



LUNCH & DINNER

Mains

Grilled cauliflower steak, chipotle/orange marinade, barley & fennel risotto, roasted corn crumbs, salsa verde (V)
Risotto cooked, white wine, butter, fennel, garden peas, broad beans, leek, asparagus, parmesan cheese (V)
Cornfed chicken, dutch cream potatoes mash, taleggio, chargrilled broccolini, thyme jus
Grilled sword fish, sauce vierge, baby zucchini, new potatoes, petit herbs
Lamb rack, hasselback potato, garden peas, pea puree, rosemary jus (\$8.00 per person surcharge)
Pistachio crusted lamb loin, potato fondant, japanese turnips, pedro ximenez (\$8.00 per person surcharge)
Pan fried barramundi, 'vongole', clam veloute, poached artichoke
Grain fed beef eye fillet, glazed portobello mushroom, cauliflower purée, red wine jus (\$8.00 per person surcharge)
Bone in pork chop, 48 hours chipotle/orange marinade, roasted corn crumbs, barley & fennel risotto
Braised grain fed beef cheek in pedro ximénez, horseradish potato puree, bone marrow crumbs, eschallot
Oven roasted tasmanian salmon, pesto risotto, baby leeks, tomato (GF)
Cone bay barramundi, cannellini beans, bull horn peppers, roasted tomato sauce (GF)
Roasted snapper fillet, asparagus, lemon beurre blanc, herb oil, black olive crumb
Confit of duck, kipfler potatoes, cipollini onions, green beans, sticky cherry jus (GF) (\$8.00 per person surcharge)
Green lentils, vegetables, five mushroom flaky filo pie (V)
Corn and parmesan polenta, slow roasted heirloom tomatoes, black olives, pencil asparagus (V)
Teriyaki eggplant, edamame, chili ponzu, potato mille feuille (V)

Dessert

Salted honey crème brulée, pistachio biscotti, matcha ice cream
Pavlova, passionfruit coulis, fresh berries, mango sorbet
Lemon meringue pie, butterscotch sauce, fresh berries
Chocolate praline tart, berries
Sticky date pudding, tamarind caramel sauce, ginger ice cream, peanuts
Chocolate tart, salted caramel, poached pear, heilala vanilla syrup orange sorbet
Blueberry lemon cheesecake
Lemon myrtle mousse, matcha sponge

Salads & Sides

Salad of mesclun greens, balsamic dressing, tomatoes, spanish onion, feta (V, GF)
Pear, toasted walnuts, rocket, white balsamic dressing (V, GF)
Classic caesar salad, crispy bacon, anchovies, croutons, boiled eggs
Salad nicoise, mooloolaba albacore tuna, green beans, kalamata olives (GF)

Dutch creamed potatoes, taleggio
Spice roast pumpkin, lemon yoghurt, pepitas
Asian slaw, roasted cashew nuts, lime, coriander dressing
Salt baked heirloom carrots, crumb feta, dukkah spice
Black pepper, parmesan french fries
Roasted artisanal beets (V, GF)

BUFFET

Gourmet Seafood Buffet

Minimum 50 guests

Includes freshly brewed coffee and a selection of teas

Cold

Balmain bugs

Poached whole salmon, capers, dill, shaved fennel

Tiger prawns

Chargrilled calamari, tarragon chili dressing

Freshly shucked oysters, mignonette

Blue swimmer crabs

Marinated half-shell mussels, red wine dressing

Salads

Traditional Caesar salad, condiments

Handpicked garden greens, citrus vinaigrette (V, GF)

Seafood marinara cocktail

Superfood salad, baby spinach, quinoa, roasted pumpkin, pomegranate, sunflower seeds (V, GF)

Marinated vine ripe semi-dried tomatoes, basil, feta (V, GF)

Green bowl, grilled zucchini, tabouleh, kale, pumpkin seeds, chicken (V)

Chargrilled vegetable antipasto (GF)

Hot

Beef cheeks, roasted mushrooms, tomatoes, zucchini (GF) (\$5 per person surcharge)

Lemon, thyme, honey roasted chicken (GF)

Tasmanian salmon, pinot gris veloute, baby spinach (GF)

Seasonal vegetables (V, GF)

Seafood linguine, prawn bisque

Spinach and ricotta ravioli, sundried tomato, basil sauce (V)

Dessert

Croquembouche

Lemon meringue pie

Mini pavlova, seasonal fruit

Caramel slice

Chocolate mousse, fresh strawberries (GF)

Australian cheese, condiments, crackers

BUFFET

Amora Signature Buffet

Minimum 50 guests

Includes freshly brewed coffee and selection of teas

Cold

Baker's basket

Hand-picked garden greens, citrus vinaigrette (V, GF)

Cured meats, grilled vegetable grazing platters

Asian salad, glass noodles, toasted sesame dressing (GF)

Tequila & lime cured salmon, egg, petit herb salad (DF)

Panzanella salad, bbq chicken, aioli dressing

Caesar salad, double smoked lardons, garlic croutons, grana padano

Hot

Pan-cooked lemon pepper barramundi, salsa verde (DF)

Moroccan spiced chicken, israeli couscous, preserved lemons

Roasted Angus beef sirloin, caramelised onion, mushrooms (GF, DF)

Spinach & ricotta ravioli, sundried tomato cream sauce, parmesan (V)

Roasted garlic, rosemary new potatoes (V)

Panache of vegetables (V)

Dessert

Sticky date pudding

Strawberry tartlet

Pavlova, passionfruit coulis, fresh berries

Fresh local fruits

Australian cheese board, fruit paste, crisp breads

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BUFFET

Australian Buffet

Minimum 50 guests

Includes freshly brewed coffee and selection of teas

Grazing board

Breads, grilled vegetables, cured australian meats

Salads

Charred broccoli, cauliflower, pickled muntries, lemon myrtle and blueberry vinaigrette (V)

Sweet and sour eggplant salad, red onions, raisins (V, GF)

Apple, red cabbage slaw, mint (V)

Roasted beets, quinoa, avocado, radish salad, citrus dressing V

From the BBQ

100gm sirloin steak

Grilled white reef fish

Lemon pepper chicken skewers

Wagyu beef sausages, caramelised onion

Grilled oregano, garlic vegetable skewer (V, GF)

Dessert

Chocolate brownie

Petit Australian pavlovas

Lamingtons

Fresh seasonal fruit platter

ANY QUESTIONS?

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