

TWO COURSE | 69
WINE PAIRING | 99

THREE COURSE | 84
WINE PAIRING | 124

AMORA SIGNATURE FOCACCIA (v) 6

ENTRÉES

BABY COS & FRISÉE
soft-boiled egg | mustard dressing | brioche croutons
add smoked salmon or grilled chicken 9

STRAWBERRIES, WATERMELON & BRIE (v)
poppy seed crusted brie | rose petal dressing | rocket leaves

AUBERGINE (v, n)
smoked eggplant | pickled eggplant | spuds pillows | chevre | native dukkah

CITRUS CURED TASSIE SALMON (gf)
red cabbage | buttermilk | salmon roe

KING PRAWNS (gf)
chili lime butter | zucchini blossom | elote crumb

BASS STRAIT SCALLOPS (gf)
txistorra | verdejo cream | papadum shards | karkalla

MB5 BEEF FLANK TATAKI & SMOKY MARROW
black garlic butter | white truffle oil

KAISERFLEISCH
smoked pork belly | crispy polenta | corn puree | fennel choucroute

**Amora understands dietary requirements form a part of your daily life and people have a variety of reactions to different food types. The hotel does its best to avoid cross-contamination with food allergens but does not operate allergen-free kitchens. The culinary team uses the highest quality raw meats and seafood but please note consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have a food allergy or special dietary requirements, please inform a colleague and the hotel will do its best to cater to your needs. Amora is a cashless property.*

MAINS

RISOTTO VERDE (v, gf)
arborio rice | green pea | asparagus | wild greens | goat cheese | pea tendrils

CHARRED CAULIFLOWER (v, n)
harissa-maple | quinoa tabouleh | seasonal vegetables | pomegranate seeds

KUMARA & PROVOLONE RAVIOLI (v)
creamy sundried tomato sauce | roasted kumara | wilted spinach

MARKET FISH (df, gf)
zucchini noodles | roteña | preserved lemon & black olive tapenade

SEAFOOD LINGUINE
tiger prawns | blue swimmer crab meat | mussels | marinara sauce

CORN-FED CHICKEN SUPREME (df)
harissa-maple | quinoa tabouleh | seasonal vegetables | lemon-thyme jus

AYLESBURY DUCK MARYLAND (df, gf)
braised fennel | baby beets | bitter orange demi-glace

SAFFRON PAPPARDELLE
hand-cut pappardelle | slow-braised lamb shoulder ragù | pecorino Romano

SUTHERLANDS CREEK LAMB (gf)
umami balsamic onions | minty peas salsa | globe artichoke
+ supplement \$15

BLACK ANGUS GRAIN-FED BEEF EYE FILLET
rainbow carrots | cavolo nero | roquefort crust | cabernet jus
+ supplement \$15

ENHANCE YOUR STEAK

SURF & TURF (GF) 10
top your steak with garlic butter king prawns

MARROW & TRUFFLE (GF) 10
rich smoked bone marrow with house-made truffle butter

DESSERTS

CITRUS MELON-BERRY (v, df, gf)
melon medley & berries salad | mint | lemon sorbet

HOT CHOCOLATE LAVA CAKE (v, gf)
crème fraîche | macerated berries

PASSION FRUIT CHEESECAKE (v)
yuzu | pâte sablée

SELECTION OF CHEESES (v)
lavosh | bush honey

CROFT AFFOGATO (v, gf)
espresso | vanilla bean ice cream | frangelico

SIDES 10

ROASTED DIJON POTATOES (v, df, gf)
new season potatoes | dijon mustard

BROCCOLINI & SNOW PEAS (v, gf)
chili and garlic butter

CARAMELISED BEETS & SWEET POTATOES (v, gf, n)
bush honey | feta | walnuts

ASIAN SLAW (df, gf)
green papaya | lime & coriander dressing | chili | thai basil

FRIES (v, gf)
black pepper | parmesan

BEANS AMANDINE (v, gf, n)
almond flakes | lemon zest

GARDEN SALAD (v, df, gf)
citrus dressing