

## To Begin

**Pan Seared Atlantic Scallops** \$22.00

cauliflower couscous, fennel purée & baby greens  
(gluten free)

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**Roasted Sweet Potato & Chickpea Cake** \$20.00

with butternut pumpkin purée, frisée salad  
(gluten free, vegan)

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**Seafood Chowder** \$22.00

prawns, scallops, salmon, mussels & barramundi with crispy pastry  
(gluten free on request)

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**Braised Grass-fed Beef Short Ribs** \$22.00

with celeriac purée & port wine jus  
(gluten free)

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**Chicken Caesar Salad** \$21.00

cos lettuce, bacon, croutons, poached egg, anchovies, shaved parmesan  
& Caesar dressing

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## To Follow

**Vegan Risotto** \$30.00

roasted butternut pumpkin, shallots, baby spinach & vegan cheese  
(vegan)

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**Humpty Doo Barramundi** \$44.00

crayfish bisque, Lyonnaise potatoes, napa cabbage  
(gluten free)

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**Victorian Lamb Shank** \$41.00

garlic mash, shallots, green beans & port wine jus  
(gluten free)

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**Pork Belly Porchetta** \$41.00

stuffed with garlic, oregano & fennel served with roasted chat potatoes,  
broccoli & red wine jus  
(gluten free)

## The Reserve Grill



**The Reserve Signature Dish to Share** \$76.00

beef rump 500g with roasted kipfler potatoes, forest mushrooms,  
chimichurri & your choice of sauce from;  
peppercorn, port wine jus or béarnaise  
(gluten free)

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**Black Angus Beef Fillet 200g** \$58.00

**Black Angus Porterhouse 220g** \$47.00

**Chicken Breast 220g** \$40.00

served with roasted kipfler potatoes, forest mushrooms, chimichurri &  
choice of sauce; peppercorn jus, port wine jus or béarnaise  
(gluten free)

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## Pasta

**Sundried Tomato & Eggplant Agnolotti** \$31.00

butternut pumpkin purée & peppered ricotta salata  
(vegetarian)

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**Seafood Linguine** \$34.00

squid ink linguine, mussels, squid, crab meat, prawns with  
Napoli sauce & shaved parmesan

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**Pulled Lamb Shank Pappardelle** \$35.00

baby spinach, roasted shallots, heirloom tomatoes & red wine jus

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## Sides

\$8.00 each

**Garlic Mashed Potatoes**

creamy mash infused with garlic (gluten free)

**Caesar Salad**

cos lettuce, bacon, croutons, poached egg, anchovies, shaved parmesan  
& Caesar dressing

**Caprese Salad**

tomato, bocconcini, basil (gluten & dairy free)

**Broccoli with Shallots**

steamed broccoli, garnished with shallots (gluten free)

**Chunky Fries**

with tomato sauce & truffle aioli

# Dessert

**Pear Caramel Pudding** \$16.00

butterscotch sauce, chocolate ice cream & seasonal berries

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**Warm Treacle Tart** \$16.00

berry gel, cream chantilly & vanilla ice cream

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**Coconut Panna Cotta** \$15.00

mango compote, berry gel, fresh seasonal berries  
(vegan)

# Cheese

**Caciotta Truffle**

semi-soft fresh cow milk cheese with Australian black truffles,  
served with assorted crackers, quince paste, dried fruit & nuts

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**Organic Caciotta with Chili**

fresh cow milk cheese with a soft texture and a mild chilli spice,  
served with assorted crackers, quince paste, dried fruit & nuts

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**Drunken Buffalo**

semi-firm cheese is made with 80% Buffalo milk from Northern Victoria,  
and matured for six months

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1 cheese - \$19.00    2 cheeses - \$25.00    3 cheeses - \$30.00

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AWARD-WINNING 'That's Amore Cheese'!

These Artisan cheeses are made in Victoria with love, using traditional  
methods and recipes and are 100% natural, and free from preservative and  
artificial colours.

**Diners please note:**

Bill 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% of the transaction for Visa, Mastercard, Diners club and American Express.

A 10% increase of the total bill will be incurred on all public holidays.