



Add Paired Wines

2 Courses / 75

3 Courses / 95

DINNER

available 5pm - 9pm

SHARE

Grilled Herb Focaccia / 5pp

garlic | aged balsamic | extra virgin olive oil (vg)

Charred Roti Bread / 5pp

cumin yoghurt (v)

Rustic Italian Breads / 10 per serve

trio of house dips (v)

ENTRÉE

Steamed Prawn and Ginger Dumplings / 20

wakame salad | chili lime dressing (df)

Lemon Pepper Squid / 20

wombok salad | lemon | gribiche sauce (df)

Karaage Chicken / 20

japanese fried chicken | wombok salad | lemon | miso mayo (df)

Porcini & Truffle Arancini / 22

parmesan | truffle aioli | roasted mushrooms | crispy sage (v)

Five Spiced Pork Belly / 24

apple purée | green papaya slaw | pork crackling (gf,df)

FROM THE FLAME

Grilled Chicken Supreme / 34

kipfler potatoes | cos salad | creamy peppercorn sauce (gf)

Grilled Atlantic Salmon / 40

crispy potato | maple tahini sauce | herb & kohlrabi salad (gf,df)

Gippsland Porterhouse 220g or Eye Fillet 200g / 44/52

kipfler potatoes | cos salad | choice of sauce - port wine, peppercorn or béarnaise

MAIN COURSE

Roasted Kent Pumpkin / 28

vadouvan spiced sauce | pumpkin purée | ancient grain salad (vg,gf)

Fettuccine Beef Bolognese / 28

slow cooked beef ragu | parmigiano-reggiano

Porcini Gnocchi / 30

sautéed mushrooms | truffle cream | parmigiano-reggiano (v)

Butter Chicken / 30

steamed rice | pappadam | crispy shallots | cumin yoghurt (gf)

Prawn Risotto / 32

saffron | zucchini | parmigiano-reggiano (gf)

Lamb Shank Pie / 40

flaky pastry | braised vegetables | green peas | rosemary jus

Red Wine Braised Beef Cheek / 42

garlic mash | wilted kale | dutch carrots

SIDES / 12

Grilled Broccolini

miso & sesame sauce | tamari seeds (vg,gf)

Roasted Dutch Carrots

cashew cream | herb salad (vg,gf)

Garlic Mash

creamy mashed potatoes | roasted garlic (v,gf)

Garden Salad

mixed lettuce | tomatoes | carrot | house dressing (vg,gf)

Chunky Fries

cajun spice | chipotle aioli

DESSERT / 18

Amora Signature Pavlova

lemon curd | raspberry coulis | seasonal fruits | whipped cream | berry sorbet (gf)

Sticky Date Pudding

orange segment | candied orange zest | pistachio | butterscotch sauce | vanilla ice cream (v)

Chocolate Fondant

shaved chocolate | belgian chocolate sauce | vanilla ice cream (v)

Cheese Plate

a choice of local and imported cheese - soft, hard or blue served with assorted crackers | quince paste | dried fruits