

# Table D'hôte

**2 COURSES - \$65 per person**

**3 COURSES - \$75 per person**

minimum 15pax | maximum 25pax

## To Begin

### Pan Seared Atlantic Scallops

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

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### Roasted Sweet Potato & Chickpea Cake

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

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### Braised Grass-fed Beef Short Ribs

with celeriac purée & port wine jus  
(gluten free)

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### Chicken Caesar Salad

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

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## Sides Additional \$8.00 each

**Garlic Mashed Potatoes** (gluten free)

**Caesar Salad**

**Caprese Salad** (gluten free)

**Broccolini with Shallots** (gluten & dairy free)

**Chunky Fries**

with tomato sauce & truffle aioli

## To Follow

### Vegan Risotto

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

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### Humpty Doo Barramundi

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

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### Black Angus Porterhouse - 220g

served with kipfler potatoes, forest mushrooms, chimichurri & port wine jus  
(gluten free)

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### Roast Chicken Breast - 220g

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

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## Dessert

### Pear Caramel Pudding

butterscotch sauce, chocolate ice cream & seasonal berries

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### Warm Treacle Tart

berry gel, cream chantilly & vanilla ice cream

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### Coconut Panna Cotta

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

#### 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.