

To Begin

Pan Seared Atlantic Scallops \$22.00
fennel purée & wakame salad
(gluten free)

Rocket, Snap Pea & Roasted Pear Salad \$20.00
red quinoa, toasted walnuts, vegan feta cheese & olive oil
(gluten free, vegan)

Jasmine Tea Cured Salmon \$22.00
crème fraîche, red quinoa salad & warrigal greens
(gluten free)

Red Wine Braised Grass Fed Beef Cheek \$22.00
celeriac purée, saltbush & port wine jus
(gluten free)

To Follow

Sundried Tomato & Black Olive Gnocchi \$30.00
green peas, rosemary butter, warrigal greens &
vegan cheese
(vegan)

Humpty Doo Barramundi \$39.00
artichoke cream, snap pea, saltbush, pomegranate &
caper salsa
(gluten free)

Sous Vide Victorian Lamb Rump \$39.00
garlic mash, shallots, green beans & port wine jus
(gluten free)

Seafood Linguine \$34.00
squid ink linguine, mussels, squid, crab meat,
prawns with Napoli sauce & shaved parmesan

Grass Fed Beef Cheek Pappardelle \$35.00
baby spinach, roasted shallots, heirloom
tomatoes & red wine jus

The Reserve Grill

**Victorian Portland Grain-fed
Beef Fillet 200g** \$52.00

**Victorian Portland Grain-fed
Porterhouse 220g** \$45.00

Chicken Breast 220g \$38.00

**Please select the cut of meat to be served with confit
garlic mash, black cabbage, chimichurri & choice of
sauce; peppercorn jus, port wine jus or béarnaise**
(all gluten free)

Sides \$10.00 each

Roasted Kipfler Potatoes

with pecorino

Caesar Salad

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

Caprese Salad

tomato, bocconcini, basil (gluten free)

Asparagus with Shallots (gluten & dairy free)

steamed asparagus, garnished with shallots

Chunky Fries

with tomato sauce & truffle aioli

Dessert

Pear Caramel Pudding \$16.00
butterscotch sauce, chocolate ice cream &
seasonal berries

**Baked White Chocolate & Raspberry
Cheesecake** \$16.00
berry compote, fruits & raspberry gelati

Sago Pudding with Oat Milk \$15.00
mango compote, 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

Organic Caciotta with Chilli

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

Roaring Forties King Island Blue

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

1 cheese - \$16.00 2 cheeses - \$22.00 3 cheeses - \$27.00

THE RESERVE

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.