

## LIGHT MEALS

<b>Chicken Caesar Salad</b>	24
cos lettuce, bacon, croutons, poached egg, white anchovy, parmesan cheese and Caesar dressing	
<b>Veggie Burger</b>	26
beetroot patty, lettuce, pickled cucumber, tomatoes, smashed avocado, cumin yoghurt and fries (v)	
<b>Beer Battered Barramundi</b>	28
Asian salad, chunky fries and gribiche sauce	
<b>Wagyu Beef Burger</b>	31
lettuce, pickled cucumber, tomatoes, caramelised onion, Swiss cheese and fries (gf on request)	

## PIZZA

All pizzas available gluten free on request

<b>Margherita</b>	20
Napoli sauce, mozzarella and basil (v)	
<b>Cheesy Garlic</b>	20
garlic oil, mozzarella and aioli (v)	
<b>Ortolana</b>	22
mixed vegetable pizza, Napoli sauce, mozzarella, eggplant, zucchini, capsicum and hummus (v)	
<b>Diavola</b>	23
Napoli sauce, mozzarella, hot salami, red-long chilli and chipotle aioli	
<b>BBQ chicken</b>	23
Napoli sauce, mozzarella, red onions, bacon crumble and BBQ sauce	
<b>Marinara Supreme</b>	23
Napoli sauce, mozzarella, prawn, anchovy, olives and basil pesto	
<b>Prosciutto</b>	25
mozzarella, gorgonzola cheese, rocket and prosciutto	

## MAINS

<b>Roasted Kent Pumpkin</b>	28
kent pumpkin, cumin yoghurt, buckwheat salad and puffed quinoa (v,gf)	
<b>Atlantic Salmon</b>	36
kipfler potatoes, cherry tomatoes, rocket salad, lemon wedge and chimichurri (gf,df)	
<b>Harissa Rubbed Tassie Lamb Rump</b>	38
pearl couscous, Mediterranean vegetables, harissa yoghurt and port wine jus	

## PASTA

Gluten free pasta available on request

<b>Fettuccine Napolitana</b>	26
cherry tomatoes, bocconcini, basil, traditional tomato sauce and Parmigiano Reggiano (v)	
<b>Rigatoni Caponata</b>	28
eggplant, zucchini, capsicum, tomatoes, capers and Parmigiano Reggiano (v)	
<b>Gnocchi Pesto Rosso</b>	28
potato gnocchi, kalamata olives, pine nuts, sundried tomato pesto and Parmigiano Reggiano (v)	
<b>Fettuccine Beef Bolognese</b>	28
onion, carrot, celery, minced beef, tomato sauce and Parmigiano Reggiano	
<b>Spaghetti Garlic Prawns</b>	30
prawns, garlic, spinach and pangrattato (df)	
<b>Pappardelle Duck Ragu</b>	32
five spice, braised duck and Parmigiano Reggiano	

## THE GRILL

<b>Grilled Free Range Chicken Breast</b>	34
<b>Gippsland Grass Fed Porterhouse 220g</b>	42
<b>Gippsland Grass Fed Scotch Fillet 220g</b>	44
<b>Gippsland Grass Fed Eye Fillet 200g</b>	52
all served with roasted kipfler potato, cos salad, and choice of sauce - peppercorn jus, port wine jus or béarnaise sauce (gf)	

## SIDES

<b>Garden Salad</b>	10
mixed lettuce, tomatoes, carrot and house dressing (v,gf,df)	
<b>Chunky Fries</b>	10
cajun spices and chipotle aioli	
<b>Charred Broccolini</b>	14
sumac dressing and Parmigiano Reggiano (v,gf)	
<b>Brussels Sprouts</b>	16
crispy brussels sprouts and bacon jam (gf,df)	

## DESSERT

<b>Vanilla Panna Cotta</b> passionfruit coulis and mixed berries (gf)	14
<b>Cheesecake</b> white chocolate & yoghurt ganache and vanilla ice cream	16
<b>The Amora Signature Pavlova</b> lemon curd, raspberry coulis, seasonal fruits, whipped cream and mixed berry sorbet (gf)	18

## CHEESE

<b>Selection of Local &amp; Imported Cheese</b>	1 for 16
soft, hard and blue - 40g each served with assorted crackers, quince paste and dried fruits	2 for 22
	3 for 27

## DAILY SPECIALS

<b>Monday - Burger &amp; a Pot of Carlton Draught</b> wagyu beef burger or grilled chicken burger	29
<b>Tuesday - Pizza &amp; a Pot of Carlton Draught</b> margherita pizza (v), BBQ chicken pizza or marinara supreme pizza	22
<b>Wednesday - Steak &amp; a glass of Pepperjack Shiraz</b> 220g Gippsland porterhouse with chips and béarnaise sauce	35
<b>Thursday - Pasta &amp; a glass of T'Gallant Pinot Grigio</b> rigatoni caponata (v), fettuccine beef bolognese or spaghetti garlic prawns	34
<b>Friday, Saturday &amp; Sunday</b> 1 entrée and 1 pasta or main (entrée may be changed for dessert)	Take 2 - 45

### Diners please note:

Bills 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

Current fees are 1.5%. A 10% surcharge will be incurred on all public holidays.

gf \_ gluten free | v \_ vegetarian | vg \_ vegan | df \_ dairy free

## SMALL BITES

<b>House Marinated Olives</b> Australian mixed olives, lemon and rosemary (vg,gf)	8
<b>Chunky Fries</b> cajun spices, served with chipotle aioli	10
<b>Summer Tomato Bruschetta</b> tomato medley, semi dried tomatoes, kalamata olives, bocconcini, red onion and balsamic glaze (vg,df) 4 pieces per serve	14
<b>Baked Potato Wedges</b> bacon, mozzarella cheese, sour cream and sweet chilli sauce	14
<b>Steamed Prawn &amp; Ginger Dumplings</b> chilli & lime dressing, 5 pieces per serve	18
<b>Sweet Potato Croquettes</b> sweet potato, mashed potato, onion, wombok salad and plant-based mayo 5 pieces per serve (vg,gf)	18
<b>Karaage Chicken</b> Japanese style fried chicken, wombok salad, lemon and miso mayo	20
<b>Lemon Pepper Squid</b> wombok salad, lemon and gribiche sauce	20
<b>Charcuterie Platter</b> prosciutto, salami, chicken liver pâté, cornichons, marinated olives and grilled bread & crackers	24

## ENTRÉE

<b>Quinoa &amp; Summer Asparagus Salad</b> rocket, cherry tomatoes, plant based feta cheese and edamame (vg,gf)	20
<b>Heirloom Tomato Salad</b> stracciatella cheese, heirloom tomatoes, basil pesto and vino cotto (v,gf)	22
<b>Tuna Tataki</b> seared outside & raw inside tuna, daikon, carrot, pomegranate, coriander and ponzu sauce (gf,df)	22
<b>Five Spiced Pork Belly</b> double cooked, apple & wombok salad, toasted walnut and spicy lime dressing (gf,df)	24