

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

all served with assorted crackers, quince paste, dried fruit & nuts

That's Amore Cheese Caciotta Truffle
semi-soft fresh cow milk cheese with Australian black truffles

That's Amore Cheese Organic Caciotta with Chilli
fresh cow milk cheese with a soft texture and a mild chilli spice

Roaring Forties King Island Blue
handcrafted blue cheese made from cow's milk, a sweet flavour & slightly nutty taste

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

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)

Chicken & Pistachio Terrine \$21.00
apricot relish, grilled focaccia & asparagus



**Hotel Restaurant of the Year” - 2021 Winner of the TAA(Vic)
Accommodation Awards for Excellence**

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.

To Follow

Sundried Tomato & Black Olive Gnocchi \$30.00

green peas, rosemary butter, warrigal greens & vegan cheese (vegan)

Humpty Doo Barramundi \$44.00

artichoke cream, snap pea, saltbush, pomegranate & caper salsa (gluten free)

Sous Vide Victorian Lamb Rump \$44.00

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

The Reserve Grill



The Reserve Signature Dish to Share \$78.00

Pork Belly Porchetta 500g served with confit garlic mash, black cabbage, dried apple & port wine jus (gluten free)

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

Victorian Portland Grain-fed Beef Fillet 200g \$58.00

Victorian Portland Grain-fed Porterhouse 220g \$47.00

Chicken Breast 220g \$40.00

(all gluten free)

Pasta

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

Artichoke, Ricotta & Truffle Oil Ravioli \$31.00

pumpkin puree, black cabbage & ricotta salata

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

steamed asparagus, garnished with shallots (gluten & dairy free)

Chunky Fries \$12.00 each

with tomato sauce & truffle aioli