

Menu

2 courses - \$70 per person | 3 courses - \$85 per person
includes Christmas theming & bon bons | 4 - 20 guests



STARTER

bread rolls with salted butter, extra virgin olive oil with balsamic vinegar

ENTRÉE

Burrata cheese, petite burrata, tomato medley, basil pesto, de Soto sherry, & sourdough (v,gfa)

Five spiced pork belly, double cooked, apple & wombok salad, toasted walnuts,
& spicy lime dressing (gf,df)

Grilled lamb cutlets, turmeric marinade, pickled fennel & mint (gf,df)

Prawn cocktail, tiger prawns, cos lettuce, green beans, & Marie Rose sauce (gf)

MAIN COURSE

Grass-fed Gippsland scotch fillet, kipfler potatoes, cos salad, & port wine jus (gf,df)

Atlantic salmon, charred broccolini, cherry tomatoes, rocket salad, & chimichurri sauce (gf,df)

Cranberry & walnut stuffed turkey breast, Brussels sprouts, bacon crumble
& cranberry sauce (gf,df)

Celeriac steak, spiced coconut yoghurt, Jerusalem couscous, & tomato salsa (vg,df)

SIDES TO SHARE

Garden salad, mixed lettuce, tomatoes, carrots, & apple cider vinaigrette

Cauliflower, steamed, almond flakes, pomegranate, & parsley

DESSERT

Christmas pudding, brandy caramel sauce & vanilla ice cream

The Amora signature pavlova, lemon curd, raspberry coulis, seasonal fruits,
whipped cream, lemon sorbet (gf)

Chocolate fondant, Belgium chocolate, & vanilla ice cream

Sago pudding, oat milk, passion fruit coulis, and mix berries (gf,vg)

TO FINISH

Freshly brewed coffee & tea served with Christmas petit fours

vg - vegan | df - dairy free | gfa - gluten free on request | gf - gluten free
10% Sunday surcharge applies