

croft

[restaurant]

ENTREES

KING PRAWNS

Peri Peri butter | Green Pea Mousse | Rye Bread | Wild Spinach

WAGYU & MARROW

Smoked Bone Marrow | Wagyu Flank Tataki | Black Garlic Butter | White Truffle Oil

HERVEY BAY SEARED SCALLOPS (gf)

Cauliflower Purée | Pork Belly | Balsamic Cipollini Onion

CITRUS CURED TASSIE SALMON (gf)

Red Cabbage | Buttermilk | Salmon Roe | Onion Dust

WILD MUSHROOMS

Rye Bread | Goat Cheese

BAKED AUSTRALIAN BRIE (v)

Chimichurri | Crusty Sourdough

FREE RANGE DUCK BREAST (df, gf)

Orange Kimchi | Pomegranate Molasses

BABY COS LETTUCE (v, gf)

Avocado | Caesar Dressing | Crispy Pancetta | Parmesan Cheese | Petit Herbs
Add Salmon

ROASTED TOMATO & BASIL SOUP (v)

Gruyere and Caramelized Onions Toastie

Menu subject to change

*Amora understands dietary requirements form a part of your daily life and people have a variety of reactions to different food types. The hotel does its best to avoid cross-contamination with food allergens but does not operate allergen-free kitchens. The culinary team uses the highest quality raw meats and seafood but please note consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have a food allergy or special dietary requirements, please inform a colleague and the hotel will do its best to cater to your needs.

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M A I N S

GRILLED CAULIFLOWER STEAK (v)

Chipotle-orange marinade | barley and fennel "risotto" | roasted corn crumbs | piquillo peppers sauce

RISOTTO (v, gf)

Arborio Rice | Wild mushrooms | Sundried Tomatoes | Parmesan

WINTER HARVEST (v)

Caramelised Root Vegetables Raviolis | Kabocha Roast | Rosemary

SEAFOOD LINGUINE

Tiger Prawns | Moreton bay bugs | Mussels | Marinara Sauce

PAPPARDELLE

Lamb Shoulder Ragu | Pecorino Romano

MARKET FISH (gf)

Winter Vegetables | Basque Piperade | Lemon-Pepper Butter

FREE RANGE CHICKEN SUPREME (gf)

Sugarloaf Cabbage | Broad Beans | Heirloom Carrots | Lemon-Thyme Chicken Jus

BLACK ANGUS GRAIN FED BEEF EYE FILLET

Portobello Mushroom | Desiree Potato | Roquefort Blue | Cabernet Jus

BOURGUIGNON (gf)

Beef Cheek and Mushroom Traditional Stew

CONFIT LAMB SHOULDER

Kale | Potato 'Bomba' | Pencil Leeks

S I D E D I S H E S

RUSTIC MASH (v, gf)

Potato | Sour Cream | Chives

BROCCOLINI, SNOW PEAS & KALE (v, gf)

Chili and Garlic Butter

ROASTED BRUSSELS SPROUTS (v, gf)

Honey | Balsamic | Toasted Pine Nuts

CAULIFLOWER BRAVAS (v)

Garlic Aioli | Spicy Brava Sauce

FRIES (v)

Black Pepper | Parmesan

GARDEN SALAD (v, df, gf)

Citrus Dressing