

TWO COURSE | 55

WINE PAIRING | 75

THREE COURSE | 65

WINE PAIRING | 95

Grilled Herb Focaccia + 5 per person

garlic | aged balsamic | extra virgin olive oil (vg)

Charcuterie Platter + 15 per person

prosciutto | salami | chicken liver pâté | marinated olives | grilled bread

ENTRÉE

STEAMED PRAWN AND GINGER DUMPLINGS

wakame salad | chili lime dressing (df)

KARAAGE CHICKEN

japanese style fried chicken | wombok salad | lemon | miso mayo (df)

LEMON PEPPER SQUID

wombok salad | lemon | gribiche sauce (df)

SUMMER ASPARAGUS

miso hollandaise | hot spring egg | crispy shallots | shichimi (v)

YELLOWFIN TUNA CRUDO

lightly soy cured | pickled radish & carrot | micro herbs (gf,df)

SMOKED DUCK BREAST SALAD

tendril | snow peas | fermented radicchio | saffron pear (gf,df)

MAINS

ROASTED CAULIFLOWER

chickpea & quinoa salad | tempered coconut yoghurt | dukkah (vg,gf)

FETTUCCINE ALLA NORMA

eggplant | celery | herby tomato sauce | parmigiano-reggiano (v)

FETTUCCINE ALFREDO

garlic prawns | baby spinach | creamy butter sauce | parmigiano-reggiano

BAKED OLD BAY SALMON

crushed herby potatoes | fennel purée | fennel & orange salad (gf,df)

HARISSA LAMB RUMP

mediterranean pearl couscous | dutch carrots | harissa yoghurt | port wine jus

FROM THE FLAME

GRILLED CHICKEN SUPREME

kipfler potatoes | cos salad | creamy peppercorn sauce (gf)

MAPLE INFUSED GRILLED PORKCHOP

apple purée | italian slaw | mustard jus (gf)

FREMANTLE OCTOPUS

roasted capsicum | chat potatoes | chimichurri (gf,df)

GIPPSLAND PORTERHOUSE 220G OR EYE FILLET 200G

kipfler potatoes | cos salad | choice of sauce - port wine, peppercorn or béarnaise

SUPPLEMENT + 10

SIDES

GRILLED BROCCOLINI

chilli jam | toasted almonds (vg,gf)

SALT BAKED BEETROOT

de soto sherry | pink peppercorns (vg,gf)

GARDEN SALAD

mixed lettuce | tomatoes | carrot | house dressing (vg,gf)

CHUNKY FRIES

cajun spice | chipotle aioli

DESSERT

AMORA SIGNATURE PAVLOVA

lemon curd | raspberry coulis | seasonal fruits | whipped cream | berry sorbet (gf)

CHOCOLATE ROYALE PROFITEROLES

chocolate mousse | almond praline | vanilla ice cream

COCONUT PANNA COTTA

mango & passion fruit compote | aquafaba meringues (vg,gf)

SELECTION OF CHEESE

choice of local and imported cheese - soft, hard and blue
served with assorted crackers | quince paste | dried fruits

v - vegetarian | gf - gluten free | vg - vegan | df - dairy free

*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.

Please Note: Bills can only be split evenly between diners. Payments by credit card incur a 1.5% transaction fee. Sundays incur a 10% surcharge Public Holidays incur a 15% surcharge