

ENTRÉES

Amora signature FOCACCIA (v) \$6
house-made truffle butter

BBQ QUAIL \$33
macadamia romesco | leek confit

CITRUS-CURED TASSIE SALMON (gf) \$29
red cabbage | buttermilk | salmon roe | chive oil

TUSCAN TOMATO & BASIL SOUP (v) \$26
served with golden gruyère & caramelized onion toasty

CRÊPE (v) \$26
sautéed foraged mushrooms | goat chèvre | modena balsamic reduction

KING PRAWNS \$31
peri peri & garlic butter | rye rocks | cavolo nero

CROFT CAESAR (gf) \$25
baby gem | anchovy dressing | piggy crunch | aged parmigiano | petit herbs
add smoked salmon or chicken +\$9

HERVEY BAY SEARED SCALLOPS (gf) \$32
cauliflower purée | pork belly | cipollini onion

MB5 BEEF FLANK TATAKI & SMOKEY MARROW \$35
black garlic butter | white truffle oil

*Please inform us of any allergies or dietary requirements before placing your order.

Find more at Croft restaurant, level 1

MAINS

PUMPKIN RISOTTO (v, gf) \$33
arborio rice | pumpkin purée | roasted butternut squash | goat chevre | crispy sage

WILD MUSHROOM RAVIOLI (v) \$35
sautéed mushrooms | toasted pine nuts | rosemary crumb | grana Padano

SEAFOOD LINGUINE \$49
tiger prawns | Moreton bay bugs | mussels | marinara sauce

CHARRED CAULIFLOWER & GRAINS (v) \$33
chermoula | ancient grains | winter greens | native dukkah

PAPPARDELLE AL RAGÙ DI AGNELLO \$45
hand-cut pappardelle | slow braised lamb shoulder ragout | pecorino Romano

MARKET FISH (gf) \$49
rustic piperade | charred seasonal veg | lemon pepper butter

APPLEWOOD SMOKED CHICKEN (gf) \$48
butternut squash | Rotkohl | horseradish | chicken jus

NORTH AFRICAN LAMB SHANK OSSOBUCCO \$49
spiced grain medley | garlic kale

BOURGUINON (gf) \$51
beef cheek & mushroom traditional stew

BLACK ANGUS GRAIN-FED BEEF EYE FILLET \$64
portobello mushroom | celery hearts | Roquefort crust | cabernet Jus

ENHANCE YOUR STEAK

SURF & TURF (GF) \$10
Top your steak with garlic butter King prawns

MARROW & TRUFFLE (GF) \$10
Rich smoked bone marrow with house-made truffle butter

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SIDES \$10

CELERIAC MASH (v, gf)
dutch cream potatoes | celeriac

SNOW PEAS, BROCCOLINI & KALE (v, gf)
chili and garlic butter

CARAMELISED BRUSSELS SPROUTS (v, gf)
honey | balsamic | toasted pine nuts

ASIAN SLAW (df, gf)
green papaya | lime & coriander dressing | chili | thai basil

PARMESAN FRIES (v, gf)
cracked black pepper | aged parmesan

GARDEN SALAD (v, df, gf)
citrus dressing

DESSERTS \$22

HOT CHOCOLATE LAVA CAKE (gf)
crème fraîche | macerated berries

STICKY DATE PUDDING
dulce de leche | chantilly cream

PASSION FRUIT CHEESECAKE
yuzu | pâte sablée

SELECTION OF CHEESES (v)
lavosh | bush honey

CROFT AFFOGATO (v, gf)
espresso | vanilla bean ice cream | frangelico

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