

ENTRÉES

Amora signature FOCACCIA (v) \$6

in-house made truffle butter

BABY COS & FRISÉE \$25

soft-boiled egg | mustard dressing | brioche croutons

add smoked salmon | chicken \$9

STRAWBERRIES, WATERMELON & BRIE (v) \$27

poppy seeds crusted brie | rose petal dressing | rocket leaves

AUBERGINE (v, n) \$26

smoked eggplant | pickled eggplant | spuds pillows | chevre | native dukkah

CITRUS CURED TASSIE SALMON (gf) \$29

red cabbage | buttermilk | salmon roe

KING PRAWNS (gf) \$31

chilli lime butter | zucchini blossom | elote crumb

BASS STRAIT SCALLOP (gf) \$32

txistorra | verdejo cream | dums shards | karkalla

MB5 BEEF FLANK TATAKI & SMOKEY MARROW \$35

black garlic butter | white truffle oil

KAISERFLEISCH \$35

smoked pork belly | crispy polenta | corn puree | fennel choucroute

SIDES \$10

ROASTED DIJON POTATOES (v, df, gf)

new season potatoes | dijon mustard

BROCCOLINI & SNOW PEAS (v, gf)

chili and garlic butter

CARAMELISED BEETS & SWEET POTATOES (v, gf, n)

bush honey | feta | walnuts

ASIAN SLAW (df, gf)

green papaya | lime & coriander dressing | chili | thai basil

BEANS AMANDINE (v, gf, n)

almond flakes | lemon zest

FRIES (v, gf)

black pepper | parmesan

GARDEN SALAD (v, df, gf)

citrus dressing

MAINS

RISOTTO VERDE (v, gf) \$33
arborio rice | green pea | asparagus | wild greens | goat cheese | pea tendrils

CHARRED CAULIFLOWER (v, n) \$33
harissa-maple | quinoa tabouleh | seasonal vegetables | pomegranate

KUMARA & PROVOLONE RAVIOLI (v) \$35
creamy sundried tomato sauce | roasted kumara | wilted spinach

MARKET FISH (df, gf) \$49
zucchini noodles | roteña | black olives & preserved lemon tapenade

SEAFOOD LINGUINE \$49
tiger prawns | blue swimmer crab meat | mussels | marinara sauce

CORN FED CHICKEN SUPREME (df) \$42
harissa-maple | quinoa Tabouleh | seasonal vegetables | lemon-thyme jus

AYLESBURY DUCK MARYLAND (df, gf) \$48
braised fennel | baby beets | bitter orange demi-glace

SAFFRON PAPPARDELLE \$45
grass-fed lamb shoulder ragu | pecorino romano

SUTHERLANDS CREEK LAMB (gf) \$52
umami balsamic onions | minty peas salsa | globe artichoke

BLACK ANGUS GRAIN-FED BEEF EYE FILLET \$64
rainbow carrots | cavolo nero | 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

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. Amora is a cashless property.