

## ENTRÉES

Homemade focaccia & truffle butter + 5 per person

FREE RANGE DUCK BREAST (df, gf) 30  
orange kimchi | pomegranate molasses

ROASTED TOMATO & BASIL SOUP (v) 24  
gruyère and caramelized onion toastie

WILD MUSHROOMS (v) 24  
rye bread | goat cheese

KING PRAWNS 29  
peri peri butter | green pea mousse | rye bread | wild spinach

CITRUS CURED TASSIE SALMON (gf) 28  
red cabbage | buttermilk | salmon roe | onion dust

BABY COS LETTUCE (gf) 25  
avocado | caesar dressing | crispy pancetta | parmesan cheese | petit herbs  
add salmon or chicken 9

HERVEY BAY SEARED SCALLOPS (gf) 30  
cauliflower purée | pork belly | balsamic cipollini onion

MB5 BEEF FLANK TATAKI & SMOKEY MARROW 32  
black garlic butter | white truffle oil

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.

## MAINS

- PUMPKIN RISOTTO (v, gf) 32  
arborio rice | pumpkin purée | roasted butternut squash | goat cheese | crispy sage
- LOCAL MUSHROOM RAVIOLI (v) 34  
sautéed mushrooms | roasted pine nuts | rosemary crumb | grana padano
- SEAFOOD LINGUINE 45  
tiger prawns | moreton bay bugs | mussels | marinara sauce
- GRILLED CAULIFLOWER (v) 32  
chermoula marinade | moroccan spiced mixed grains | chickpea and spinach tagine
- PAPPARDELLE 40  
lamb shoulder ragu | pecorino romano
- MARKET FISH (gf) 48  
charred greens | basque piperade | lemon-pepper butter
- FLAME GRILLED SPATCHCOCK (gf) 44  
chermoula marinade | broccolini | butternut squash | lemon-thyme chicken jus
- LAMB SHANK OSSO BUCCO 48  
moroccan spiced mixed grains | garlic kale
- BOURGUIGNON (gf) 48  
traditional beef cheek & mushroom stew
- BLACK ANGUS GRAIN-FED BEEF EYE FILLET 58  
heirloom carrots | glazed portobello mushroom | roquefort blue cheese | cabernet Jus

## SIDES 9

- CELERIAC MASH (v, gf)  
dutch cream potatoes | celeriac
- SNOW PEAS, BROCCOLINI & 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, gf)  
black pepper | parmesan
- GARDEN SALAD (v, df, gf)  
citrus dressing