

# A la Carte

## To Begin

<b>Grilled Focaccia</b> <i>with Dukkah, balsamic olive oil</i>	\$12.00
<b>Bruschetta (GF on Request)</b> <i>sundried tomato, cocktail tomato, Kalamata olives, basil pesto &amp; feta cheese</i>	\$14.00
<b>Quinoa Salad</b> <i>carrot &amp; courgette ribbons, asparagus, sunflower seeds, organic greens &amp; baby red rosaine lettuce, balsamic reduction (vg, gf)</i>	\$18.00
<b>Pan Seared Hervey Bay Scallops</b> <i>cauliflower puree, black pudding crumbs, olive oil &amp; petit greens (gf)</i>	\$19.50
<b>Braised Pork Cheeks</b> <i>apple puree, baby watercress &amp; thyme jus (gf)</i>	\$19.00
<b>Venison Carpaccio</b> <i>pickled forest mushroom salad, walnuts &amp; wasabi aioli (gf)</i>	\$19.50
<b>Tasmanian Salmon</b> <i>beetroot &amp; vodka cured salmon, crème fraiche, baby red oak, crispy kumara (gf)</i>	\$19.50

## To Follow

<b>Catch of the Day</b> <i>pan roasted Port Philip Bay fish fillet, roasted baby beetroot, pomegranate &amp; caper salsa, balsamic (gf)</i>	\$32.00
<b>Lamb Rump</b> <i>dukkah dusted Victorian lamb rump, parsnip puree, glazed baby turnip &amp; baby carrots with rosemary jus (gf)</i>	\$34.00
<b>Gnocchi</b> <i>potato gnocchi with grilled baby eggplant, baby turnips &amp; Brussels sprouts with carrot puree (vg)</i>	\$29.00

## Amora Grills

**All cuts of meat are served with confit garlic mash, asparagus and a choice of sauce; port wine jus, four peppercorn jus or béarnaise sauce**

<i>120 days grain fed Portland beef fillet 200g (gf)</i>	\$41.00
<i>South Australia kangaroo sirloin 180g (gf)</i>	\$39.00
<i>Bendigo sous vide chicken breast 220g (gf)</i>	\$34.00

## To Accompany

<b>Caesar Salad</b> <i>baby cos, anchovies, bacon, shaved parmesan, poached egg &amp; focaccia croutons</i>	\$9.00
<b>Baby Vegetables</b> <i>baby vegetables tossed with garlic butter (v)</i>	\$8.00
<b>Asparagus</b> <i>asparagus with bacon &amp; almonds (gf)</i>	\$8.00
<b>Mashed Potatoes</b> <i>confit garlic mashed potatoes</i>	\$8.00

V = Vegetarian

VG = Vegan

GF = Gluten free

## To Finish

<b>Ice cream cake with Flourless Belgian Dark Chocolate Base</b> <i>layered with strawberry, vanilla &amp; black cherry ice cream, Chantilly cream, sugar rocks, summer berries &amp; raspberry gel (gf)</i>	\$13.50
<b>Red Wine Poached Pear</b> <i>with coconut sorbet &amp; caramelized cashews, walnuts &amp; almonds (veg), (Contain nuts)</i>	\$13.50
<b>Lemon Tart</b> <i>with meringue, ginger ice cream, mango gel, fresh seasonal fruits (Contain nuts)</i>	\$13.50

## Cheese Plate

**Served with assorted crackers, dried fruits & quince paste**

**Drunken Buffalo**  
*made of buffalo & cow's milk, wrapped in Nebbiolo grape skins, processed to extract a unique aroma & flavour. Mild in flavour and smooth in texture*

**Smoked Caciocavallo**  
*made of cow's milk, the cheese is naturally beechwood smoked taking on salty & smoked flavour.*

## **Lavato**

*A semisoft washed rind cheese (Taleggio style), matured 4-6 weeks. This cheese combines the beauty of a pale orange coat with a golden centre and a wonderful wild aroma.*

**1 cheese - \$15.00      2 cheeses - \$18.00      3 cheeses - \$20.00**