

# Room Service Menu (5.30pm -10pm)

Confit garlic mashed potatoes

Entrees		
Grilled Focaccia with Dukkha, Balsamic Olive oil	\$12.00	
Bruschetta – Sundried tomato, cocktail tomato, Kalamata Olives, Basil pesto & feta cheese	\$14.00	
Quinoa salad with carrot & courgette ribbon, asparagus, sunflower seed, organic greens &	<i>+</i>	
	440.00	
Baby red Rosaine, balsamic Reduction (veg,gf)	\$18.00	
Braised pork cheeks, apple puree, baby watercress & thyme jus (gf)	\$19.00	
Beetroot & Vodka Cured Tasmanian Salmon, crème fraiche, baby red oak, crispy		
Kumara (gf)	\$19.50	
Mains		
Pan roasted Port Philip Bay fish fillet, roasted baby beetroot, Pomegranate & caper salsa,		
balsamic (gf)	\$32.00	
Vegan gnocchi with grilled baby eggplant, baby turnip & Brussel sprouts with carrot		
puree (veg)	\$29.00	
Amora Grills		
All cut of the meat served with confit garlic mash, Asparagus and a choice of sauce from port wine jus, four peppercorn jus or bearnaise sauce.		
120 days Grain fed Portland Beef fillet 200g (gf)	\$41.00	
South Australia Kangaroo Sirloin 180g (gf)	\$39.00	
Bendigo Sous Vibe Chicken Breast 220g(gf)	\$34.00	
Sides		
Caesar salad with anchovy, bacon, shaved parmesan, poached egg & focaccia crouton	\$9.00	
Baby vegetables tossed with garlic butter (v)	\$8.00	
Asparagus with bacon & almonds (gf)	\$8.00	

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#### Desserts

Ice cream cake with Flourless Belgian dark chocolate base – layered with strawberry, vanilla & black		
cherry ice cream, Cream Chantilly, sugar rocks, summer berries & raspberry gel (gf)	\$13.50	
Red wine poached pear with coconut sorbet & caramelized cashew, walnut & almond(veg)	\$13.50	
Lemon tart with meringue, ginger ice cream, mango gel, fresh seasonal fruits	\$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, process 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

Lavato is 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 cheese - \$18.00

3 cheese - \$20.00

VEG = Vegan GF = Gluten free