

# Lunch Menu

**Caesar Salad** \$17.00  
classic Caesar salad with anchovies, bacon, shaved parmesan, 63-degree poached egg, focaccia croutons  
add chicken \$20.00

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**Quinoa Salad (vg, gf)** \$18.00  
carrot & courgette ribbons, asparagus, sunflower seeds, organic greens & baby red rosaine lettuce, balsamic reduction

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**Venison Carpaccio (gf)** \$19.00  
pickled forest mushrooms, walnuts & wasabi aioli

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**Chicken Burger** \$23.00  
chicken burger with bacon, mushrooms, Swiss cheese & chunky fries

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**Fish and Chips** \$24.00  
beer battered Port Phillip Bay fish fillet with green salad, chunky fries, lemon and gribiche sauce

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**Amora Club Sandwich** \$23.00  
chicken, bacon, fried egg, lettuce, tomato with chunky fries, tomato sauce

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**Open Steak Sandwich** \$24.00  
grain fed 100g Portland steak sandwich with lettuce, tomato, fried egg, chunky fries and tomato sauce

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**Catch of the Day (gf)** \$29.00  
pan roasted Port Phillip Bay fish fillet, roasted baby beetroot salad, pomegranate & capar salsa, balsamic reduction

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**Eye Fillet (gf)** \$36.00  
grilled 120 day old grain fed beef fillet, confit garlic mashed potatoes, asparagus & port wine jus

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## To Accompany

**Baby Vegetables (v)** \$8.00  
baby vegetables tossed with garlic butter

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**Asparagus (gf)** \$8.00  
asparagus with bacon & almonds

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**Mashed potatoes** \$8.00  
confit garlic mashed potatoes

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v = vegetarian   vg = vegan   gf = gluten free

# To Finish

**Ice cream cake with Flourless  
Belgian Dark Chocolate Base (gf)** \$13.50

layered with strawberry, vanilla & black cherry ice-cream, chantilly cream,  
sugar rocks, summer berries & raspberry gel

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**Red Wine Poached Pear (veg)** \$13.50

with coconut sorbet & caramelized cashews, walnuts & almonds

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**Lemon Tart (contains nuts)** \$13.50

with meringue, ginger ice-cream, mango gel, fresh seasonal fruits

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# 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.

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## Smoked Caciocavallo

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

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## 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

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

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