

# To Begin

**Grilled Focaccia** \$12.00

with Dukkah, balsamic olive oil

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**Bruschetta (gf on request)** \$14.00

sun-dried tomato, cocktail tomato, Kalamata olives, basil pesto & feta cheese

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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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**Pan Seared Hervey Bay Scallops (gf)** \$19.50

cauliflower puree, black pudding crumbs, olive oil & petit greens

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**Braised Pork Cheeks (gf)** \$19.00

apple puree, baby watercress & thyme jus

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**Venison Carpaccio (gf)** \$19.50

pickled forest mushrooms, walnuts & wasabi aioli

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**Tasmanian Salmon (gf)** \$19.50

beetroot & vodka cured salmon, crème fraiche, baby red oak, crispy kumara

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# To Follow

**Catch of the Day (gf)** \$32.00

pan roasted Port Phillip Bay fish fillet, roasted baby beetroot, pomegranate & capar salsa, balsamic

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**Lamb Rump (gf)** \$34.00

dukkah dusted Victorian lamb rump, parsnip puree, glazed baby turnips & baby carrots with rosemary jus

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**Gnocchi (vg)** \$29.00

potato gnocchi with grilled baby eggplant, baby turnips & Brussels sprouts with carrot puree

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# 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 (all gf)**

**120 days grain fed Portland beef fillet 200g** \$41.00

**South Australia kangaroo sirloin 180g** \$39.00

**Bendigo sous vide chicken breast 220g** \$34.00

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v = vegetarian   vg = vegan   gf = gluten free

# To Accompany

**Caesar Salad** \$9.00

baby cos, anchovies, bacon, shaved parmesan, poached egg & focaccia croutons

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**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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# 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** \$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.

### 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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