



# the Grill

## Starters

<b>Mint and Feta Fritters</b> , accompanied by tomato relish (GF)	9.5
<b>Breads and Dips Selection</b> , Vienna sourdough, ciabatta, and herbed focaccia served with olive oil and balsamic reduction, garlic and truffle butter, with carrot hummus dip	14.0
<b>Asian Summer Platter</b> , Vietnamese fresh spring rolls, Thai chicken balls, drunken pork kebabs, crispy prawn cutlets and prawn crackers. Accompanied by Nuoc Cham dipping sauce (GF)	22.0

## Entrées

<b>Cream Cheese, Beetroot and Avocado Terrine</b> , with candied cashews and balsamic dressing, petit salad, crispy capers (V) (GF)	17.0
<b>Thyme Scented Chicken Liver Pate</b> , served with lavosh bread, caramelized apple rings, chicken with vin jaune sauce and sage butter	17.0
<b>Pan Seared Scallops</b> , with saffron cream sauce, minted orange segments and parmesan tapioca crisp	18.0
<b>Slow Cooked Lamb Shoulder</b> , with minted pea puree, cumin and kumara pommes frites, fresh basil and watermelon	19.0

## Mains

<b>Pumpkin Gnocchi</b> , with sundried tomato sauce, taro chips, kale, broad beans, pickled radish (V) (GF)	26.0
<b>Apple Braised Pork Belly</b> , with smoked eggplant puree, minted peas, wilted wild spinach, kumara mash served with tamarind jus (GF)	33.0
<b>Plat Du Jour</b> , changed daily; your waiter will advise	34.0
<b>Poisson Du Jour</b> , chana masala, pickled zucchini, butternut puree, crispy caramelized onion, mint yogurt and clams (GF)	36.0
<b>Kawakawa and Parmesan Crusted Lamb Rack</b> with sweet potato gratin, salsa verde, broccoli, and merlot jus	40.0

## Grills

Your preferred **cut of meat** served with duck fat roasted rosemary potatoes, caramelised onion jam, Portobello mushroom, bacon saluted green beans

<b>Periperi Roasted Chicken Breast</b> (200gms)	36.0
<b>Grilled Beef Sirloin</b> (180gms)	38.0
<b>Honey Garlic Salmon</b> (160gms)	39.0
<b>Grilled Eye Fillet</b> (180gms)	40.0

**Your choice of sauce**; red wine jus, brandy peppercorn jus, mushrooms jus, lemon hollandaise.

## Sides

<b>Pandoro Bread Roll</b> , with butter medallions	3.5
<b>Fresh Garden Salad</b> , with balsamic dressing	5.5
<b>10 mm Stay Cuts Cajun Chips</b> , served with garlic aioli	7.5
<b>Water Melon and Feta Salad</b> , with red onion and mint	7.5
<b>Garlic Sautéed Steamed Vegetables</b> , served with olive oil	7.5
<b>Brussel Sprouts and Bacon</b> , on a skewer	7.5

## Desserts

<b>Dark Chocolate Terrine</b> , with raspberry meringue, chocolate crisp and mango lemon jelly (GF)	13.5
<b>Filipino Style Leche Flan</b> , meringue with berry coulis accompanied by a raspberry liqueur shot (GF)	14.5
<b>Coconut and Lemongrass Panna Cotta</b> , with kiwifruit and toasted coconut tuile	14.5
<b>NZ Cheese Board</b> , selectin of New Zealand Cheeses (Kikorangi Blue, Puhoi Distinction Brie, Kapiti Gouda & Aged Cheddar) served with spiced apricot relish, fruit bread, assorted crackers, quince paste and nuts	29.0

[GF] Gluten Free [V] Vegetarian [DF] Dairy Free

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**AMORA HOTEL**

**DINNER MENU**

