

AMBER  
DINNER MENU

Our menu may contain allergens as food is prepared in a commercial kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen-free. Amber restaurant practices responsible service of alcohol.

All Credit Cards incur a 1.08% surcharge

Gluten Free (GF) Contain Nuts (N) Vegetarian (V)

**SOURDOUGH**

*SALTED PEPE SAYA CULTURED BUTTER*

**5**

**PUFF PIZZA BREAD (V)**

*OLIVE OIL, SALT, HOMEMADE*

CHICKPEA HUMMUS, ROLLED SOFT PIZZA DOUGH DRIZZLED WITH OLIVE OIL AND MURRY RIVER SALT, PUFFED IN OUR PIZZA OVEN AND SERVED WITH A HOMEMADE CREAMY GARLIC HUMMUS

**10**

<b>COFFIN BAY OYSTERS</b> <i>RICE WINE VINAIGRETTE, CHIVES AND IKURA</i>	<b>26</b>
<b>SALT AND PEPPER CALAMARI (GF, S)</b> <i>JALAPENO, CILANTRO, FINGER LIME AND CHIPOTLE AIOLI</i>	<b>21</b>
<b>SALMON SASHIMI (S)</b> <i>JULIENNE GRANNY SMITH, CHILLI JAM, YUZU, WASABI AND MICRO MUSTARD</i>	<b>23</b>
<b>APPLE WOOD SMOKE BEETROOT (GF, V)</b> <i>MEDLEY OF BABY BEETROOT, PICKLED DILL AND GOAT CHEESE CREAM</i>	<b>20</b>
<b>LAMB TOMAHAWK CUTLET (GF)</b> <i>ROSEMARY GARLIC MARINADE, GRILLED BABA GHANOUSH, ASPARAGUS AND OLIVE TAPENADE</i>	<b>26</b>
<b>GREEN TAMBA PRAWNS (S)</b> <i>CITRUS GRANT, SALSA GREFULA, AVOCADO MOUSSE AND VERJUICE</i>	<b>28</b>

<b>AUBERGINE (V)</b> <i>WHOLE ROASTED EGGPLANT, MEDITERRANEAN SPICES, DANISH FETA, PINE NUTES, ROSEMARY FLATBREAD</i>	<b>30</b>
<b>SPAGHETTI VONGOLE (S)</b> <i>CLOUDY BAY CLAMS, PRESERVED LEMON, CHERRY TRUSS TOMATOES, SAV BLANC WINE AND FRESH PARSLEY</i>	<b>32</b>
<b>PULET FARCI (GF)</b> <i>CHICKEN BREAST STUFFED WITH PORK AND FENNEL, PEA AND MINT RISOTTO AND CRISPY PANCETTA</i>	<b>38</b>
<b>BLUE EYE (S)</b> <i>LINE CAUGHT FRESH FILLET, PRAWN CROQUETTE, APPLE CIDER SLAW, BABY SPINACH AND TOPPED WITH BEARNAISE</i>	<b>38</b>
<b>BUTCHER'S SECRET (GF)</b> <i>HANGER STEAK FILLET, POTATO DAUPHINOISE, PICKLED RADISH, CHIMICHURRI, SWEET AND SPICY SHREDDED SHALLOTS</i>	<b>38</b>

**100% GRASS-FED SOUTHERN NSW FLAT IRON (MBL 2+) 250G (GF) 40**

The flat iron is also known as the oyster blade steak. This uniform flat cut is delivered from the shoulder and is renowned for its high marbling and rich flavour. The flat iron is both tender and marbled for a rich, beefy flavour. It is notably uniform in thickness and rectangular in shape and is 100% grass fed, with a marble score of 2+.

**120D GRAIN-FED RIVERINA ANGUS RIB EYE FILLET 300G (GF) 47**

The rib eye steak is carved from the primal section called the beef rib. It falls between the chuck (shoulder) and the loin, and spans from ribs six through twelve. The marbling will melt into the steak as it cooks, creating a juicy and tender meat. Riverine Angus cattle are grain fed for over 120 days with a diet consist with wheat, oats and barley.

**400D GRAIN-FED TAJIMA WAGYU STRIPLOIN (MBL 4+) 200G (GF) 56**

Tajima is described as the highest quality beefs in the world and is renowned for its distinctive marbling and flavour. Wagyu beef also contains a higher percentage of omega 3 and omega 6. With its increased marbling enhances the ratio of healthier mono-saturated fats compared to regular beef.

*\*STEAKS ARE SERVED WITH ROASTED GARLIC, PORTOBELLO, MUSHROOMS AND CHERRY TRUSS*

## **T O S H A R E**

*(IDEAL FOR 2-3 GUESTS, PLEASE ALLOW 45 MINUTES COOKING TIME)*

### **SOUTHEAST ASIAN STYLE BBQ PORK RIBS 89 (GF)**

*ONION RINGS AND ASIAN FRAGRANT RIB SAUCE*  
Oven roasted pork ribs marinate in the most delicious sticky barbecue sauce with a kick of garlic and chilli. It is accompanied with a side of roasted winter vegetables and citrus coleslaw.

### **120D GRAIN-FED RIVERINA 130 ANGUS TOMAHAWK 1.3KG MBL 2+ (GF)**

*RYE PESTO SOIL AND MEDLEY OF WILD MUSHROOMS*  
The Tomahawk steak is a piece of tender rib meat, also known as a ribeye steak with at least five inches of rib bone left intact. This section of animal naturally collects more intramuscular fat creating the beautiful white lines – the fantastic marbling unique to the rib primal. This beautiful marbling adds a rich ribeye flavour and delicate buttery taste. Riverine Angus cattle are grain fed for over 120 days with a diet consisting of wheat, oats and barley.

## **S A U C E S**

*RED WINE SAUCE (GF)*

*MUSHROOM SAUCE (GF)*

*PEPPERCORN SAUCE (GF)*

*HOT ENGLISH MUSTARD (GF)*

## **S I D E S**

### **SEASONAL GARDEN SALAD 9** *AGED BALSAMIC VINAIGRETTE (GF, V)*

### **SHOESTRING FRIES 9** *GARLIC AIOLI (GF, V)*

### **STEAMED SEASONAL VEGETABLES 12** *ALMOND AND BUTTER (GF, V)*

### **CARAMELISED DUTCH CARROTS 12** *HUMMUS AND PINE NUTS (GF, V)*

### **CREAMY MASHED POTATO 12** *CRISPY PANCETTA (GF)*

## **P I Z Z A**

<b>MARGHERITA (V)</b> <i>ROMA TOMATOES, MOZZARELLA, FRESH BASIL</i>	<b>19</b>
<b>VEGETARIANA (V)</b> <i>PUMPKIN, ONION, CHERRY TOMATO, FETA, ROCKET, OLIVES</i>	<b>19</b>
<b>QUATTRO FORMAGGI</b> <i>BIANCA BASE WITH 4 CHEESES BRIE, BLUE, CHEDDAR, MOZZARELLA</i>	<b>20</b>
<b>MAIALA</b> <i>TOMATO, MOZZARELLA, HAM, HOT SALAMI, PARMESAN</i>	<b>21</b>
<b>TRUFFLE AND PROSCIUTTO</b> <i>BIANCA BASE, SAN DANIELE PROSCIUTTO, FOREST MUSHROOMS, BLACK TRUFFLE OIL</i>	<b>22</b>
<b>KING PRAWNS</b> <i>KING TIGER PRAWNS, CHERRY TOMATO, FRESH CHILLI, SPANISH ONION</i>	<b>23</b>

## **K I D S**

<b>KIDS PIZZA</b> <i>HAM, PINEAPPLE, MOZZARELLA</i>	<b>12</b>
<b>SPAGHETTI BOLOGNESE</b> <i>WITH GARLIC BREAD</i>	<b>12</b>
<b>CHICKEN NUGGETS</b> <i>WITH SHOESTRING FRIES</i>	<b>12</b>
<b>BATTERED BARRAMUNDI FILLET</b> <i>WITH SHOESTRING FRIES</i>	<b>12</b>

**LEMON BERRY CHEESECAKE****15***RHUBARB, VANILLA MASCARPONE*

Lemon Berry Cheesecake is creamy and flavoured with Tangy lemon and berries throughout. It sits in a graham character crust and is topped with homemade vanilla mascarpone.

**BAILEYS CRÈME BRULEE****15***ALMOND AND APRICOT BISCOTTI*

Crème brulee's taste combines the complex flavours of a light and airy vanilla custard with the nuttiness of a caramelised sugar top layer. The custard tastes of rich cream balanced with the aromatic and floral notes of the vanilla bean and baileys. Almond and apricot biscotti adds a fruity crunch.

**CHOCOLATE TART****15***RASPBERRY, HONEYCOMB, BERRY SORBET*

A triple layer of crumbly crust and a truffle-like interior filled with creamy chocolate custard, finished with a rich chocolate mousse and golden chocolate garnish. Also served with decadent, house-made honeycomb, raspberry and a scoop of mixed berry sorbet.

**BANOFFEE PIE****15***FRESH BERRIES*

Originated from England, the pie consists of layers of caramel, sliced bananas, whipped cream topped with shavings of chocolate. Simple dessert but the right combination to satisfy your sweet tooth. Made to order, it is accompanied by seasonal fresh berries to balance the sweetness. Perfect dessert to finish the evening.

**KIDS ICE-CREAM****9***VANILLA BEAN ICE-CREAM, FRESH STRAWBERRY, SUGAR SPRINKLES*

**D I G E S T I V E S****30ml**

NV **DISARONNO** AMARETTO  
 ITALY

**13**

NV **AMBRA** LIMONCELLO  
 ADELAIDE HILLS, SOUTH AUSTRALIA

**13**

NV **AMARO** MONTENEGRO  
 ITALY

**13**

NV **FERNET BRANCA**  
 ITALY

**12**

NV **CYNAR**  
 ITALY

**12****D E S S E R T W I N E****60ml****Bottle**

2015 **BIMBAGEN** BOTRYTIS SEMILLON  
 HUNTER VALLEY, NEW SOUTH WALES

**14****55**

2017 **JOSEF CHROMY** BOTRYTIS  
 RIESLING  
 RELBIA, TASMANIA

**16****65**

NV **GALAWAY PIPE 12 YEAR-OLD**  
**GRAND TAWNY**  
 YALUMBA, SOUTH AUSTRALIA

**16****T E A A N D C O F F E E****DI MANIFREDI COFFEE****4.5**

ESPRESSO, LONG BLACK, CAPPUCINO, FLAT  
 WHITE, CAFÉ LATTE, CAFÉ MOCHA, CHAI  
 LATTE, HOT CHOCOLATE.

**0.5**

EXTRA SHOT, SOY MILK, ALMOND MILK, OAT  
 MILK, LACTOSE FREE-MILK

*Classico, a medium-roast blend of high-quality Arabica's from South America and fine Robusta's from Asia. Classico is a nod to the classic Italian espresso blend, with Arabica's providing notes of spice and chocolatey sweetness and Robusta's adding body, strength and complexity. A nuanced coffee with elegant acidity and a long lingering finish.*

**PICKWICK TEA MASTER SELECTION****4.5**

ENGLISH BREAKFAST, EARL GREY, GREEN,  
 PEPPERMINT

*Staying true to the traditions of the craft, the Tea Masters have sourced rich tea leaves and authentic herbs, spices and fruit to bring you the Tea Master Selection.*