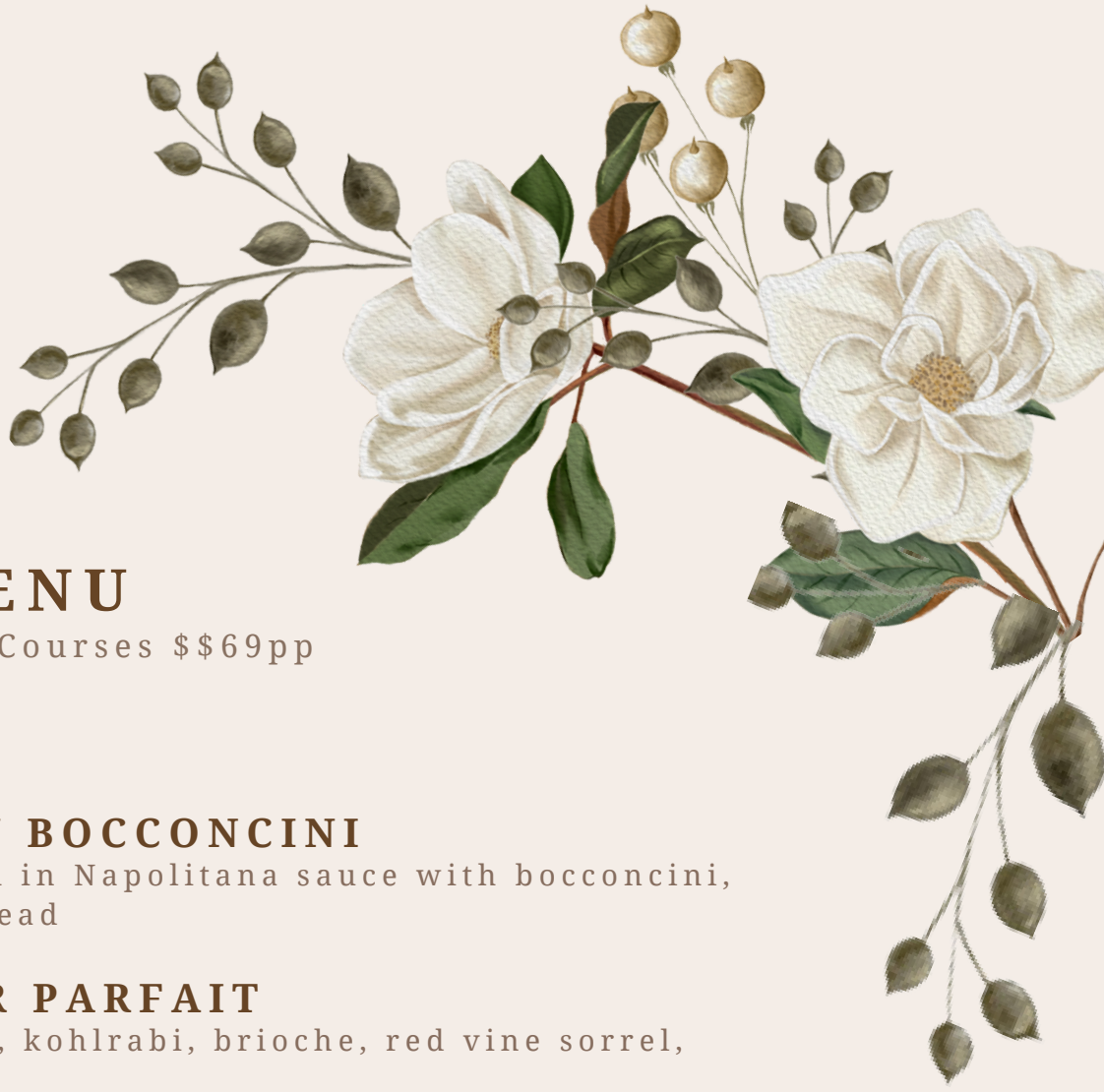


AMBER



SPRING MENU

2 Courses \$59pp/ 3 Courses \$\$69pp

ENTREE

GARLIC PRAWN BOCCONCINI

Garlic prawns cooked in Napolitana sauce with bocconcini, basil, garlic pizza bread

CHICKEN LIVER PARFAIT

Chicken liver parfait, kohlrabi, brioche, red vine sorrel, pomelo, fried caper

MAIN

SPATCHCOCK (LG , LD)

Smoked 1/2 spatchcock, corn & avocado salsa, petite bouche

PAN SEARED BARRAMUNDI

Barramundi fillet, fregola, Heirloom cherry tomatoes, samphire, lemon butter

DESSERT

CHOCOLATE LAVA CAKE

Chocolate lava cake, orange curd, vanilla ice cream

CHURROS

Churros tossed in cinnamon sugar, chocolate sauce

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.

Low Gluten (LG), Low Dairy (LD)
All Credit Cards incur a 1.50% surcharge