



SUMMER MENU

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

ENTREE

King Fish Crudos (LD)

Hiramasa King fish cured, radish, grapefruit segment, yuzu ponzu, herbs.

CHICKEN LIVER PARFAIT

Chicken liver parfait, pickled kohlrabi, almond biscotti, pomelo, caper berries, micro herbs.

MAIN

HERB CRUSTED LAMB BACKSTRAP

Lamb backstrap, roasted with Dijon mustard and herb crumbs, serve with ratatouille, Jus

SMOKED DUCK BREAST (LG, LD)

Smoked duck breast with crispy skin, orange sauce, fennel and orange salad.

DESSERT

CHERRY CHOCOLATE TART

Hazelnut chocolate ganache, sour cherry jam, Kirsch, mascarpone cream, shaved chocolate, chocolate soil, vanilla ice cream.

MANGO & COCONUT SAGO (VEGAN, LD, LG)

Mango puree with coconut milk and sago, fresh mango, coconut chips

AMBER

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