

TO START

- SONOMA SOURDOUGH** \$15
Served with Meander Valley Dairy cultured salted butter
- SICILIAN MARINATED OLIVES** \$18
Served with prosciutto wrapped Grissini

ENTRÉE

- CHICKEN LIVER PARFAIT** \$24
Pickled kohlrabi, almond biscotti, pomelo, caperberries, micro herbs.
- KINGFISH CRUDO (LD)** \$26
Radish, grapefruit segment, yuzu ponzu, herbs.
- WAGYU BEEF BRESAOLA CARPACCIO (LG)** \$26
Seasonal fruit, wild rocket, aged balsamic, parmesan cheese.
- BURRATA GAZPACHO VERDE (V)** \$22
Heirloom cherry tomato, burrata cheese green gazpacho (cucumber, green capsicum, avocado, garlic and olive oil), micro herbs.

MAIN

- HERB CRUSTED LAMB BACKSTRAP** \$40
Ratatouille, Jus
- HIRAMASA KINGFISH (LG)** \$45
Pea purée, asparagus, pickled pearl onion, Avruga caviar, beurre blanc sauce
- BBQ PORK RIBS** \$49
Slow cooked Pork Ribs 400g served glazed with house made BBQ sauce, pomme purée, petite bouche
- SMOKED DUCK BREAST (LG, LD)** \$41
Cointreau orange sauce, fennel, orange salad.

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

FROM THE GRILL

All garnished with mushroom, cherry truss and choice of sauce:
Red wine jus, Creamy mushroom, Peppercorn and Mustard

GRAIN FED BEEF STRIPLOIN 250G	\$ 51
GRAIN FED BEEF CUBE ROLL 300G	\$ 63
CERTIFIED DRY AGED BEEF PRIME RIB 400G	\$ 69

All steaks are Low Gluten and Low Dairy except Mushroom sauce (contains dairy)

SIDE

Shoe String fries	\$12
Creamy mashed potato	\$12
Rocket and Parmesan	\$14
Baby Spinach, caramelised walnut, blue cheese, pear	\$14

PIZZA

MARGHERITA Mozzarella, Basil	\$23
CAPRICCIOSA Ham, Artichoke, Mushrooms, Black Olives, Mozzarella	\$25
PEPPERONI Pepperoni, Mozzarella	\$25
TRUFFLE & PROSCIUTTO Bianca base, Prosciutto, Forest Mushroom, Black Truffle Oil	\$28
KING PRAWN King Prawn, Cherry Tomatoes, Spanish Onion, Chilli	\$ 28

DESSERT

CHERRY CHOCOLATE TART Hazelnut chocolate ganache, sour cherry jam, Kirsch, mascarpone cream, shaved chocolate, chocolate soil, vanilla ice cream	\$17
MIXED BERRIES PAVLOVA Lightly burnt vanilla pavlova, mascarpone cream, lemon curd, fresh berries, raspberry sorbet	\$17
PASSIONFRUIT CRÈME BRÛLÉE Passionfruit flavour custard, topped with a thin pane of crunchy toffee, chocolate soil, fresh berries	\$17
MANGO & COCONUT SAGO (VEGAN, LD, LG) Mango purée with coconut milk and sago, fresh mango, coconut chips	\$17

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