

AUTUMN MENU

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

ENTREE

Char-grilled Octopus (LG, LD)

Octopus leg, guacamole, kipfler potato, char-grilled lemon cheek

Roasted Cauliflower & Pocket bread (Vegan, LD)

Spice roasted cauliflower, parsley leaves, pomegranate, hummus, pocket bread

MAIN

Fish Of The Day (LG)

Market fish, Leek & potato volute, buttered spinach, dill foam

Chicken Supreme (LG)

Pan-seared chicken breast supreme, lentil, carrot, zucchini, petite bush, jus

Pumpkin Risotto (Vegetarian, LG)

Arborio Rice, pumpkin, parmesan cheese, buffalo mozzarella cheese, baby spinach

DESSERT

Apple & Sultana Caramel Tart

Caramelised apple, sultana, rum, dulce de leche, double cream.

Rhubarb & Hibiscus Crème Brulee (LG)

Hibiscus-infused custard, rhubarb, topped with a thin pane of crunchy toffee, fresh berries

Chocolate Raspberry & Coconut Pebble (Vegan, LD)

Raspberry Jelly, dark chocolate coconut mousse, dark chocolate glaze, oat biscuit



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.