

TO START

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

ENTREE

- CHAR-GRILLED OCTOPUS (LG,LD)** \$26
Octopus leg, guacamole, kipfler potato, char-grilled lemon cheek.
- CREAMY CORN CHOWDER WITH PULLED PORK** \$26
Cream based soup, corn, pulled pork, garlic pizza bread.
- BUFFALO CHICKEN WINGS** \$24
Deep-fried chicken wings tossed with buffalo sauce, served with kohlrabi & celeriac remoulade.
- ROASTED CAULIFLOWER & POCKET BREAD (VEGAN, LD)** \$22
Spiced roasted cauliflower, parsley leaves, pomegranate, hummus, pocket bread.

MAINS

- FISH OF THE DAY (LG)** \$45
Market fish, leek & potato veloute, buttered baby spinach, dill foam.
- CRISPY PORK BELLY** \$45
Served with black pudding, pumpkin puree, sauteed black cabbage with chilli and garlic, jus.
- CHICKEN SUPREME (LG)** \$43
Pan seared chicken breast supreme, lentil, carrot, zucchini, petite bouche, jus.
- LAMB SHANK (LG)** \$43
Slow braised lamb shank with tomato-based stock, creamy polenta, kale, jus.
- PUMPKIN RISOTTO (VEGETARIAN, LG)** \$43
Arborio rice, pumpkin, parmesan cheese, buffalo mozzarella cheese, baby spinach.

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

AMBER

PIZZA

MARGHERITA

Tomato Base, mozzarella, basil.

\$23

CAPRICCIOSA

Tomato Base, ham, artichoke, mushrooms, black olives, mozzarella.

\$25

PEPPERONI

Tomato base, pepperoni, mozzarella.

\$25

TRUFFLE & PROSCIUTTO

Bianca base, prosciutto, forest mushroom, black truffle oil.

\$28

KING PRAWN

King Prawn, cherry tomatoes, Spanish onion, chilli.

\$28

SIDES

Creamy mash potato

\$12

Shoestring fries

\$12

Pocket bread with hummus

\$10

Garlic pizza bread (Vegan) - 2 slides

\$8

Chili & garlic sauteed baby spinach (LD, LG, Vegan)

\$12

Roasted pumpkin salad with rocket leaves, buffalo mozzarella cheese, walnuts, balsamic glaze

\$15

DESSERTS

APPLE & SULTANA CARAMEL TART

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

\$17

BANANA MILLE FEUILLE

Puff Pastry, mascarpone cheese, whipped cream and banana slices.

\$17

RHUBARB & HIBISCUS CRÈME BRULEE

Hibiscus infused custard, rhubarb, topped with thin pane of crunchy toffee, and fresh berries.

\$17

CHOCOLATE RASPBERRY & COCONUT PEBBLE (VG,LD,LG)

Raspberry Jelly, dark chocolate mousse, dark chocolate glaze, and oat biscuit.

\$17

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