

TO START

SONOMA SOURDOUGH

Meander Valley Dairy cultured, salted butter.

\$15

SICILIAN MARINATED OLIVES

Prosciutto-wrapped Grissini.

\$18

ENTRÉE

BOTTLE SQUID (LD)

Stuffed with prawns, tomato, herbs and served with homemade special tomato sauce, balsamic glaze.

\$28

VEAL TARTARE

Eschalot, capers, cornichons, tabasco, Worcestershire sauce, chives, parsley, egg yolk, charcoal lavosh.

\$28

SALT & PEPPER PRAWNS

Char-grilled lemon, nahm jim mayo, petite bouche.

\$25

GAME TERRINE

Mixed game meat (chicken, pork, & duck), sriracha aioli, American mustard, pickles, micro herbs, lavosh.

\$26

VEGETABLE GARDEN (LG)

Seasonal vegetables, beetroot hummus, quinoa, feta, herbs, mustard dressing.

\$22

MAINS

VEAL SCALLOPINI (LG)

Broccolini, Provolone, pomme purée creamy mushroom sauce.

\$44

CHICKEN ROULADE

Chicken breast stuffed with smoked mozzarella & sweet corn, corn purée, baby corn, baby spinach, jus.

\$44

FISH OF THE DAY (LG)

Pan fried market fish, lemongrass cauliflower purée, baby spinach, parsley sauce.

\$45

LAMB RUMP (LG)

Caramelised yoghurt, asparagus, wild mushroom, petit bouche, baba ganoush, jus.

\$45

PORK CUTLET

Crispy fried rare breed black Berkshire, shredded cabbage, pecorino, soubise, pomegranate dressing, jus.

\$43

PAPPARDELLE WITH CREAMY SUNDRIED TOMATO SAUCE (VEGETARIAN)

Heirloom cherry tomatoes, sundried tomatoes, chilli flakes, garlic, parmesan.

\$35

AMBER

FROM THE GRILL

All garnished with mushroom, cherry truss and choice of sauce:

Red wine jus, creamy mushroom, peppercorn sauce

GRAIN FED BEEF STRIPLOIN 250G	\$53
GRAIN FED BEEF CUBE ROLL 300G	\$65
CERTIFIED DRY AGED BEEF PRIME RIB 400G	\$72

PIZZA

MARGHERITA	Tomato base, mozzarella, cherry tomatoes, basil.	\$24
CAPRICCIOSA	Tomato base, ham, artichoke, mushrooms, black olives, mozzarella.	\$27
PEPPERONI	Tomato base, pepperoni, mozzarella.	\$25
TRUFFLE & PROSCIUTTO	Bianca base, prosciutto, forest mushroom, black truffle oil.	\$28
KING PRAWN	Tomato base, king prawn, cherry tomatoes, Spanish onion, chilli.	\$28

SIDES

Creamy mash potato	\$12
Shoestring fries	\$12
Pocket bread with hummus (2 pieces)	\$10
Garlic cheese bread	\$12
Baby spinach salad with apple slice, feta, and balsamic glaze (LG)	\$12
Grilled broccolini with almond slices and grilled lemon (LG, LD)	\$15

DESSERTS

MATCHA TIRAMISU	\$17
Savoardi ladyfingers, matcha, white chocolate, mascarpone, berries.	
LYCHEE & ROSE PANNA COTTA	\$16
Milk and cream infused with lychee & rose flavour, chocolate wafers.	
KEY LIME TART	\$17
Vanilla tart shell filled with creamy & tangy key lime custard, whipped cream coconut ice cream	
CHOCOLATE TRIO (VEGAN, LG)	\$18
Layered chocolate sponge with chocolate cream, crumble & glaze, mixed berry compote, raspberry sorbet.	

CHEESE SELECTION

Goat, Triple cream brie, Blue, cheddar, muscatel, honeycomb, quince paste, lavosh.

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