



# AUTUMN/WINTER MENU

2 Courses \$69 / 3 Courses \$79

including complimentary glass of wine

## ENTREE

### SALT & PEPPER SQUID

Char-grilled lemon, black garlic mayo, petti bouche

### PUMPKIN SOUP WITH CRISPY CONFIT DUCK (LG, LD)

Butternut pumpkin roasted with aromatic spices, coconut milk, shredded confit duck, grilled sourdough bread

## MAIN

### FISH OF THE DAY (LG)

Celeriac puree, wild mushroom, green pea, tomato concasse, saffron beurre blanc

### SLOW-COOKED LAMB SHOULDER (LD)

Farro, chamomile, carrot, celery, jus

## DESSERT

### TROPICAL DELIGHT (VEGAN, LG)

Vanilla sponge, coconut passionfruit cream, mango passionfruit compote, coconut vanilla ice cream

### RICOTTA & GRAND MARNIER CHEESECAKE

Grand Marnier ricotta cheesecake with a blood orange jelly centre sitting on a vanilla shortbread base

# 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 guests 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.