

AUTUMN/WINTER MENU

TO START

SONOMA SOURDOUGH \$15
Meander Valley Dairy cultured, salted butter

PORK CROQUETTE \$5/piece
Slow-braised pork, mashed potato, mustard, herbs, siracha mayonnaise

ENTRÉE

BAKED CAMEMBERT \$20
Savory short crust tart shell, sweet pickles, prosciutto slice, balsamic glaze

SALT & PEPPER SQUID \$27
Char-grilled lemon, black garlic mayo, petite bouche

PUMPKIN SOUP WITH CRISPY CONFIT DUCK (LG,LD) \$28
Butternut pumpkin roasted with aromatic spices, coconut milk, shredded confit duck, grilled sourdough bread

BEETROOT SALAD (VEGETARIAN, LG) \$22
Beetroot hummus, roasted beetroot, rocket leaves, goat cheese, candy walnut, pomegranate molasses

MAINS

FREE RANGE CHICKEN BREAST (LG) \$44
Baby spinach, ricotta, pomme purée, creamy mushroom sauce

FISH OF THE DAY (LG) \$45
Celeriac purée, wild mushroom, green pea, tomato concasse, saffron beurre blanc

SLOW-COOKED LAMB SHOULDER (LD) \$44
Farro, chamomile, carrot, celery, jus

RARE BREED BLACK BERKSHIRE PORK CUTLET \$45
Grilled slow-cooked cabbage, crispy bacon, chestnut purée, jus

CREAMY GNOCCHI (VEGETARIAN) \$39
Cream, baby spinach, parmesan, buffalo mozzarella

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
PRAWN Tomato base, cutlet prawn, cherry tomatoes, Spanish onion, chill	\$28
PULLED LAMB Tomato base, BBQ marinated lamb, buffalo mozzarella, roasted capsicum, black olives, tzatziki	\$28

SIDES

Creamy mash potato	\$12
Shoestring fries	\$12
Garlic and cheese bread	\$10
Slow-cooked cabbage with crispy bacon, pomegranate molasses (LG)	\$12
Rocket parmesan salad, blue cheese, pear, Italian glaze (LG)	\$12
Duck & beetroot salad, baby spinach, sweet mustard dressing (LG)	\$28

DESSERTS

TROPICAL DELIGHT (VEGAN, LG) Vanilla sponge, coconut passionfruit cream, mango passionfruit compote, coconut vanilla ice cream	\$18
RICOTTA & GRAND MARNIER CHEESECAKE Grand Marnier ricotta cheesecake with a blood orange jelly centre sitting on a vanilla shortbread base	\$18
PISTACHIO MATCHA BRULÉE (LG) Matcha flavour custard, topped with thin pane of crunchy toffee, berry coulis, crushed pistachio, pistachio ice cream	\$17
DARK CHOCOLATE CREMEUX Rich and smooth dark chocolate, fig jam, fresh fig, vanilla anglaise	\$18

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.