

AUTUMN/WINTER MENU



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.