

SPRING/SUMMER MENU



SMALL

KINGFISH CEVICHE

Yuzu, chilli, citrus & sesame dressing, witlof & micro herbs (LD)

8.5 each

PRAWN BITES

Polenta chip, avocado, dill, Avruga caviar

7 each

STICKY PORK BELLY

Chilli, shallot, coriander, iceberg lettuce (LD, V Option Available)

6.5 each

LAMB KOFTA

Tzatziki, garden salad

5.5 each

PROSCIUTTO & TRUFFLE MUSHROOM BRUSCHETTA

Sonoma sourdough, bianca base, gruyere, parmesan, rocket (V, GF Available)

11 each

LARGE

SAFFRON & CAULIFLOWER RISOTTO

Spice roasted cauliflower, sumac, saffron, crème fraîche, parmesan cheese (LG, LD, V & Vegan Option Available)

28 / 38

BANNOCKBURN FREE RANGE CHICKEN

Achiote, pickled jalapeno, lemon (LG, LD available, contains almonds)

28 / 47

SLOW-COOKED BEEF CHEEK

Red wine jus (LG)

30 / 49

FISH OF THE DAY

Lemon myrtle, romesco, petite bouche (LG, LD)

32 / 55

PRAWN LINGUINE

Prawn broth, capers, tomato, lemon (LG, LD, V, Vegan options available)

35

GRILLED LAMB BACKSTRAP 250G

Bourbon BBQ dry rub, horseradish relish, dukkah, red wine jus (LG)

60

GRASSLANDS BEEF RIB EYE 400G

Harissa, chimichurri, jus, petite bouche (LG)

89

AMBER

PIZZA

TRUFFLE, HONEY & PISTACHIOS Bianca, mozzarella, parmesan, black truffle oil, honey, pistachios (V)	25
PESTO CHICKEN & MUSHROOM Tomato, mozzarella, chicken breast, pesto, mushroom	28
PRAWN Tomato, prawn cutlet, cherry tomato, Spanish onion, chilli	28
TOMATO & RICOTTA Tomato, mozzarella, ricotta, cherry tomato, basil (V)	25
PEPPERONI Tomato, pepperoni, mozzarella	26

SIDES

Mash potato (LG)	12
Shoestring fries (LD)	12
Garden salad (LG, LD)	12
Chargrilled broccoli, lemon cheek, mustard dressing (LG, LD)	15

DESSERTS

MIXED BERRY TART Pistachio kataifi, double cream, mixed berries	21
CHOCOLATE TRIO Chocolate crumble cake, chocolate cream, ganache, gold crumble, caramelised banana (GF, Vegan, nut free)	21
TROPICAL CHEESECAKE TART Passionfruit cheesecake, tropical compote, praline chocolate base, citrus melons passion fruit coulis	21

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 1.5% surcharge.