

SPRING/SUMMER SET MENU

2 COURSE \$73 / 3 COURSE \$93

Served with a complimentary glass of wine or
Sydney Brewery beer



SMALL (TO SHARE)

PRAWN BITES

Polenta chip, avocado, dill, Avruga caviar

LAMB KOFTA

Tzatziki, garden salad

PROSCIUTTO & TRUFFLE MUSHROOM BRUSCHETTA

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

LARGE (CHOICE OF)

BANNOCKBURN FREE RANGE CHICKEN

Achiote, pickled jalapeno, lemon (LG, LD)

SLOW-COOKED BEEF CHEEK

Red wine jus (LG)

PRAWN LINGUINE

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

Served with a mixed leaf salad (LG, LD)

DESSERT (CHOICE OF)

MIXED BERRY TART

Pistachio kataifi, double cream, mixed berries

CHOCOLATE TRIO

Chocolate crumble cake, chocolate cream, ganache, gold crumble,
caramelised banana (LG, Vegan, Nut free)

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.