

# AMBER

## AUTUMN WINTER SET MENU

2 COURSE \$73 / 3 COURSE \$93

Served with a glass of wine or Sydney Brewery beer & sourdough bread & butter.

### ENTREE - Your choice of either:

**SPICED CAULIFLOWER SALAD WITH PROSCIUTTO  
(V OPTION AVAILABLE)**

Rocket, herbal tahini, roasted pine nuts, dried cranberries, pickled apple, pomegranate glaze

**SALT & PEPPER PRAWNS (I)**

Nam jim mayonnaise, garden salad

### MAINS - Select one of the following:

**FISH OF THE DAY (M)**

Spiced pumpkin puree, cannellini bean, spinach, herb oil

**SLOW COOKED LAMB SHANK**

Red wine & tomato based, creamy polenta, jus

**STUFFED CHICKEN BREAST**

Chorizo, pomme puree, baby spinach, creamy mushroom sauce

**PRAWN & PUMPKIN RISOTTO**

**(V OPTION AVAILABLE) (I)**

Parmesan cheese, buffalo mozzarella, crème fraiche, rocket

### DESSERT - Select one of the following:

**CHOCOLATE FONDANT**

Vanilla ice cream, fresh berries

**SEASONAL FRUIT & COCONUT SAGO**

Seasonal fruit compote, coconut milk, seasonal fruits, earl grey crumble

**BISCOFF CHEESECAKE**

Biscoff crumbs, cream cheese, biscoff topping, spiced caramelised apple