AMBER

ENTRÉE

STONE BAKED BREAD | OLIVE OIL, SMOKED SALT	**$12**
HUMMUS	**$6**
ROASTED PEPPER	**$6**
PROSCIUTTO	**$12**
BURRATA | ROCKET, OLIVE OIL	**$21**
KING PRAWNS (I) | 3 PCS, UMAMI BUTTER, LEMON	**$25**
BRUSCHETTA | CONFIT HEIRLOOM TOMATO, BASIL, PICKLED ONION, BALSAMIC	**$12**

PIZZA

TRUFFLE, SPICY HONEY & PISTACHIOS	**$24**
BIANCA BASED, MOZZARELLA, PARMESAN, BLACK TRUFFLE OIL, SPICY HONEY, PISTACHIOS	
PESTO CHICKEN & MUSHROOM | CHICKEN, PESTO, MUSHROOM, MOZZARELLA	**$25**
CHILLI PRAWN (I) | PRAWN, CHERRY TOMATO, SPANISH ONION, CHILLI	**$27**
TOMATO & RICOTTA (V) | CHERRY TOMATO, BASIL, RICOTTA	**$25**
PEPPERONI | PEPPERONI, MOZZARELLA	**$25**
ADD SPICY HONEY	+$1

MAINS

FISH OF THE DAY (M) | CAPERS, BUTTER, SHALLOT, CHERRY TOMATO, FENNEL	**$38**
MUSHROOM RISOTTO | PORCINI CREAM, TEXTURED MUSHROOM, HERB OIL	**$34**
BEEF CHEEKS | CREAMY MASH, TRUFFLE JUS, PETIT BOUCHE	**$38**
ALMOND-FED PORK SCOTCH FILLET | SWEET POTATO PAVÉ, PETIT BOUCHE, JUS	**$38**
STRIPLOIN 250G | CARROT PURÉE, CONFIT GARLIC, PEA TENDRILS, JUS	**$49**

SIDES

POMME FRITES	**$12**
ADD TRUFFLE OIL AND PARMESAN	+$4
GARDEN SALAD	**$12**
STEAMED SUMMER VEGETABLES	**$12**
POMME PURÉE	**$12**
ADD TRUFFLE	+$4
CHARRED BARRISCAS | BROWN BUTTER	**$13**

DESSERT

TURON FRIED BANANA SPRING ROLL | DULCE DE LECHE, VANILLA ICE CREAM	**$15**
CHOCOLATE FONDANT | BERRIES AND ICE CREAM	**$17**
VEGAN PAVLOVA | SUMMER BERRIES	**$17**

SEAFOOD ORIGIN | A – AUSTRALIAN | I – IMPORTED | M – MIXED ORIGIN

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..