

AMBER

2 COURSE \$73 / 3 COURSE \$93

Served with a glass of house wine, soft drink or Sydney Brewery beer & sourdough bread & butter.

ENTREE

(Select one)

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)

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)

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

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.

Seafood Origin - A - Australian, I - Imported, M - Mixed Origin