



AMPHORAS
BAR

Private Dining Room

Set Menu 1

\$55 per person

Entree

Fetta and asparagus tartlet, apple and rockette salad,
pomegranate molasses

Mains

Crispy skinned salmon fillet, green lentils,
asparagus, capsicum coulis

or

Char grilled Sirloin, roast garlic mash,
prosciutto green beans

Dessert

Banana bread and butter pudding, caramel Sauce,
vanilla bean ice cream



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Set Menu 2

\$65 per person

Amiscule

Vichyssoise

Entrée

Smoked salmon, baby capers,
crushed chat potatoes, dill aioli

Cleanser

Sorbet

Mains

Saffron lamb rump, slow roast vegetables,
red wine jus

or

Crispy skinned chicken breast,
mushroom and asparagus risotto

Dessert

Treacle and lemon tart w` anglaise & Vanilla bean icecream



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Private Dining Room

Set Menu 3

\$90 per person

Amiscule

Bouche

Entrée

Seared tuna, cherry tomatoes on horseradish and spinach w`
orange vincotto

Cleanser

Sorbet

Main

Herb crusted lamb rack, green pea puree`,
baby glazed carrots, béarnaise`

or

Crispy skinned barramundi, parmesan gnocchi,
seafood bisque

Dessert

Dark couverture chocolate cake with rich gnash,
sweet potato shards and vanilla bean ice cream

Cheese

A selection of house cheese with quince paste

