

# the amberoom

## SMALL TO MEDIUM PLATES

- housemade sourdough . . . . . \$4 per person
- daily selected oysters with . . . . . \$3.50 each  
mignonette dressing
- white anchovies & rocket bruschetta . . . . . \$10
- marinated olives, baba ganoush & . . . . . \$12  
sourdough
- crispy chicken ribs with kimchi . . . . . \$14
- cured salmon with sicilian caponata, . . . . . \$20  
lemon & herbs
- sliced bresaola & prosciutti with house . . . \$20  
pickles
- fior di latte with fried eggplant, basil & . . . \$17  
tomato sugo
- salad of freekeh, pomegranate, . . . . . \$17  
hazelnuts, kale & feta

## LARGER PLATES

- daily special . . . . . Market Price  
ask the team about today's special
- crispy confit duck leg, salad of frisse, . . . . \$26  
lentils, bacon & sherry
- pale ale battered rockling, tartare, cos & \$29  
frites
- northern territory barramundi, chinese . . . \$39  
greens & aigre-doux
- corned silverside on potato puree with . . . \$37  
heirloom carrots & grain mustard sauce
- potato gnocchi with swiss brown . . . . . \$29  
mushrooms, asiago & chives
- spaghettini with tiger prawns, blue . . . . . \$34  
swimmer crab, chili and garlic

## STEAKS & BURGERS

- steaks served with dressed leaf salad and frites. your  
choice of bernaise, pepper sauce or dijon mustard
- 180g gippsland grain fed minute steak . . . \$28
- 300g o'connor pasture fed scotch . . . . . \$45
- bbq angus cheeseburger . . . . . \$24  
served with frites
- crispy chicken fillet burger with cos & . . . \$24  
chipotle mayo  
served with frites

## SIDES

- leaf salad with french vinaigrette . . . . . \$8
- frites . . . . . \$8
- steamed baby bok choy and choy sum . . . . \$9
- sweet potato wedges & aioli . . . . . \$10
- fried house pickles with chipotle mayo . . . \$10

## TO FINISH

- chocolate brulee tart . . . . . \$16  
smoked hazelnut & salted caramel
- caramelized brioche . . . . . \$16  
poached cherries & honey ice cream
- artisan cheese selection . . . . . \$21  
oatmeal crackers & quince

## DAILY DEALS

- burger & beer** . . . . . \$20  
beef or chicken burger with a house beer or wine  
*+ available daily 12-3pm*
- tasting plate to share** . . . . . \$45  
olives, baba ganoush, house pickles, sliced bresaola &  
prosciutti, sourdough and cheese selection
- champagne and the sea** . . . . . \$49  
6 freshly shucked oysters and a half bottle of mumm  
cordon rouge  
*+ upgrade to 12 oysters and a full bottle of mumm grand cordon  
\$99*