

- housemade sourdough \$4 per person
- daily selected oysters with mignonette dressing \$3.50 each
- marinated olives, baba ganoush & sourdough \$12
- cured salmon, dill, capers, lemon & creme fraiche \$20
- sliced bresaola & prosciutti with house pickles \$20
- fior di latte caprese \$17
- salad of freekeh, pomegranate, hazelnuts, kale & feta \$17
- crispy confit duck leg, salad of frisse, lentils, bacon & sherry ... \$26
- pale ale battered rockling, tartare, cos & frites \$29
- northern territory barramundi, chinese greens & aigre-doux ... \$39
- veal schnitzel & spicy coleslaw \$37
- potato gnocchi with swiss brown mushrooms, asiago & chives \$29
- spaghettoni with tiger prawns, blue swimmer crab, chili and ... \$34
garlic

FROM THE GRILL

- 180g gippsland grain fed minute steak \$28
 - 300g jacks creek grain fed scotch \$45
- steaks served with dressed leaf salad and frites. Your choice of bernaise, pepper sauce or dijon mustard
- bbq angus cheeseburger \$18
served with frites

SIDES

- steamed baby bok choy and choy sum \$9
- leaf salad with french vinaigrette \$8
- frites \$8

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

- burger & beer \$20
bbq angus cheeseburger with a pot of keepers lager or mountain goat steam ale
- 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
- tasting plate to share \$45
olives, baba ganoush, house pickles, sliced bresaola & prosciutti, sourdough and cheese selection

the **amberoom**