

# AMORE

*Ristorante*

## Antipasti

House baked focaccia, whipped rosemary butter	9
Roast fig, goats cheese, honey, macadamia and turmeric <b>GF/DF*</b>	16
Beetroot, pepita cream, pumpkin, crunchy chili oil and sprouts <b>GF/DF*</b>	18
Burrata, slow-roasted tomato, smoked eggplant, almonds and radicchio <b>GF*</b>	25
Veal tartare, cornichons, capers and yolk with sourdough crisps <b>DF</b>	35

## Pasta

Carbonara, spaghetti, guanciale, pecorino, black pepper <b>GF Option</b>	28
Squid ink, calcioni, prawns, cuttlefish, lemon, chili and parsley <b>GF Option</b>	45
Gnocchi, creamy mushrooms, truffle butter, black garlic and chives	32
Goat ragu, pappardelle and green olive	30

## Secondi

Swordfish and scallops, peperonata, lemon and basil oil <b>DF/GF</b>	50
Pork and green pea risotto <b>GF</b>	39
Roast 1/2 chicken, date, labna and walnuts*	46
Eye Fillet steak, Dutch creams, roast savoy, onion jam and jus <b>DF/GF</b>	52
Whole duck, braised witlof, Amaro Montenegro and gremolata	92
Dry aged 750gm Santa Maria Tritip, sauce soubise, fries and black garlic	95

## Contorno

Fries and aioli <b>DF/GF</b>	12
Iceberg, pangrattato and caesar dressing <b>DF</b>	12
Roasted carrots, skordalia and dukkah <b>DF/GF*</b>	12
Caulilini and burnt butter, capers and anchoveta <b>GF</b>	12
Brussel sprouts, chilli butter and tarragon <b>GF</b>	12

**(GF) Gluten-Free | (DF) Dairy-Free | \*Contains nuts**

Our dishes are made with the freshest ingredients and a deep respect for tradition. If you have any dietary requirements, please let us know. We're happy to accommodate where possible.

**Please note on public holidays, a 15% surcharge applies.**

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## PIZZA MENU

Gricia: cacio e pepe base, mozzarella, guanciale, grated pecorino, and black pepper

30

Double mozzarella cheesy garlic pizza

24

Jack: garlic cream sauce, prawns, jalapeño, mozzarella, and guanciale

32

Margherita: pomodoro, mozzarella, basil, extra virgin olive oil

25

Seafood: prawn, calamari, scallops, mozzarella, marinara, lemon zest, herb oil

40

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## Dolce

Chocolate Fondant, strawberry icecream and mascapone  
14

Martini tiramisu  
14

Bombe Alaska, mango sorbet, liquorice ice cream, gingernut biscuit  
14

Selection of gelato (Mount Tambourine Gelatos)  
Single scoop 6  
Double scoop 10

Amore Affogato 12  
With your choice of liquor + \$8

Limoncello  
Grappa  
Frangelico (with fresh lime)  
Adverna (with fresh orange)  
12 each

Three Bridges Botrytis Semillon (75mL)  
15 Glass 66 Bottle

All styles of Lavazza coffee - please ask your waiter

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