



AMORA HOTEL
RIVERWALK MELBOURNE

AMORA HOTEL RIVERWALK MELBOURNE NEW YEAR'S EVE BOOKING FORM

Name

Phone

Email

Address

Adults \$135.00 per person

Teens \$85.00 per person (13-17 years)

Children \$45.00 per person (3-12 yrs)

TOTAL

CREDIT CARD PAYMENT

I authorise full payment to be deducted from my
Credit Card by Amora Hotel Riverwalk Melbourne

Please note* 1.4% surcharge applies to Mastercard and Visa Cards and
3% surcharge applies to American Express and Diners Cards.

AMEX VISA MASTERCARD

Card Number

Name on Card

Expiry Date

Signature

CASH – To be paid at reception in advance

Cancellations prior to 01/12 may be refunded. Other Terms & Conditions apply.

Please return completed form to:

csm@amora.melbourne

Phone: 03 9246 1211 / 03 9246 1204 Fax: 03 9246 1212

649 Bridge Road, Richmond. VIC. 3121



Celebrate New Year's Eve 2017 at Amora

**CANAPES ON ARRIVAL
3 COURSE DINNER
BEER, WINE & SOFT DRINKS
LIVE ENTERTAINMENT**

7.00pm - 12.30am
31 December, 2017

BOOK NOW

03 9246 1211 or 03 9246 1204
csm@amora.melbourne
www.melbourne.amorahotels.com



AMORA HOTEL
RIVERWALK MELBOURNE

Celebrate New Year's Eve with us

Adults	\$135.00 per person
Teens	\$85.00 per person (13-17 yrs)
Children	\$45.00 per person (3-12 yrs) (special menu)



our dinner includes

sparkling, red and white wine,
heavy and light beer, soft drinks and juices



2017 WINNER

Superior Accommodation Hotel of the Year
& Best Hotel Restaurant

menu

- chef's selected canapes on arrival

entrées

- avocado tempura, heirloom baby tomato, goat's cheese, olives (v,gf)
- house smoked salmon, chive horseradish blinis, salmon pearls
- chilled gulf prawns, avocado puree, citrus salad (gf)
- slow cooked pork belly korma style, mint coriander salsa, cumin yoghurt (gf)
- cauliflower panna cotta, pickled heirloom tomatoes, parmesan wafer, crisp sourdough (v)



mains

- 200g chargrilled beef fillet, bacon, compressed potato, creamed brandy green peppercorn sauce, buttered broccolini (gf)
- catch of the day, ragout of prawns, scallops, fresh herbs lattice potatoes (gf)
- seared duck breast, slow cooked red cabbage, creamy polenta, fresh asparagus (gf)
- rack of lamb, trussed baby tomatoes, "pear potatoes", green pea timbale (gf)
- sweet potato risotto, crispy roquette, herb oil (v)



to finish

- thai tea panna cotta, tropical salsa, almond tuille
- caramelised condensed milk chocolate honeycomb semifreddo, compressed strawberries
- selected Tasmanian cheeses, walnut bread, compressed apple candied walnuts
- warm double chocolate pudding, raspberry ice cream, white chocolate soil
- chai & almond mousse, pineapple, pineapple sage (v,gf,df,vegan)

- selected chefs petite fours
- freshly brewed coffee or infused tea

*all items subject to availability

