



AMORA HOTEL
JAMISON SYDNEY

IN-ROOM DINING

Enjoy delicious favourites and enticing beverage options, in the comfort of your room 24-hours a day, 7 days a week.

CROFT RESTAURANT | LEVEL 1

Breakfast | 6:30am - 10:30am Monday - Friday | 6:30am - 11:00am Saturday - Sunday

Dinner | 5:00pm - 10:30pm Monday - Sunday

Led by Executive Chef Mohammad Taheri, Croft Restaurant offers modern farm-to-table dining, showcasing locally sourced produce. It boasts plenty of natural light with its floor to ceiling windows, it's spacious, modern and inviting. The restaurant is perfect for all occasions, whether it be a breakfast meeting or lingering over dinner with friends, family and colleagues.

SILO BAR | LEVEL 1

6:30am until late | Coffee, Lunch & Dinner | Monday - Sunday

Happy Hour | 4pm - 7pm | Daily

Silo Bar features locally crafted beers, wines, cocktails and coffees, along with a sumptuous lunch, dinner and bar snack menu. A sun-drenched versatile space, Silo Bar is the perfect hangout spot for our guests.

Please dial **9** to place your order

All prices are inclusive of GST. Please be aware there is a \$7.00 delivery charge for all Room Service orders. Please advise Guest Services at time of ordering of any special dietary requirements or allergies.

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BREAKFAST

From 6.00am to 11.00am

HEALTHY START

Fresh smoothie, seasonal fruit plate, bircher muesli, eggs Florentine, spinach, avocado, toasted brioche, tea or coffee

40.00

CONTINENTAL BREAKFAST

Fresh juice, seasonal fruit plate, cereal, yoghurt, bakery selection (3) – white bread, wholemeal bread, white 5-grain bread, gluten free bread, croissant, chocolate croissant, Danish pastry, muffin, sourdough bread, Australian preserves, butter, tea or coffee

30.00

AUSTRALIAN BREAKFAST

Fresh juice, seasonal fruit plate, cereal, yoghurt, bakery selection (3) – white bread, wholemeal bread, white 5-grain bread, gluten free bread, croissant, chocolate croissant, Danish pastry, muffin, sourdough bread, Australian preserves, butter, hash browns, vine-ripened tomato, bacon, pork chipolatas, tea or coffee, two eggs cooked to your liking - fried, poached, scrambled or boiled

40.00

À LA CARTE

Pancakes (3) or waffle (v)

Cinnamon cream, caramelised banana, maple syrup

24.00

Eggs benedict

Double smoked ham, toasted brioche, pink grapefruit hollandaise, broccolini, avocado
Add spinach & smoked salmon 6.00

29.00

Two poached eggs

Sourdough bread, avocado, kale, feta

27.00

Free range eggs

Pork & apple sausage, sweet cured bacon, portobello mushroom, sourdough bread, two eggs cooked to your liking - fried, poached or scrambled

27.00

Three egg omlette (gf)

Roasted tomato, field mushrooms, choice of three fillings – baby spinach, capsicum, mushroom, bacon, cheddar cheese, tomato, smoked salmon or onion

27.00

Nutella stuffed banana bread

Mascarpone, caramelised banana

18.00

Cereals	
Coco pops, nutri-grain, special k, corn flakes, muesli, rice bubbles, weet-bix	12.00
Granola bowl, passion fruit yoghurt, seasonal fruit, berry compote	15.00
Pistachio bircher muesli, crunchy nuts, super berries, greek yoghurt	18.00
From the bakery (3)	15.00
White bread, wholemeal bread, white 5-grain bread, gluten free bread, croissant, chocolate croissant, Danish pastry, muffin, sourdough bread, Australian preserves, butter	
Dairy fresh	25.00
Breakfast cheeses, cold cut selection platter, dried fruit, nuts	
Yoghurt bowl	8.00
Natural yoghurt & berry compote or plain yoghurt	
Breakfast sides	9.00
Black Forest crispy bacon	
Pork & apple chipolatas	
Avocado	
Sautéed mushrooms	
Hash browns	
Grilled tomatoes	
Baked beans	

ALL-DAY DINING

From 11:00am to 11:00pm

SALADS

Caesar salad	25.00
Cos lettuce hearts, croutons, bacon, shaved parmesan, Caesar dressing	
Add grilled chicken	6.00
Add grilled prawns	9.00
Add smoked salmon	6.00
Garden green vegetables (v, gf)	27.00
Jerusalem artichoke, pickled carrot, fennel, peas, daikon, nasturtium cottage cheese, yoghurt dressing	
Avocado salad (v, gf)	27.00
Toasted macadamia, baby bell pepper, goats cheese, bush pride herbs, citrus dressing	
Thai spicy prawn & green mango salad (gf)	29.00
Sweet prawns, shredded green mango, shrimp floss, red onions, peanuts, spicy Thai dressing	

APPETISERS

Soup of the day or butternut pumpkin soup Grilled sourdough bread	18.00
Smoked duck with green asparagus (gf) Duck breast, rilette, toasted brioche, pickled vegetables, shallot-honey vinaigrette	29.00
Vine-ripened tomato & burrata cheese (v) Arugula, herb croutons, pesto, extra virgin olive oil	24.00
Selection of artisan cured meats Coppa, prosciutto, bresaola & chicken liver pâté, toasted focaccia bread, pickled vegetables	32.00

SMALL BITES

Salt & pepper squid Sriracha lime mayonnaise	25.00
Indian vegetable samosas (3) (v) Pickled vegetables, mint & tamarind sauce	15.00
Cajun fried chicken buffalo wings (6) Chilli & honey mustard sauce	18.00
Pulled beef nachos Sour cream, salsa, guacamole	27.00
Loaded wedges (v) Sour cream, salsa, guacamole	18.00

SANDWICHES & BURGERS

Club sandwich Grilled chicken tenderloin, cheddar cheese, bacon, tomato, avocado, lettuce, chips	29.00
Vegetarian club sandwich Avocado, cheddar cheese, tomato, cucumber, lettuce, wheat toast, chilli & lime chips	22.00
Grilled ham & cheese sandwich Honey ham, cheddar cheese, chips	22.00
Grilled prime wagyu beef burger Smoked barbecue mayonnaise, cheddar cheese, lettuce, sautéed onions, tomato, gherkin, rosemary & sea salt chips	30.00
Spiced vegetable burger (v) Spiced potato & green vegetable pattie, hummus, grilled eggplant, pickled cucumber, mint yoghurt, ciabatta bun, chips	22.00
Grilled peri peri chicken burger Chicken breast, sriracha mayonnaise, cheddar cheese, tomato, lettuce, chips	28.00

PASTA & RISOTTO

Tomato & basil bucatini (v) Fresh tomato sauce, basil pesto, burrata cheese, olives	26.00
Tagliatelle veal bolognese Tomato veal ragout, parsley, chilli & lime, parmesan cheese	32.00
Sundried tomato pappardelle Baby squid, chorizo, pine nuts, parmesan cheese, dried scallops	34.00
Pickled roasted pumpkin risotto (v) Granola, buck wheat, goats curd	29.00

STONE BAKED PIZZA

Margarita (v) Tomato sauce, mozzarella cheese, basil	22.00
Pepperoni Tomato sauce, mozzarella cheese, beef pepperoni sausage	28.00
Cajun chicken Capsicum, jalapenos, mushroom, chicken tenderloin, chipotle mayonnaise	26.00

COMFORT FOOD

Rack of Australian lamb 280g (gf) Grilled vegetables, black garlic mashed potato, rosemary jus	47.00
Slow braised veal shank Roasted heirloom carrot, pea puree, mustard jus	45.00
Battered flathead & chips Sea salt chips, coleslaw, tartar sauce, lemon wedge (malt vinegar available upon request)	38.00
Homemade chicken schnitzel Rosemary & sea salt chips, truffle mayonnaise	32.00
Roasted half spring chicken Warm grain salad, black pepper sauce	34.00

INTERNATIONAL

Classic butter chicken Rice pilaf, mango chutney, raita, garlic naan bread	36.00
Thai beef massaman (gf) Massaman curry, potato, peanuts, cinnamon, rice pilaf	34.00
Mee goreng Hokkien noodles, chicken, prawns, mixed vegetables, soy sauce, chilli sambal	34.00
Malaysian laksa Rice noodles, prawns, quail eggs, bean sprouts, fish cakes, spicy coconut broth	29.00

FROM THE GRILL

Cape grim flank steak 300g	45.00
Cross breeds wagyu rum cap 300g	47.00
Grain fed rangers valley bone in striploin 300g	46.00
Free range chicken breast supreme	38.00
Peri peri spatchcock	38.00
Market fish of the day	40.00
Jumbo king prawns	49.00
Salmon fillet	40.00

All served with your choice of 2 sides: paris mash & broccolini or fresh garden salad & chips
All served with your choice of sauce: English mustard, dijon mustard, salsa verde, red wine jus, peppercorn, mushroom

SIDES

Wild rocket salad, semi-dried tomato, shaved parmesan, nashi pears (v)	10.00
Roasted caramelised carrots, almond, tahini yoghurt (v, gf)	
Asian greens, oyster sauce	
Rosemary & sea salt chips (v)	
Paris mash (v, gf)	
Sautéed mushrooms, spinach (v, gf)	

DESSERTS & TREATS

Caramel chocolate tart, salted popcorn, cocoa nibs, whisky syrup	18.00
Lemon myrtle cheesecake, mango agar gel, mulberry ripple ice cream	17.00
Crème brûlée, brandy snap and crispy maple pancetta (gf)	19.00
Modern lamington, coconut pearls, fresh strawberries	18.00
Australian clothbound cheddar, L'Artisan brie, trinity blue, dried muscatels, fruit loaf, lavosh, honey, mixed nuts	27.00
Selection of three scoops of ice cream	15.00

CHILDREN'S MENU

All children's meals include a glass of milk, fruit juice or soft drink

Spaghetti bolognese, garlic bread	19.00
Grilled homemade mini beef burger sliders, chips	19.00
Cheese & garlic pizza	19.00
Sweet potato & spinach frittata, garden greens	19.00
Hot dog, cheddar cheese, mustard, ketchup, chips	19.00
Fish & chips, tartar sauce	19.00
Chicken nuggets, barbecue sauce, chips	19.00
Fruit salad, vanilla ice cream	10.00

OVERNIGHT MENU

From 11:00am to 11:00pm

SMALL BITES

Loaded wedges (v) Sour cream, salsa, guacamole	18.00
Indian vegetable samosas (3) (v) Pickled vegetables, mint & tamarind sauce	15.00
Cajun fried chicken buffalo wings (6) Chilli & honey mustard sauce	18.00
Pulled beef nachos Sour cream, salsa, guacamole	27.00

APPETISERS & SALADS

Vine-ripened tomato & burrata cheese (v) Arugula, herb croutons, pesto, extra virgin olive oil	24.00
Caesar salad Cos lettuce hearts, croutons, bacon, shaved parmesan, Caesar dressing	25.00
Add grilled chicken	6.00
Add grilled prawns	9.00
Add smoked salmon	6.00

SANDWICHES & BURGERS

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Grilled peri peri chicken burger Chicken breast, sriracha mayonnaise, cheddar cheese, tomato, lettuce, chips	28.00

PASTA & PIZZA

Tomato & basil bucatini (v) Fresh tomato sauce, basil pesto, burrata cheese, olives	26.00
Margarita (v) Tomato sauce, mozzarella cheese, basil	22.00
Pepperoni Tomato sauce, mozzarella cheese, beef pepperoni sausage	28.00
Cajun chicken Capsicum, jalapenos, mushroom, chicken tenderloin, chipotle mayonnaise	26.00

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Classic butter chicken Rice pilaf, mango chutney, raita, garlic naan bread	36.00
Thai beef massaman (gf) Massaman curry, potato, peanuts, cinnamon, rice pilaf	34.00
Mee goreng Hokkien noodles, chicken, prawns, mixed vegetables, soy sauce, chilli sambal	34.00

DESSERTS & TREATS

Caramel chocolate tart, salted popcorn, cocoa nibs, whisky syrup	18.00
Lemon myrtle cheesecake, mango agar gel, mulberry ripple ice cream	17.00
Australian clothbound cheddar, L'Artisan brie, trinity blue, dried muscatels, fruit loaf, lavosh, honey, mixed nuts	27.00

BEVERAGES

HOT BEVERAGES

Coffee	6.00
Freshly brewed regular coffee	
Espresso	
Cappuccino	
Latte	

Tea & more	6.00
English breakfast	
Earl grey	
Green	
Chamomile	
Peppermint	
Glass of milk	
Hot chocolate	
Milk options: Full cream, skim, soy, almond	

COLD BEVERAGES

Soft drinks	5.00
Coca cola	
Diet coke	
Lemonade	

Juices	5.00
Orange	
Grapefruit	
Pineapple	
Apple	
Tomato	
Create your own juice: orange, apple, pineapple, watermelon, celery, carrot, cucumber, lemon, ginger	

Mineral water	
Santa Vittoria still or sparkling 250ml	4.00
Santa Vittoria still or sparkling 500ml	6.00
Santa Vittoria still or sparkling 1L	12.00

ALCOHOLIC BEVERAGES

Australian Beer 9.00
 James Boag's Premium Light
 James Boag's Premium

Australian Craft Beer 9.00
 Young Henry's "Newtownner" Pale Ale
 4 Pines Kolsch
 Dad & Dave's #3 Dad's Pils
 NOMAD "Long Reef" Australian Pacific Pale Ale

Imported Beer 9.00
 Corona
 Stella Artois
 Asahi
 Peroni "Nastro Azzurro"

	<u>Glass</u>	<u>Bottle</u>
Sparkling & Champagne		
Two Hands "Brilliant Disguise" Moscato	13.00	52.00
Dal Zotto Pucino Prosecco Vintage	16.00	64.00
42 Degrees South Premier Cuvee Rose	18.00	75.00
Veuve Clicqout	-	175.00
White		
Willow Bridge Sauvignon Blanc Semillon	12.00	52.00
Sticks Chardonnay	13.00	60.00
Philip Shaw "The Gardener" Pinot Gris	12.00	62.00
La Bohème Riesling	13.00	55.00
Rose		
Pikes "Luccio" Sangiovese Rose	13.00	58.00
Red		
Dal Zotto Sangiovese	15.00	65.00
Ross Hill "Isabelle" Cabernet Franc Merlot	13.00	56.00
Pikes "Los Campaneros" Shiraz Tempranillo	12.00	52.00
Willow Bridge Estate Shiraz	12.00	52.00