



**Welcome to the
Amora Hotel
Wellington**

the Grill



To Start

Pandoro bread roll with butter medallions

Entrées

Soup of the day served with crusty bread roll

Or

Pan seared Atlantic scallops with almond skordalia, pepper dews, twice baked pork belly and honey mustard dressing *gf*

Or

Venison Carpaccio with beetroot gel, forest mushroom salad, nut crumble and wasabi aioli *gf*

Mains

Pan roasted Kapiti Hapuka fillets with green pea and Danish feta arancini, smoked red pepper puree, baby turnips and lemon beurre blanc

Or

Venison short loin with broccolini, roasted baby beets, pomme dauphine, parsnip mousseline and juniper berry jus

gf

Or

Grilled Angus beef fillet with garlic mash, celeriac puree, green beans, a soft vine tomato and port wine jus *gf*

Or

Mushroom and walnut pansotti with Napolitano sauce, shaved parmesan and cocktail onions

Desserts

Fresh fruit salad with vanilla bean ice cream *gf*

Or

White chocolate cheese cake with red wine poached pear and rose champagne jelly

Or

Rhubarb and mascarpone semifreddo with pistachio praline and vanilla tuile

To Finish

Freshly brewed tea and coffee