



the Grill

Starters

- Slow Cooked BBQ Pulled Pork Croquettes**, served on a bed of purple cabbage coleslaw accompanied with cocktail sauce **10.5**
- Pandoro Bread and Dip Selection**, five grain sourdough, herb focaccia, organic ciabatta served with Greek red pepper feta dip, olive oil and balsamic, truffle scented butter [V] **14.0**
- Amora Tapas Platter (To Share)**, garlic and lemon prawns, Spanish mini omelette, fried calamari, albondigas, marinated olives, and rock melon lime and chili salsa **21.0**

Entrées

- Roasted Chickpea and Crunchy Red Quinoa Salad**, served in a potato nest with fresh spinach, green pear, avocado and balsamic dressing [V] **14.5**
- Chicken and Pistachio Terrine**, served with fig chutney, red wine braised shallots and baby carrots in piccalilli sauce **16.0**
- Pan Seared Scallops**, squid ink risotto with apple and watercress salad and crispy leek [GF] **16.5**
- Lemon and Thyme Deconstructed Crab Salad**, served on a bed of wild rocket lettuce, with pickled cucumber, baby glazed beets, watermelon, dukkha crusted fromage de chèvre and mango vinaigrette **17.5**
- Braised Beef Ribs**, served with polenta chips, minted green peas and peppercorn jus **18.5**

Mains

- Roasted Eggplant**, stuffed with ratatouille and served on minted green pea purée, petite salad and balsamic glaze [V] [GF] **29.5**
- Apple Cider Braised Pork Belly**, celeriac puree, pimento peppers stuffed with goat cheese, broccolini, red wine braised cabbage and mustard jus [GF] **33.5**
- Plat Du Jour**, changed daily; your waiter will advise **34.0**
- Poisson Du Jour**, market fish of the day served with potato and kumara gratin, red pepper and almond romesco sauce, basil tomato concasse, sherry beurre blanc and nori powder [GF] **35.0**
- Roasted Duck Breast**, served with beetroot powder and gel, butter sautéed bok choy, potato purée and cherry jus **36.0**

Grills

Your preferred **cut of meat** served with fried portobello mushroom, parmesan duchess potato, garlic sautéed broccoli, chimichurri and a sauce to your taste;

Your choice of sauce (please select one): Brandy peppercorn, Mushroom jus, Red wine jus, Red pepper hollandaise and Béarnaise

- Bacon Wrapped Peri Peri Chicken (200gms)** **35.0**
- Hawkes Bay Herb Crusted Lamb Rack (180gms)** **38.0**
- Beef Ribeye (200gms)** **36.0**
- Beef Sirloin (200gms)** **36.5**

Sides

- Pandoro Bread Roll** with butter medallion [V] **3.0**
- Caprese Salad** with tomato, goat cheese, fresh basil and balsamic reduction [V] **7.0**
- Garlic Roasted Brussels Sprouts** with crispy prosciutto [GF] **7.0**
- Mexican Green Salad** with romaine heart lettuce, black beans, chilly and lime dressing [V] **7.0**
- Moroccan Spiced Shoestring Fries** with garlic aioli [V] **7.0**
- Seasonal Steamed Vegetables** tossed in lemon and herb butter [GF] **7.0**

Desserts

- Mocha Semifreddo**, with almond Florentine wafer, poached tamarillos vanilla, crème fraîche and fresh berries [GF] **14.5**
- Raspberry Soufflé**, with coffee anglaise, white chocolate and raspberry ice cream **14.5**
- Saffron Infused Panna Cotta**, placed on white chocolate & coconut dust, fruit caviar, vanilla infused meringue and strawberry sorbet [GF] **14.5**
- NZ Cheese Board**, selection of four New Zealand cheeses served with spiced apricot relish, fruit bread slice, bread sticks, assorted crackers, quince paste and nuts **28.0**

[GF] Gluten Free [V] Vegetarian [DF] Dairy Free

Whilst care is taken in preparing all food, we are not able to ensure allergen safety.

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AMORA HOTEL

DINNER MENU

