



AMORA HOTEL  
IN ROOM DINING MENU



# DINNER MENU

SERVED FROM 5.30PM - 10.00PM

As the seasons change, so does our a la carte dinner menu.  
Enjoy a delectable meal in the comfort of your room.

## 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**

To place your order, please dial extension 3

Whilst care is taken in preparing all food, we are not able to ensure complete allergen safety  
[GF] Gluten Free [V] Vegetarian [DF] Dairy Free

## 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**

# TWENTY FOUR HOURS DINING MENU

Feeling peckish or want something substantial?  
Order from our 24 hour menu. Fresh from our kitchen to your room!

**Cajun Spiced Shoestring Fries**, with aioli and tomato sauce **10.0**

**Toasted Sandwich**, with any three fillings of your choice from: cheese, ham, onion, pineapple or chicken served with crispy fries **16.0**

**Smoked Chicken Panini**, with mozzarella cheese, cranberry sauce, aioli serves with shoestring fries **17.5**

**Beef Nachos**, tortilla corn chips with beef mince and chilli beans topped with grated cheese and serve with sour cream and salsa **19.5**

**Amora Club Sandwich**, with ham, cheese, tomato, chicken, egg and shoestring fries **22.0**

**Tempura Battered Fish Fillets**, with shoestring fries, green salad, tartare sauce and fresh lemon **24.0**

**Sticky Date Pudding**, with caramel sauce and vanilla bean ice cream [V] **14.5**

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# BEVERAGE LIST

## Champagne & Sparkling Wines

	Glass (150ml)	Bottle
Moët & Chandon Brut Imperial NV		155.0
Deutz Cuvee, Marlborough, New Zealand		69.0
Lindauer Special Reserve, Auckland	10.5	50.0
Wolf Blass Eagle Hawk Brut NV	9.0	40.0

## White Wines

Middle Earth, Sauvignon Blanc, Nelson	13.5	59.0
Oyster Bay Chardonnay, Marlborough	13.0	58.0
Shingle Peak Chardonnay, Marlborough	12.0	49.0
Villa Maria Private Bin Sauvignon Blanc, Marlborough	11.0	49.0
Old North Road Sauvignon Blanc, Australia	9.5	42.0
Old North Road Chardonnay, Australia	9.5	42.0

## Aromatics

Nga Waka Riesling, Martinborough		59.0
Squealing Pig Pinot Noir Rose, Central Otago	12.5	56.0
Mud House Riesling, Waipara Valley	10.5	49.0
Old North Road Pinot Gris, Australia	9.5	42.0

## Red Wines

Saltram 1859 Shiraz, Barossa Valley, South Australia	13.0	56.0
Sileni Cellar Selection Syrah, Hawke's Bay	13.0	55.0
Koonunga Hill Cabernet Sauvignon, South Australia	12.5	54.0
Square Mile Pinot Noir, Waipara Valley, New Zealand	12.0	49.0
Shingle Peak Malbec Merlot, South Australia	10.0	45.0
Old North Road Pinot Noir, Australia	9.5	42.0
Penfolds Rawson's Retreat Merlot, South Australia	9.5	42.0

## Beers

Boundary Road Brewery		
Indian Pale Ale / Pilsner / Weiss Guy	10.0	
Corona / Monteith's Black	10.0	
Peroni / Heineken / Montheith's Cider	9.5	
Montheith's Golden Lager / Original Ale	9.0	
Steinlager Pure / Speight's Gold Medal Ale	9.0	
Amstel Light / Heineken Light	8.0	

## Non Alcoholic

Coke, Sprite, Soda Water, Tonic Water	5.0	
Red Bull	6.0	
Ginger Ale	6.0	
Ginger Beer	6.0	
Juices – Orange, Apple, Pineapple and Cranberry	6.0	

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