

A M A Z O N I T A

TREATS

PÃO DE QUEIJO (BRAZILLIAN CHEESE BREAD) V, GF <i>Salsa roja / onion marmalade</i>	4.5 EACH
ARANCINI V <i>Corn / leek / fromage de chèvre / black garlic mayonnaise</i>	6 EACH
ORA KING SALMON TARTARE GF, DF <i>Apple/ ponzu/ whipped avocado/ chilli oil/ tapioca crackers</i>	9 EACH
AGED BEEF TARTARE GF* <i>Fried brioche bread / cured egg yolk / coal oil / pecorino</i>	11 EACH
OYSTERS <i>Natural with pickled ginger / apple / chardonnay vinegar</i>	8 EACH

BREADS & BOARDS

HOUSE BAKED BREAD DF* <i>Confit garlic & thyme butter / spring onion oil</i>	17
SMOKED CHORIZO FLAT BREAD DF* <i>Harissa / mozzarella / parmesan / arugula</i>	19
BARBEQUE MUSHROOM FLAT BREAD V <i>Smoked herb butter / mozzarella / whipped goat's cheese / arugula</i>	19
AMAZONITA BOARD V*, GF*, DF* <i>Charcuterie / cheeses / baba ganoush / chickpea hummus / falafel / spiced cauliflower / crostini / accompaniments</i>	50

SMALL & SHARING

WOODFIRED MISO EGGPLANT V, DF* <i>Black garlic / labneh / pickled shallots / pine nuts / baba ganoush hummus / harissa oil</i>	19
BOSTOCK ORGANIC CHICKEN LIVER PARFAIT GF* <i>Pear & fig chutney / prosciutto crisp / sourdough croutes</i>	18
SASHIMI SELECTION GF, DF <i>Ora King salmon crudo / wasabi & soy emulsion / togarashi / market fish / yuzu kosho / mojo verde</i>	27
CRISPY SQUID GF*, DF <i>Spring onion / coriander / chilli dressing / lemon</i>	18
QUESO FLAMEADO GF* <i>Chorizo / tomato / Havarti cheese / sourdough</i>	19
CRISPY FRIED CHICKEN GF*, DF <i>Chipotle & jalapeño aioli / pickled cucumber</i>	18
TWICE-COOKED PORK BELLY GF*, DF <i>Hoisin sauce / fennel / spiced crackling</i>	18

SALADS

ROASTED PULLED CHICKEN V*, GF, DF* <i>Avocado / heirloom tomato / pickled red onion / feta / almonds / seeded mustard dressing</i>	28
GRILLED LAMB, WALNUT & HALOUMI V*, GF, DF* <i>Smoked sundried tomato / gourmet potato / labneh / red onion / baby beetroot / pickled cucumber / basil vinaigrette</i>	29

PASTA

BEEF CHEEK PAPPARDELLE <i>Grana Padano / white wine cream sauce / truffle oil</i>	31
SEAFOOD SPAGHETTI <i>Market seafood / smoked tomato sauce / soft herbs</i>	34
POTATO GNOCCHI V, GF <i>Smoked pumpkin / basil pesto / walnuts / Gran formaggio cheese / watercress</i>	31



LARGER PLATES

CHILLI ROASTED CAULIFLOWER V, GF, DF* <i>Mint yoghurt / kale crisp / spiced wild rice / sumac dressing / parsley & red onion salad</i>	29
TEMPURA FISH & CHIPS <i>House tartare / pineapple chimichurri salsa</i>	30
AMAZONITA BEEF BURGER GF* <i>Bacon / chimichurri & cayenne mayonnaise / lettuce / tomato relish / pickles / swiss cheese / fries</i>	30
CATALAN-STYLE SEAFOOD STEW GF*, DF* <i>Market fish / mussel / squid / tiger prawns / chorizo</i>	36
PORCHETTA GF*, DF* <i>Celeriac remoulade / miso braised fennel / caramelised apple puree / mustard jus</i>	36

LARGER SHARING PLATES (Dinner only)

PERUVIAN-STYLE HALF ROASTED CHICKEN GF, DF* <i>Aji verde / roasted chicken / jus / grilled lemon</i>	36
SLOW-BRAISED MERINO LAMB SHOULDER GF, DF <i>Eggplant caponata / salsa verde</i>	85

FROM THE CHARCOAL GRILL

GRASS-FED CANTERBURY ANGUS AGED FOR A MINIMUM OF 21 DAYS GF, DF* (Please allow time for resting)	
EYE FILLET	200g 43
RIBEYE	300g 42
SIRLOIN	300g 39
PICANHA (TRADITIONAL BEEF RUMP) <i>Medium rare / carved / jalapeno salsa vinaigrette</i>	400g 39
RIBEYE ON THE BONE <i>(Minimum 30 minutes cooking time / carved / choice of two sauces)</i>	700g 85

SILERE MERINO LAMB RACK (5 point rack) GF <i>Celeriac & black garlic / mint & pea puree / hazelnut dukkah</i>	46
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SAUCES	
- Green peppercorn & brandy sauce GF	- Mixed herb butter GF
- Caramelised onion jus GF, DF	- Salsa Verde GF, DF
- Chimichurri GF, DF	(Additional sauce \$3)

SIDES

ROASTED POTATOES V, GF, DF* <i>Rosemary butter</i>	13
WOOD-FIRED BROCCOLI V, GF, DF* <i>Malagueta sauce / almonds / blue cheese</i>	13
ROASTED BEETROOT & CARROT V, GF, DF* <i>Goat's cheese / dukkah</i>	13
CAULIFLOWER STEAK V, GF <i>Blackened cauliflower cream / smoked cheddar</i>	13
HOUSE SALAD V, GF, DF* <i>Compressed mix leaves / tomato / radish / parmesan / cucumber / sesame mayonnaise</i>	12
FRENCH FRIES V, GF, DF <i>Citrus & rosemary salt / chilli mayo</i>	11

DESSERT

PINEAPPLE TARTE TATIN V <i>Salted coconut & mango ice cream / coriander</i>	19
ORANGE & MERINGUE MOUSSE V <i>Grapefruit / almond cake / chilli & orange caramel gel / white chocolate rocks / orange sorbet</i>	19
CHOCOLATE TART V <i>72% dark chocolate / nougat / red wine poached rhubarb / hazelnut praline / tonka bean cream</i>	19
LOCAL ARTISAN CHEESE SELECTION (3 cheeses) GF* <i>Chutney / crackers & accompaniments</i>	27

AFFOGATO

VANILLA ICE CREAM WITH YOUR CHOICE OF LIQUEUR LIMONCELLO • DRAMBUIE • FRANGELICO • BAILEYS • AMARETTO	19
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V - Vegetarian	GF* - Can be served gluten free
V* - Can be served vegetarian	DF - Dairy free
GF - Gluten free	DF* - Can be served dairy free