



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 40.00

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

CONTINENTAL BREAKFAST 30.00

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

AUSTRALIAN BREAKFAST 40.00

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, two eggs cooked to your liking - fried, poached, scrambled or boiled, tea or coffee

À LA CARTE

Pancakes (3) or waffle (v) 24.00
Cinnamon cream, caramelised banana, maple syrup

Eggs benedict 29.00
Double smoked ham, toasted brioche, hollandaise, broccolini, avocado
Add spinach & smoked salmon 6.00

Two poached eggs 27.00
Sourdough bread, avocado, kale, feta

Free range eggs 27.00
Pork & apple sausage, sweet cured bacon, portobello mushroom, sourdough bread, two eggs cooked to your liking - fried, poached or scrambled

Three egg omlette (gf) 27.00
Roasted tomato, field mushrooms, choice of three fillings – baby spinach, capsicum, mushroom, bacon, cheddar cheese, tomato, smoked salmon or onion

Nutella stuffed banana bread 18.00
Mascarpone, caramelised banana

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)

White bread, wholemeal bread, white 5-grain bread, gluten free bread, croissant, chocolate croissant, Danish pastry, muffin, sourdough bread, Australian preserves, butter	15.00
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Dairy fresh

Breakfast cheeses, cold cut selection platter, dried fruit, nuts	25.00
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Yoghurt bowl

Natural yoghurt & berry compote or plain yoghurt	8.00
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Breakfast sides

Black Forest crispy bacon	9.00
Pork & apple chipolatas	
Avocado	
Sautéed mushrooms	
Hash browns	
Grilled tomatoes	
Baked beans	

ALL-DAY DINING

From 11:00am to 10:00pm

SALADS

Caesar salad

Cos lettuce hearts, croutons, bacon, shaved parmesan, Caesar dressing	25.00
Add grilled chicken	6.00
Add grilled prawns	12.00
Add smoked salmon	9.00

Asparagus salad (v, gf)

Watermelon, goats cheese, pickled cucumber, macadamia, white balsamic vinaigrette	24.00
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Thai wagyu beef salad (gf)

Toasted cashew nuts, baby bell peppers, bush pride herbs, citrus dressing	29.00
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Wild rocket & medjool date salad (v, gf)

Almonds, semi-dried tomatoes, herb & olive oil marinated feta cheese, sumac	24.00
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APPETISERS

Soup of the day Garlic bread	18.00
Lemongrass & chilli calamari Sriracha mayonnaise	25.00
Cajun fried chicken buffalo wings (9) Chilli & honey mustard sauce	18.00
Pulled beef nachos Avocado, chipotle aioli	27.00
Loaded sweet potato wedges (v) Sour cream, salsa, guacamole	18.00
Charcuterie board Chicken liver parfait, coppa, smoked ham, country style terrine, sourdough bread	29.00

SANDWICHES & BURGERS

Club sandwich Grilled chicken tenderloin, cheddar cheese, bacon, tomato, avocado, lettuce, chips	29.00
Vegetarian club sandwich (v) 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 & PIZZA

Linguini arabiata (v) Basil pesto, buffalo ricotta cheese, olive oil	26.00
Saffron pappardelle Lamb ragout, chorizo, hazelnuts, parmesan cheese	29.00
Pickled roasted pumpkin risotto (v) Granola, buckwheat, goats curd	29.00
Margarita pizza (v) Tomato sauce, mozzarella cheese, basil	22.00
Pepperoni pizza Capsicum, mozzarella cheese, beef & pork pepperoni, sausage	28.00

COMFORT FOOD

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
Confit half maremma duck (gf) Speckled peas, dutch carrot, orange jus	42.00

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, mixed vegetables, soy sauce, chilli sambal	34.00
Lamb rogan josh Traditional Kashmiri bone on lamb, mildly spiced yoghurt, red chilli, coriander, shank marrow, rice pilaf	36.00

FROM THE GRILL

Cape grim flank steak 300g	45.00
Cross breeds wagyu rump cap 300g	47.00
Grain fed rangers valley bone in striploin 300g	46.00
Free range chicken breast supreme	38.00
Market fish of the day	40.00
Salmon fillet	40.00

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

SIDES

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

DESSERTS & TREATS

Lemon myrtle cheesecake, mango agar gel, mulberry ripple ice cream	17.00
Crème brûlée, brandy snap, crispy maple pancetta (gf)	19.00
Modern lamington, coconut pearls, fresh strawberries	18.00
Rocher hazelnut slice, fresh berries, vanilla anglaise	18.00
Passionfruit meringue, ice cream, coulis	16.00
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 10:00pm to 6:00am

APPETISERS

Loaded sweet potato wedges (v) Sour cream, salsa, guacamole	18.00
Cajun fried chicken buffalo wings (9) Chilli & honey mustard sauce	18.00
Pulled beef nachos Avocado, chipotle aioli	27.00

SALADS

Caesar salad Cos lettuce hearts, croutons, bacon, shaved parmesan, Caesar dressing	25.00
Add grilled chicken	6.00
Add grilled prawns	12.00
Add smoked salmon	9.00
Wild rocket & medjool date salad (v, gf) Almonds, semi-dried tomatoes, herb & olive oil marinated feta cheese, sumac	24.00

SANDWICHES & BURGERS

Club sandwich Grilled chicken tenderloin, cheddar cheese, bacon, tomato, avocado, lettuce, chips	29.00
Vegetarian club sandwich (v) 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
Grilled peri peri chicken burger Chicken breast, sriracha mayonnaise, cheddar cheese, tomato, lettuce, chips	28.00

PASTA & PIZZA

Linguini arabiata (v) Basil pesto, buffalo ricotta cheese, olive oil	26.00
Margarita pizza (v) Tomato sauce, mozzarella cheese, basil	22.00
Pepperoni pizza Capsicum, mozzarella cheese, beef & pork pepperoni, sausage	28.00

INTERNATIONAL

Classic butter chicken Rice pilaf, mango chutney, raita, garlic naan bread	36.00
Mee goreng Hokkien noodles, chicken, mixed vegetables, soy sauce, chilli sambal	34.00

DESSERTS & TREATS

Modern lamington, coconut pearls, fresh strawberries	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	12.00
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 (Bottle) 9.00
 James Boag's Premium Light
 James Boag's Premium

Australian Craft Beer (Bottle) 9.50
 Young Henry's "Newtown" Pale Ale
 4 Pines Kolsch
 4 Pines Stout

Imported Beer (Bottle)
 Corona 11.00
 Stella Artois 9.50
 Asahi 9.50
 Peroni "Nastro Azzurro" 9.00

Glass Bottle

Sparkling & Champagne
 Mojo 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 - 150.00

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