



AMORA HOTEL RIVERWALK MELBOURNE

formals

LET'S PARTY!



AMORA HOTEL
RIVERWALK MELBOURNE

the menu

plated

FRESHLY BAKED ROLLS WITH SALTED BUTTER

MAIN COURSE - PLEASE SELECT ONE

PAN SEARED CHICKEN SUPREME WITH FRIED CHORIZO , ROCKET MASH & SMOKED PAPIKA JUS

OR

OVEN BAKED MARKET FISH WITH FRENCHED GREEN BEANS, PARMESAN POTATO, LEMON REDUCTION (GF)

OR

GRILLED 200G BEEF RUMP STEAK, CONFIT GARLIC MASH, SEASONAL GREENS & PEPPERCORN JUS (GF)

OR

BRAISED VICTORIAN LAMB SHANK, CARAMELISED ONION MASH, RATAOUILLE & ROSEMARY JUS (GF)

DESSERT - PLEASE SELECT ONE

LEMON MERINGUE TART, SEASONAL FRUITS, BERRY JEL & VANILLA ICE-CREAM

OR

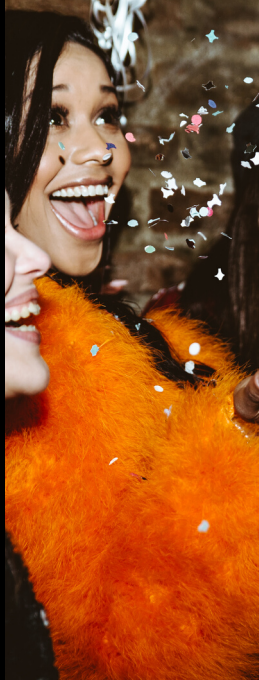
STICKY DATE PUDDING, VANILLA CUSTARD & VANILLA ICE-CREAM

OR

DARK CHOCOLATE MOUSSE WITH FREEZE DRIED FRUITS, SEASONAL BERRIES & RASPBERRY SORBET (GF)

OR

STRAWBERRY CHEESECAKE WITH CREAM CHANTILLY & FRUIT JEL



dietary requirements

VEGETARIAN OPTIONS AND OTHER DIETARY REQUIREMENTS CAN BE CATERED FOR.
PLEASE SPEAK TO YOUR EVENT CO-ORDINATOR PRIOR TO THE EVENT TO DISCUSS THIS.



AMORA HOTEL
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the menu

buffet

FRESHLY BAKED ROLLS WITH SALTED BUTTER

SALAD SELECTION

GERMAN POTATO SALAD WITH PICKLED GHERKINS & DILL MAYONNAISE (V, GF)

&

MIXED LEAF SALAD WITH SHAVED PARMESAN, GARLIC CROUTONS & TOMATOES (V)

&

COLESLAW WITH PINEAPPLE & POPPY SEEDS (V, GF)

CONTINENTAL MEAT SELECTION

SLICED VIRGINIAN LEG HAM, SALAMI, MORTADELLA & PASTRAMI WITH ASSORTED RELISHES, PICKLES & SEMI-DRIED VEGETABLES

HOT SELECTION

LAMB TAGINE WITH CAPSICUM, APRICOTS, ONION & GARLIC (GF)

&

BBQ CHICKEN DRUMSTICKS WITH TOASTED SESAME SEEDS & SPRING ONION (GF)

&

VEGETARIAN PASTA WITH TOMATO, SPINACH & MOZZARELLA CHEESE (V)

&

INDONESIAN VEGETABLE FRIED RICE WITH EGG, SWEET SOY & FRESH CORIANDER (V,GF)

DESSERT SELECTION

LEMON MERINGUE TART, FLOURLESS CHOCOLATE CAKE, BERRY CHEESECAKE & SEASONAL FRUIT SALAD



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