

AMARA

3 COURSES \$105

First

Beetroot tartare, coal emulsion, fennel, apple, kohlrabi, and leftover sourdough cracker

Kingfish ceviche, coconut, celery, shiso, fish cracker made from the bones

Rabbit and pumpkin soup, goat cheese, dill and chard

'Vegetable Parmi' and pickles

Local mushrooms cooked over coals, parfait, macadamia, garlic croutons, mushroom broth

Second

Braised lamb, winter carrot, kale, jus made from the bones

Chicken 'pear', turnip, burnt cauliflower, pea shoots

Market fish, caper, brown butter, BBQ cos lettuce

Salt baked celeriac, mushroom, brioche crumb, vegetable jus

BBQ red cabbage, Dijon cream, romesco, lemon sorrel, cured egg yolk

Sides

Selection of greens from the Richmond lowlands and lemon oil

Herbed potatoes and salted brown butter

Honey roasted Brussel sprouts, Hazelnuts

Third

'Egg in the nest' parsnip, mandarin, butterscotch

Baked cheesecake and rhubarb

Sweet potato, custard, honey ice cream

Apple & burnt meringue