

# amara



## 7 COURSES \$145

Corn fritters - zucchini - paprika

Vege spring roll - avocado

Heirloom tomato - smoked ricotta - capsicum  
essence - fennel

Charred asparagus - custard - lemon

Vegetable parmi - vegan cheese - pickles - smoked  
tomato foam

Spring lamb - Rouleaux de chou - peas - jus

Bilpin lemon

Petit fours



## WINE PAIRING \$110

Louis Roederer Collection 242 - Champagne, FRA

Famille Hugel Pinot Gris - Alsace, FRA

Brokenwood ILR Semillon 2014 – Hunter Valley, NSW

Shaw & Smith Chardonnay 2020 - Adelaide Hills, SA

Freycinet Pinot Noir 2018 – Southern TAS

Frogmore Creek Iced Riesling - Cambridge, Southern TAS