

AMORE

Ristorante

Antipasti

House baked focaccia, whipped rosemary butter	9
Roast fig, goats cheese, honey, macadamia and turmeric GF/DF*	16
Beetroot, pepita cream, crunchy chili oil and sprouts GF/DF*	18
Burrata, slow-roasted tomato, smoked eggplant, almonds and radicchio GF*	25
Veal tartare, chilli oil and yolk with sourdough crisps DF	35

Pasta

Carbonara, spaghetti, guanciale, pecorino, black pepper GF Option	28
Squid ink, calcioni, prawns, cuttlefish, lemon, chili and parsley GF Option	45
Gnocchi, creamy mushrooms, truffle butter, black garlic and chives	32
Goat ragu, pappardelle and green olive	30

Secondi

Swordfish and scallops, peperonata, lemon and basil oil DF/GF	50
Pork and green pea risotto GF	39
Roast chicken, date, labna, walnuts and pumpkin*	46
Minute fillet steak, crushed garlic potatoes, onion jam and jus DF/GF	52
Whole duck, braised witlof, Amaro Montenegro and gremolata	92

Contorno

Fries and aioli DF/GF	12
Iceberg, pangrattato and caesar dressing DF	12
Roasted carrots, skordalia and dukkah DF/GF*	12
Caulilini and burnt butter, capers and anchoveta GF	12
Brussel sprouts, chilli butter and tarragon GF	12

(GF) Gluten-Free | (DF) Dairy-Free | *Contains nuts

Our dishes are made with the freshest ingredients and a deep respect for tradition. If you have any dietary requirements, please let us know. We're happy to accommodate where possible.

Please note on public holidays, a 15% surcharge applies.

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PIZZA MENU

Gricia: cacio e pepe base, mozzarella, guanciale, grated pecorino, and black pepper

30

Double mozzarella cheesy garlic pizza

24

Jack: garlic cream sauce, prawns, jalapeño, mozzarella, and guanciale

32

Margherita: pomodoro, mozzarella, basil, extra virgin olive oil

25

Seafood: prawn, calamari, scallops, mozzarella, marinara, lemon zest, herb oil

40

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Dolce

Chocolate Fondant, strawberry icecream and mascapone
14

Martini tiramisu
14

Bombe Alaska, mango sorbet, liquorice ice cream, gingernut biscuit
14

Selection of gelato (Mount Tambourine Gelatos)
Single scoop 6
Double scoop 10

Amore Affogato 12
With your choice of liquor + \$8

Limoncello
Grappa
Frangelico (with fresh lime)
Adverna (with fresh orange)
12 each

Three Bridges Botrytis Semillon (75mL)
15 Glass 66 Bottle

All styles of Lavazza coffee - please ask your waiter

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