

amphora

RESTAURANT · BAR · FUNCTIONS

COLD

sydney rock oyster, natural <i>gf</i>	\$6 <i>ea.</i>
sydney rock oyster, rockefeller	\$7 <i>ea.</i>
whipped feta, dill cucumber, fried pita <i>gfo</i>	\$18
smoked watermelon ceviche, avocado, charred corn <i>v gf</i>	\$18
lobster roll, gribiche sauce, brioche	\$21
spicy tuna tartare, green tomato, fermented passion fruit, avocado, crackers <i>gf</i>	\$28

HOT

ancho chili glazed smoked ham, fermented pineapple gilda <i>gf</i>	\$7
soft pretzels, mustard butter	\$14
padron chili, parmesan croquette, aioli <i>3pc v</i>	\$16
crispy mortadella, provolone, pistachio mustard, mini milk bun	\$12
lemon pepper wet wings, pickled celery <i>gf</i>	\$22
fried calamari, lemon ash, red sauce <i>gf</i>	\$22
caviar loaded potato skin, sour cream <i>gf</i>	\$28

MAIN

28 days dry aged rib eye, bone in, cafe de paris butter 500g <i>gf</i>	\$85
bass strait mbs+3 scotch fillet grain fed, fermented green peppercorn 300g <i>gf</i>	\$46
herb crusted veal cutlet on the bone, red sauce, parmesan	\$44
buttermilk fried chicken, cornbread waffle, hot honey, pickles	\$28
smoked free range chicken, alabama white sauce <i>gf</i>	<i>half</i> \$25 <i>whole</i> \$48
classic wagyu cheeseburger, bacon, smoked cheddar, dill pickles, lettuce, tomato, potato bun, chips	\$28
	<i>extra patty</i> \$8
grilled king ora salmon, tomatillo salsa verde <i>gf</i>	\$32
split king prawns, garlic, fermented chili butter <i>gf</i>	\$42
lobster thermidor, cognac, mustard, comte	<i>half</i> \$90 <i>whole</i> \$165

SALAD

bitter leaf salad, orange <i>v gf</i>	\$14
coleslaw <i>gf</i>	\$14
wedge salad, blue cheeses dressing <i>gf</i>	\$16
tomato, mozzarella salad, vincotto <i>gf</i>	\$18
caesar salad <i>gfo</i>	\$18

SIDES

house dinner rolls, garlic butter	\$15
crispy brussels sprouts, bacon <i>gf</i>	\$16
corn on the cob, chilli, cheese <i>gf</i>	\$10
onion rings, old bay seasoning <i>v</i>	\$12
chips, black garlic aioli <i>gf</i>	\$14
mac & cheese gratin	\$18
baked potato, chive sour cream <i>gf</i>	\$16

caviar upgrade \$10



PLANT BASED BY SHANNON MARTINEZ

Shannon Martinez's journey from traditional kitchens to plant-based prominence is inspiring. As owner of Australia's leading plant-based locations, Smith & Daughters and Smith & Deli, she's made plant-based dining delicious and approachable for all. Her accolades as Executive Chef at Lona Misa Restaurant, including Australia's first 2 Hats for Plant-Based restaurants, showcase her culinary expertise and innovation. Martinez's success as a four-time author, with over 100,000 copies sold worldwide, has popularised plant-based cooking and showcased her influence. Her appearance on MasterChef introduced plant-based cuisine to a global audience for the first time. Martinez's collaboration with Friends of Fire and Amphora at Melbourne's Marvel Stadium brings plant-based cuisine into the stadium dining scene, a culinary first within a major sporting and event precinct.

COLD

whipped feta, dill cucumber, fried pita <i>gfo</i>	\$18
smoked watermelon ceviche, avocado, charred corn <i>gf</i>	\$18
lobster roll, gribiche sauce, brioche	\$26
spicy tuna tartare, green tomato, fermented passion fruit, avocado, crackers <i>gf</i>	\$28

HOT

soft pretzels, mustard butter	\$14
padron chili, parmesan croquette, aioli <i>3pc</i>	\$16
lemon pepper wet wings, pickled celery <i>gf</i>	\$22
fried calamari, lemon ash, red sauce <i>gf</i>	\$22

MAIN

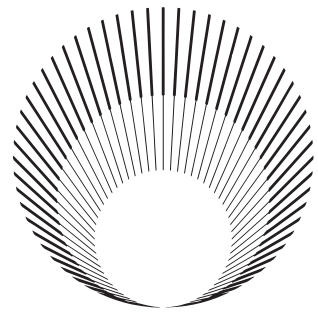
smith & daughters plant based steak, chimichurri <i>gf</i>	\$38
buttermilk fried chicken, cornbread waffle, hot honey, pickles	\$28
woodfired broccoli, seaweed butter, brazil nuts <i>gf</i>	\$22
oyster mushroom, pinchos marunos, smoked almond romesco <i>gf</i>	\$32
classic cheeseburger, onion, smoked cheddar, dill pickles, lettuce, tomato, potato bun, chips	\$28
<i>extra patty</i>	\$8

SALAD

bitter leaf salad, orange <i>gf</i>	\$14
coleslaw <i>gf</i>	\$14
wedge salad, blue cheeses dressing <i>gf</i>	\$16
tomato, mozzarella salad, vincotto <i>gf</i>	\$18
caesar salad <i>gfo</i>	\$18

SIDES

house dinner rolls, garlic butter	\$15
crispy brussels sprouts <i>gf</i>	\$16
grilled corn on the cob, herb butter <i>gf</i>	\$10
onion rings, old bay seasoning	\$12
chips <i>gf</i>	\$14
mac & cheese gratin	\$18
baked potato, chive sour cream <i>gf</i>	\$16
<i>caviar upgrade</i>	\$10



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RESTAURANT · BAR · FUNCTIONS

KIDS

crispy chicken strips, celery sticks, buttermilk ranch <i>(vo)</i>	\$14
cheeseburger, chips <i>(vo)</i>	\$16
mac & cheese	\$16
margarita pizza	\$14
fish & chips	\$14
calamari & chips <i>gf</i>	\$14
grilled chicken & chips <i>gf</i>	\$14
ice-cream sundae, marshmallow <i>(choice of chocolate, vanilla, strawberry)</i>	\$14