

Evening at Amandari

To Start

Yoghurt and Cucumber Dips G D V H

Full fat Greek yoghurt, cucumber, walnuts, dried rose petal, plum, cranberries, dried mint served with grilled garlic flatbread

Turkish Manti G D H

lamb Dumpling, grassfed butter, tomato sauce, yoghurt paprika and sumac

Chicken Basteeya G N D H

chicken, cage free eggs, filo pastry, almond, garden vegetable salad with crumbed feta and harissa yoghurt

Nourishing

Tomato and Split Pea Soup D G H

chicken broth, fresh tomato, basmati rice, yellow split pea, tahini yoghurt, green herbs and garlic flat bread

Pomegranate Beef Soup D H

beef meatballs, herbs and spices, saffron, pomegranate molasses, Greek yoghurt, crispy fried onion and pomegranate jewels

Entree

Braised Chicken with Olives G D H

chicken thigh, saffron, olives, preserved lemon, dried apricot, spices and herbs served with vegetable couscous and green harissa

Sumac Baked Catch of The Day SF N H

catch of the day, sumac, green herbs, spices, lemon and served with saffron quinoa, tomato and cucumber salad

Salmon Shashlik SF G N H

Sustainable farmed certified salmon, heirloom tomato salad, red onion, jeweled tabouleh, pomegranate and coriander sauce

Braised Lamb Shank N H

Australian lamb shank, herbs and spices, saffron, dried fig, cranberry and served with jeweled rice, tomato and cucumber salad

Steak and Pilaf D N H

Grilled grass fed organic picanha, grilled spiced vegetable, cucumber raita, kachumber salad, almond and served with spiced beef rice

Sides

Spiced Potatoes VG H

Potato, herbs and spices, pepper flakes

Grilled Vegetable skewer VG H

Zucchini, capsicum, mushroom, and herbs and spices

Roasted Vegetable with Tahini VG H N

Baby carrot, zucchini, squash, pine nuts, tahini and za'atar

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.