

SMALL PLATES

Spiced peanuts V	7
Vegetable spring rolls, sweet chilli VE	18
Chicken cigars, sweet chilli	25
Salt & pepper calamari, lemon, aioli I	26
Amber nachos, guacamole, sour cream, salsa V	24
Twice cooked lamb ribs, chilli caramel	26
Chicken ribs, Korean sweet and spicy sauce	25
Kingfish kilawin, coconut, vinegar, aromats A	27
Beef taco	9.50 each

PUB CLASSICS

Fish & chips, lemon, tartare A	33
Smashed beef burger, lettuce, tomato, pickles, double cheese, fries	32
Chicken parmigiana, ham, napoli, fries, salad	34
Seafood laksa, coconut curry soup M	34
Mushroom burger, lemon ricotta, fries V	31
Beef rendang, jasmine rice, cucumber salad	39
Singapore noodles, Asian greens VE	31
Wagyu steak sandwich, kimchi, cheese & fries	34
Chicken caesar salad	31

KIDS

Chicken schnitzel, chips	18
Chicken parma, chips	18
Beef Burger, chips	18

V - Vegetarian, VE - Vegan

A - Australian Seafood, I - Imported Seafood, M - Mixed Origin Seafood



FROM THE GRILL

ALL SERVED WITH FRIES, REMOULADE & GRAVY

300g "YP" Porterhouse fillet	51
300g Rangers valley scotch	62
250g Lamb noisette	49
Lemongrass free-range 1/2 chicken	\$41
Catch of the day	Market price

AMBER'S SALADS & SIDES

Smashed cucumber, nyonya acar chilli, sunflower seeds	VE	17
Som tam		18
Sweet, spicy, salty papaya salad	VE	
Seasonal bitter leaves, yuzu dressing	VE	14
Fries, aioli	V	14
Korean honey sweet potato, cheese, sour cream, honey	V	17
Asian greens, soy	VE	14
Fragrant jasmine rice	VE	9

SWEETS

Leche flan, silky custard baked w/ ube mochi	V	25
Burnt basque cheesecake, chantilly, berries	V	25
Banana split, trio of ice cream, nuts, caramel	V	24
Mango sticky rice, toasted sesame	VE	19

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