

AMA

by ours.

Our menu is designed for sharing, the dishes will be arriving as they're prepared,
please note that all items may not arrive at the same time. We encourage to
enjoy the experience together as each plate arrives.

“the world is ours”

Ama has evolved. We now embrace the same philosophy as Mood by Ours. We proudly source farm-to-table ingredients directly from the Ours Farm, bringing the same bold flavour, crafted with intention.

DINNER MENU

from 5pm

start with some

house made pickles

starters

marinated olives - confit garlic, orange peel

wood baked flatbread - cheese or rosemary salt

zucchini chips - tzatziki

layered truffled potato - whipped truffle ricotta, parmesan

toast wagyu tartare - tonnato, capers, crispy sourdough

duck croquette - truffle aioli, shaved pecorino

to share

trio dips - babaganoush, hummus, muhammara, flatbread

kebab skewers - chicken or beef, tzatziki, pomegranate

halloumi saganaki - pomegranate, rucula, spicy honey

salt & pepper squid - smoked chipotle aioli, lemon

charred grilled asparagus - tahini, candied nuts, citrus aioli

spicy tiger prawns - nduja butter, chipotle sauce

sides & salads

watermelon - greek yogurt, toasted sesame, olive oil, mint

burrata - smoked tomato vinaigrette, cherry tomatoes

greek salad - feta, tomato, cucumber, bell pepper, red onion

chopped broccoli - lemon, roasted almonds

rucula & parmesan - lemon, olive oil

sides - pomme puree, greek fries, steam rice

wood fired grill

tokusan wagyu picanha - bone marrow, pickled shallots, marrow sauce

grass-fed tenderloin - rosemary butter, pepper sauce, shoe string fries

wagyu burger - provolone cheese, truffle aioli, chipotle, pickles, fries

chicken parm - mozzarella, baked tomato sauce, basil, broccoli

charred grilled salmon - green beans, beurre blanc, lemon, parsley

souvlaki - chicken or beef, rice, fries, salad, hummus, tzatziki, flatbread

tuscan chicken - creamy sun-dried tomato sauce, potato, flatbread

grilled barramundi - broccoli, brown butter, tomato, capers

home made pastas

gluten free

truffled ricotta ravioli - truffle butter, parmesan, black pepper

linguini prawns - spicy nduja butter, cherry tomato

pappardelle beef ragu - artichoke, whipped ricotta

wood oven lasagna - beef bolognese, bechamel, ricotta add garlic bread

wood fired pizza

classic or thin & crispy dough

margherita - fior di latte, tomato, fresh basil

pepperoni - mozzarella, chili flakes

stracciatella - mozzarella, pepperoni, jalapeno, honey

prosciutto - mozzarella, pecorino, wild rucula

supreme - mozzarella, sausage, pepperoni, bacon, balsamic onions, rocket

desserts

flourless chocolate cake - vanilla ice cream, candied nuts

tiramisu - whipped mascarpone, cacao powder

meringue & raspberry - labneh, whipped cream, sumac

apple crumble - vanilla ice cream

ice cream - chocolate, vanilla, pistachio, salted caramel