
AMICI

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Taking influence from The Mediterranean, Amici's culinary philosophy is centered around sharing meals with family, and as the Italian origins of Amici suggests, "friends".



To Start & Share

Sour dough and fresh baked focaccia	10
Good olive oil	
'Catolan Cocca'	18
Flatbread and house made sobrassda	
Oysters	8
Forum vinegar & native pepper (per piece) (gf) (df)	
Guanciaie	28
Hazelnut, fig & thyme honey (gf) (pf)	
Mussels Escabeche	22
Potato aioli, charred sour dough (df)	
House cured sardines on toast	22
Cultured butter, tomato	
Local cray fish Catalan	185
Red wine vinegar, extra virgin olive oil, fine fresh herbs (gf) (df)	
Duck empanada	22
(2 per serve)	
Crispy globe artichoke	22
Merguez spices, toum (gf) (df) (veg)	
Beluga caviar	170
10gm, hashbrown (gf)	

Small plates

Gnocchi	29
Cacio de pepe, seasonal mushrooms	
Blue fin tuna	52
Young almond, wild fennel dressing, blood orange & witlof salad (gf)	
Hot smoked octopus	28
Fire roasted bull horn pepper & oregano, wild garlic yoghurt (gf)	
House made chorizo	26
Apples, muscatels & Pedro Ximenez sherry (gf)	
Persian fetta & Brussel sprouts	32
Bergamot, hazelnut, duck egg (gf)	

Gluten-free pasta options available.

Plates

Tomato tarte Tatin	52
Native plum, puff pastry, warmed burrata, bronze fennel	
Harissa braised volcano lamb shank	55
Mint Verde, eggplant, raisins (gf)	
Organic pork cutlet cotoletta	65
Nasturtium gremolata, smoked Romanesco	
Roasted free range chicken	56
Chermoula, grape & watercress, verjus (gf) (df)	
Pan fried market fish	58
Globe artichokes, fresh peas, saffron aioli (gf)	
Hand made linguine	55
Spanner crab, good Riesling, chili butter	
OP Rib on the bone	85
Bone marrow, rocket & lemon, café de Hayman (gf)	

SIGNATURE SALT BAKED & sides

Baked in pizza oven accompanied with your choice of two sides.

Salt baked grouper 155
Harissa, grilled citrus beurre Blanc (serves 2) (gf)

Suckling pig 950
Filled with chorizo & spanner crab (serves 6) (gf)
**48 hour notice required*

SIDES

Season vegetables & bagna cuda (gf) 18

Torn seasonal leaves 18
Burnt orange vinaigrette (gf) (df)

Roast beef tallow potato 18
Smoked sour cream & rosemary (gf)

Zucchini & brown butter 22
Fine herbs, pine nuts (gf)

Pizza

Sour dough pizza with fresh mozzarella

WHITE

Don Marco 32
4 cheeses, hot salami

Giardino 32
Mozzarella, mushroom, zucchini, red onion, taleggio,
cherry tomato (v)

Prawns 36
Mozzarella, zucchini, pecorino, chili, garlic

Red

Margherita 28
Pomodoro, mozzarella, basil, oregano

Prosciutto 32
Pomodoro, mozzarella, rocket, parmesan, cherry tomato

Monte 32
Pomodoro, mozzarella, mushrooms, pancetta, Taleggio cheese

Gluten-free pizza options available.