
A M I C I

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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".



Please note a 10% surcharge on Sunday and 15% surcharge on public holidays applies.

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BREADS

Grilled focaccia <i>Confit garlic, basil (df, v)</i>	12
Flatbread <i>Rosemary olive oil (df, v)</i>	10

CURED, AGED AND MARINATED

Natural oysters <i>Mignonette, fresh lemon wedge (gf, df)</i>	8pc
Amici arancini <i>Garlic aioli (vg)</i>	24
Local market fish crudo <i>Pomegranate, sumac, olive oil (gf, df)</i>	30
Marinated white anchovies <i>Pickled peppers, fried shallot, fried rosemary (gf, df)</i>	34
Ricotta stuffed piquante peppers gf, vg <i>Extra virgin olive oil, Tasman salt (gf, vg)</i>	18
Bruschetta <i>Persian feta, heirloom cherry tomato, red onion, basil and balsamic glaze (gfo, dfo, vg)</i>	28
Taleggio cheese <i>Nduja crumb, pear, sourdough (gfo)</i>	25
Whipped ricotta <i>Burnt orange, rosemary honey, lavosh (gfo, vg)</i>	22
Cured meat selection <i>Olives, house pickles, relish and bread (gfo, df)</i>	55
Fromage board <i>Three locally sourced cheeses, lavosh, chutney, fruit and crackers (gfo, vg)</i>	45



Please note that a specially prepared meal for guests with allergies may still contain traces of allergens.

gf: gluten free **gfo: gluten free optional** **vg: vegetarian**
df: dairy free **dfo: dairy free optional** **v: vegan**

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SECOND PLATES



Lentil hummus <i>Cherry tomatoes, almonds, mint leaves (gf, df, v)</i>	18
Fried squid <i>Sriracha mayonnaise (gfo, df)</i>	24
Spiced eggplant parmigiana <i>Smoked scamorza and cilantro pesto (gfo, vg)</i>	32
Burrata <i>Roasted persimmon, arugula, olive oil, kalamata olive (gf, vg)</i>	35
Perline caprese salad <i>Heirloom cherry tomato, olive dust, basil oil (gf, vg)</i>	32
Baby zucchini <i>Almond cream, oregano (gf, df, v)</i>	26

Gluten-free pasta options available.
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PASTA AND RISSOTTO

Slow cooked beef ragu pappardelle <i>Parmesan and parsley (gfo, dfo)</i>	36
Local seafood linguine <i>Crispy fennel (gfo, dfo)</i>	42
Mushroom risotto <i>Truffle oil, Grana Padano cheese, crsipy kale (gf, dfo, vg)</i>	36
Sweet potato gnocchi <i>Four cheese sauce, roasted pistachio and basil oil (vg)</i>	32
Zucchini spaghetti <i>Napoletana sauce, roasted pine nuts (gf, df, v)</i>	32
Slipper lobster and prawn lasasgna <i>Cream lobster bisque, fried soft-shell crab</i>	55
Pumpkin & burrata sauce casarecce <i>Pepitas, hemp seeds (gfo, vg)</i>	34

S H A R E

The below dishes are not included in our dining packages but are available at an additional cost

Grilled Tiger Prawns <i>Garlic butter, parsley, grilled citrus (gf, df)</i>	88
1.5kg Bistecca alla Fiorentina (Italian T-bone steak) <i>Gremolata, roasted garlic pan jus (gf, df)</i>	180

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GRILL

Seven spice grilled chicken supreme <i>Farro and dried fruit salad (gfo, df)</i>	52
Local reef fish <i>Mixed tomato and olive salad, grilled citrus (gf, df)</i>	62
Grilled pork rib eye <i>Shaved fennel and apple salad (gf, df)</i>	56
350g Black Onyx 300day T-Bone <i>Romesco sauce and bean salad (contains nuts)</i>	79

SIDES

Broccolini <i>Shaved parmesan and Tasman salts (gf, dfo, vg)</i>	18
Honey glazed baby carrots <i>Roasted macadamia crumb (gf, df, vg)</i>	23
Crushed red skin potatoes <i>Rosemary salt (gf, df, v)</i>	18
Torn seasonal leaves <i>Blood orange dressing (gf, df, v)</i>	16

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P I Z Z A

Margherita <i>Pomodoro, mozzarella, basil, olive oil (gfo, dfo, vg)</i>	32
Vegetarian <i>Pomodoro, mozzarella, eggplant, zucchini, potato, parmesan, garlic oil (gfo, dfo, vg)</i>	30
Diavoletta <i>Pomodoro, mozzarella, hot salami, olives (gfo, dfo)</i>	36
Four cheese <i>Mozzarella, taleggio, blue cheese, parmesan, rocket, honey (gfo, dfo, vg)</i>	35
Prosciutto <i>Mozzarella, basil, cherry tomato, parmesan, prosciutto, garlic oil (gfo, dfo)</i>	38
Prawn <i>Mozzarella, prawns, pecorino, onions, black olives, garlic oil (gfo, dfo)</i>	34
Pancetta <i>Mozzarella, mushroom, parmesan, pancetta, red onion, olives (gfo, dfo)</i>	34



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