



AMICI TRATTORIA

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.

A M I C I

B R E A D S

Grilled focaccia 12
Confit garlic, basil (df, v)

Flatbread 10
Rosemary olive oil (df, v)

C U R E D . A G E D A N D M A R I N A T E D

Natural oysters 8pc
Mignonette, fresh lemon wedge (gf, df)

Amici arancini 24
Garlic aioli (vg)

Local market fish crudo 30
Pomegranate, sumac, olive oil (gf, df)

Marinated white anchovies 34
Pickled peppers, fried shallot, fried rosemary (gf, df)

Ricotta stuffed piquante peppers 18
Extra virgin olive oil, Tasman salt (gf, vg)

Bruschetta 28
Persian feta, heirloom cherry tomato, red onion, basil and balsamic glaze (gfo, dfo, vg)

Taleggio cheese 25
Nduja crumb, pear, sourdough (gfo)

Whipped ricotta 22
Burnt orange, rosemary honey, lavosh (gfo, vg)

Cured meat selection 55
Olives, house pickles, relish and bread (gfo, df)

Fromage board 45
Three locally sourced cheeses, lavosh, chutney, fruit and crackers (gfo, vg)

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



gf: gluten free
df: dairy free

gfo: gluten free optional
dfo: dairy free optional

vg: vegetarian
v: vegan

SECOND PLATES



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

Gluten-free pasta options available.
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PASTA AND RISOTTO

Slow cooked beef ragu pappardelle Parmesan and parsley (gfo, dfo)	36
Local seafood linguine Crispy fennel (gfo, dfo)	42
Mushroom risotto Truffle oil, Grana Padano cheese, crispy kale (gf, dfo, vg)	36
Sweet potato gnocchi Four cheese sauce, roasted pistachio and basil oil (vg)	32
Zucchini spaghetti Neapolitan sauce, roasted pine nuts (gf, df, v)	32
Slipper lobster and prawn lasagna Cream lobster bisque, fried soft-shell crab	55
Pumpkin & burrata sauce casarecce Pepitas, hemp seeds (gfo, vg)	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 Garlic butter, parsley, grilled citrus (gf, df)	88
1.5kg Bistecca alla Fiorentina (Italian T-bone steak) Gremolata, roasted garlic pan jus (gf, df)	180

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TRATTORIA

GRILL

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

SIDES

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

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PIZZA

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



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T R A T T O R I A



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