

CHRISTMAS EVE DINNER

AMICI RESTAURANT

ARTISAN CHARCUTERIE

Jamon Serrano carved from the bone

Wagyu Bresaola, extra virgin olive oil & pickled wild mushrooms

Selection of Italian Salami

- Prosciutto di Parma
- Finocchiona
- Sopressa
- Hot Calabrese Salami
- Mortadella

Parmigiano Reggiano (24 months)

Pecorino Toscano

Gorgonzola Dolce

Taleggio

SEAFOOD & ITALIAN DELICACIES

Citrus & fennel cured Tasmanian salmon

Sicilian prawn salad with lemon, parsley & capers

Grilled Fremantle octopus with roasted peppers & salsa Verde

Marinated WA mussels with tomato, chilli & basil

White anchovies, capers & lemon

Marinated Sicilian olives

Important Allergen Statement:

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VEGETABLE ANTIPASTI

Marinated eggplant

Roasted zucchini & capsicum

Semi-dried tomatoes

Chargrilled artichokes

Roasted mushrooms with thyme

Grilled seasonal vegetables

Burrata with heirloom tomatoes, basil & aged balsamic

Baked Brie with rosemary honey & walnuts

SEASONAL SALADS

Butter lettuce, shaved fennel, citrus & lemon dressing

Asparagus, Parmigiano & truffle vinaigrette

Radicchio, pear, walnuts & Gorgonzola

Roasted heirloom beetroot, orange & ricotta Salata

Farro salad with grilled vegetables & herbs

Baby potato salad with salsa Verde

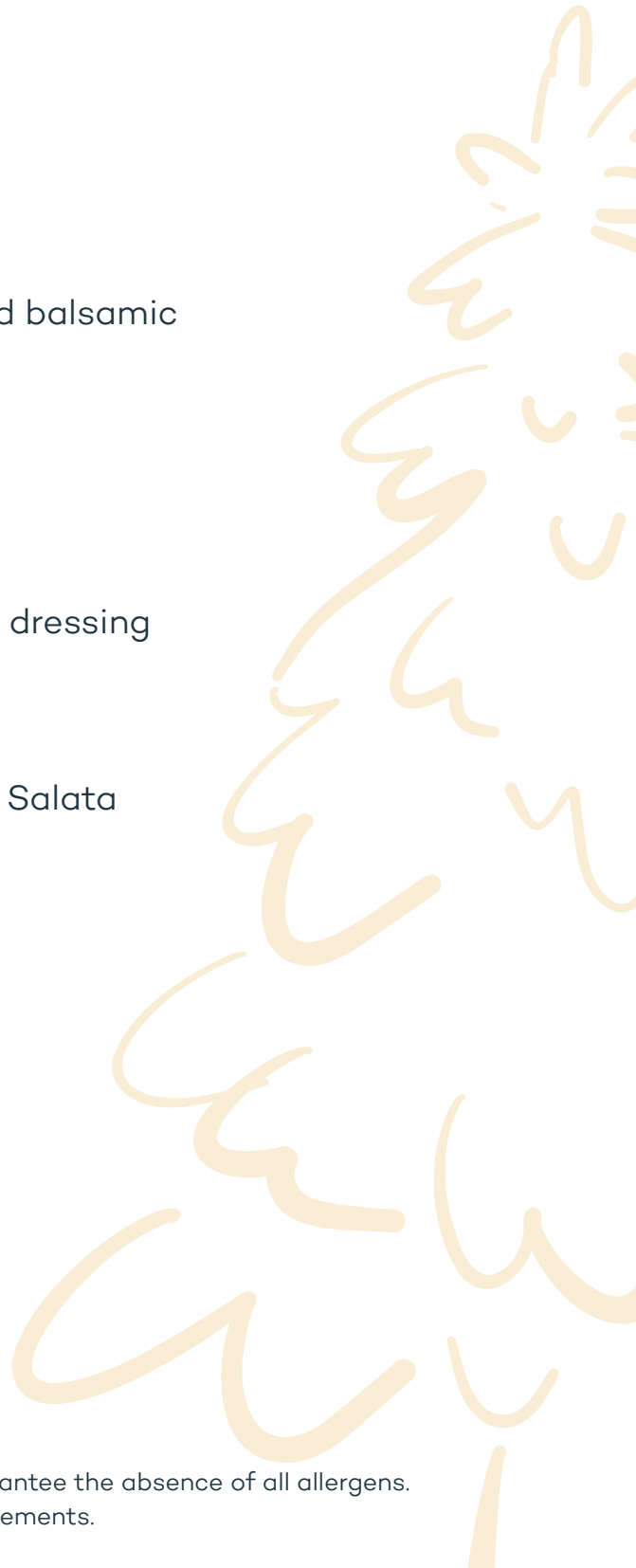
Tuscan white bean salad with rosemary

Rocket, figs, prosciutto & balsamic glaze

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GRANDE MARE - CHILLED SEAFOOD

Freshly shucked Pacific oysters

Queensland Tiger Prawns

Marinated octopi's salad

Citrus cured Hiramasa kingfish

CONDIMENTS

Champagne mignonette

Classic seafood cocktail sauce

Lemon aioli

Salsa Verde

Fresh lemons

Tabasco

Horseradish cream

BAKERY

Fresh baked focaccia & Olive focaccia

Pane di Casa & Ciabatta

Grissini

Whipped cultured butter

Extra virgin olive oil & aged balsamic

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LIVE ITALIAN KITCHEN

Margherita

Prosciutto di Parma, rocket & Parmigiano

Diavola

Seafood Marinara

Porcini mushroom & truffle

Burrata, cherry tomato & basil

FRESH PASTA STATION

Pappardelle, Rigatoni, Potato Gnocchi

SAUCES

Slow-cooked Wagyu Bolognese

Seafood Marinara

Truffle mushroom cream

San Marzano tomato & basil

Pesto Genovese

Freshly finished with Parmigiano Reggiano

RISOTTO STATION

Porcini mushroom & truffle

Queensland prawn & saffron

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CARVING STATION

Traditional Porchetta with fennel pollen, crispy crackling & salsa Verde
Turkey breast roulade

WOOD OVEN

Tuscan grilled lamb rump with rosemary & salsa Verde
Italian fennel sausages with roasted peppers & braised fennel
Fried chicken, lemon and garlic Aioli
Grilled local reef fish with lemon, capers & brown butter
Garlic butter Queensland king prawns
White wine steamed mussels with parsley
Slow braised beef cheek in Chianti
Traditional Wagyu Beef Lasagna
Eggplant Parmigiana

SEASONAL SIDES

Honey roasted Dutch carrots, whipped ricotta & pistachio
Charred broccolini with chilli & garlic
Buttered green beans with almonds
Brussels sprouts with pancetta & chestnuts
Charred corn with herb butter
Potato Gratin with Parmigiano & thyme

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DOLCI DI NATALE

Classic Panettone

Pandoro with vanilla mascarpone

Traditional Christmas pudding with brandy anglaise

Tiramisu

Sicilian Cannoli filled

Ricotta & orange cheesecake

Dark chocolate & Amarena cherry torta

Amaretto almond cake

Mini panna cotta with berry compote

Lemon meringue tartlets

Christmas Yule Log

Assorted Italian Christmas biscuits

Gingerbread cookies

Torrone (Italian nougat)

Chocolate-dipped strawberries

Seasonal tropical fruit platter

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