
AMICI

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".

Enjoy our two-course dinner by choosing a dish from any two sections of the menu.

\$65 per person

OR

Indulge with our three-course dinner by enjoying a small plate, main meal and dessert of your choice.

\$75 per person

A M I C I

S M A L L P L A T E S

Amici Hummus

Spiced smoked chickpeas, flat bread (v, gf, ve)

Spiced Chickpea Falafel

Marinated feta, organic sumac yogurt (v, gf)

House Saffron Labneh

Lemon infused oil, Zaatar, soft herb, flat bread (v)

Tomato Salad

Shallot, bulgur, mint, parsley, lemon, olive oil (v, ve)

Smoked Burrata

Rocket, heirloom tomato, balsamic reduction (v, gf)

Amici Charcuterie Plate

San Daniele Prosciutto, haloumi, Sopressa Milano, olives, roasted heirloom vegetables, house lavosh



A M I C I

M A I N S

P A S T A

Home-made Ricotta Gnocchi

Pan fried ricotta gnocchi with saffron butter, green peas, mint, asparagus

Pappardelle Ragù

Eight-hour braised veal shoulder ragù, parmesan

Tagliatelle with Moreton Bay Bug Tails

Lemon, chilli, shaved bottarga

Risotto All'aragosta

Arborio rice, creamy seafood bisque, grilled slipper lobster

Pasta of the Day

Please see waitstaff for daily specials

Gluten-free pasta options available.

A M I C I

M A I N S

L A N D & S E A

Chargrilled Octopus

Spiced potato, Aleppo mayonnaise (gf)

Roasted Spatchcock

Roasted red onion, romesco (gf)

Zaatar Spiced Lamb Skewers

Baba ganoush, tabbouleh

Grilled East Coast Prawns

Roasted tomato, saffron, Loukaniko sausage (gf)

Chargrilled Kimberley Red Striploin

Charred greens, portobello, vierge, porcini jus (gf)

Queensland Barramundi

Heirloom tomato, caper caponata, salsa verde

Market Fish of the Day

Please see waitstaff for daily specials



A M I C I

M A I N S

P I Z Z A

Margherita Buffalo

Tomato, buffalo mozzarella, basil (v)

Prosciutto and Rocket

Tomato, mozzarella, San Daniele prosciutto, rocket

Diavola

Tomato, spicy salami, mozzarella, kalamata olives, 'nduja oil

Quattro Formaggi

Gorgonzola, mozzarella, parmesan, taleggio (v)

Luganica

Roasted potato, Loukaniko sausage, gorgonzola cheese, 'nduja oil

Frutti Di Mare

Prawn, calamari, octopus, cherry tomato

Chef de Funghi

Swiss brown mushrooms, portobello mushrooms, caramelised onion, ash goats cheese, sweet potato,

Gluten-free pizza dough and dairy-free cheese options available.

A M I C I

DESSERT

Selection of Gelato

See waitstaff for daily flavours

Amici Tiramisu

Queensland coffee, savoiardi, mascarpone, dark chocolate

Hayman "Mess"

Meringue, kiwi, strawberry, citrus crumble, raspberry coulis

Torta Rovesciatta

Upside down apple cake, Italian born chef Andrea Sansesi's Nona's recipe
Mascarpone, fig gelato and fresh figs.

Pistachio Parfait

White chocolate crunch, pistachio coulis

Affogato

Vanilla ice-cream, espresso, amaretto

Amici Cheese Board

Formaggio - a selection of three cheeses: Taleggio, Graviera, and Gorgonzola served with grapes, quince and lavosh crackers.

