



Food Menu

Antipasti

OLIVES	\$10
Plump chilled Sicilian green olives	
MORTADELLA	\$11
PROSCIUTTO SAN DANIELE	\$13
BRESAOLA	\$12
SALAMI	\$11
BRUSCHETTA ANCHOVY	\$16
White Anchovy - Tomato - Basil - Evoo - Parsley	
BRUSCHETTA TOMATO	\$13
Onions - Basil - Evoo - Parsley	
BRUSCHETTA ANGELACHU	
ANCHOVIE (1 Slice)	\$10
Straciatella - Chilli - Parsley	
ARANCINI SAFFRON PEA	\$16
Saffron rice balls - Anchovy Saffron Aioli dipping sauce - Pecorino floss	
ARANCINI PESTO	\$18
Basil - Dipping sauce	
BURRATA	\$27
Pesto - Seasonal tomatoes - Pane di Casa	
CALAMARI FRITTI (M)	\$28
Aioli - Lemon - Salt - Pepper	
GAMBERETTI (M)	\$28
Shrimps lightly dusted in seasoned flour - Aioli - Lemon	
KING PRAWNS (A)	\$35
Butterflied - Marinated - Garlic butter - Evoo - Fried capers	

Crudo

OSTRICHE (A)	\$5.5 each
Sydney Rock Oyster - Lemon	
TUNA TARTARE	\$28
Straciatella & Pesto Oil - Chilli - Capers	
STEAK TARTARE	\$38
150g Wagyu Beef - Cornichon - Capers - Horseradish - Chilli - Quail Egg - Worcestershire - Pane Carasau	

Contorni

PANE	\$5
Baked daily	
TRUFFLE CHUNKY FRIES	\$16
Pecorino floss - Truffle Mayo	
VERDURA	\$18
Brussel sprouts - Pancetta - Black garlic	
INSALATA AMALFI	\$20
Rocket - Snow Pea Sprout - Evoo - Lemon - Celeriac - Red Radish - Parmesan floss	
INSALATA CAPRESE	\$24
Buffalo mozzarella - D.O.P - Seasonal tomatoes - Basil - Evoo GF	
INSALATA VERDE	\$18
Baby cos lettuce - Evoo lemon dressing - Pecorino floss	

GF available on request

Pasta e Secondi

GNOCCHI Gorgonzola or Napoletana Sauce	\$28
SAFFRON PRAWN RAVIOLI Tomato - Wine - Garlic butter - Splash of Cream & Chilli	\$32
SPAGHETTI ALLE VONGOLE (Clams) White wine - Garlic butter - Evoo - Parsley - Chilli	\$36
LINGUINE SEPIA AI GAMBERI Prawns - Cherry tomatoes - Chilli - White wine - Garlic & onion butter emulsion - Served on black linguine	\$36
PAPPARDELLE CON RAGU Wide pasta ribbons - Free range slow cooked beef - Tomato base sauce - Grana Padano floss	\$35
RISOTTO AI GAMBERI Prawns - Tomato - Wine - Cheese	\$38
RISOTTO PESTO Basil - Pine nuts - Parmesan - Evoo	\$28
AGNELLO Lamb shank - Garlic - Roast baby potatoes - Rosemary - Gremolata	\$39

Bambini

(Available just for
kids under 10 yo)

SPAGHETTI AGLIO	\$12
SPAGHETTI NAPOLETANA	\$12
SHOESTRING FRIES	\$10

GF available on request

Formaggio

Any mix of 2 x \$30
and 3 x \$40
(served with crackers)

TALEGGIO Soft Mild	\$17
GRANA PADANO Semi hard crumbly texture	\$17
GORGONZOLA Crumbly salty blue	\$16

Dolci

Ask your server for our daily Gelato special

TIRAMISU Amaretto & coffee marinated sponge base - Mascarpone - Cream	\$18
AMALFI COAST LEMON SHELL GELATO	\$17
AFFOGATO Espresso - Amaretto - Vanilla Ice Cream	\$18
TORTA DOLCE AL FORMAGGIO. Espresso cheesecake w/Toffee Ice Cream and Berries	\$18
CROSTATA AL LIMONE Lemon Tart w/Seasonal Berries	\$17

Note:

Our pasta at Amalfi is made by Chef Mark using only the best organic Tamworth Flour made fresh every morning. Sometimes we may run out due to demand. Substitutes will be offered when available.

Chef Todd makes our Ravioli.

Garlic and onions are used across most dishes.

Traces of nuts may be found in some dishes. Our desserts are made by our pastry chef at our sister restaurant weekly and are limited in quantity. Order ahead if you want something in particular.

Vino Rosso

Italian Red

FANTINI Sangiovese 2021 (medium bodied)	\$16/\$75
COL DI SASSO Sangiovese Cabernet Sauvignon 2019 (plum & blubbery soft notes)	\$89
COLLEPINO Merlot - Sangiovese	\$89
ROCCA DELLE MACIE VERNAILOLO Chianti (smooth medium body)	\$59
SENSI 1.5 litre Chianti DOCG 2021 (fruity taste with sweet notes of strawberry and black cherry)	\$109
SENSI DAL CAMPO Chianti 2022	\$69
PICCINI Chianti Riserva 2020 D.O.C.G	\$109
CALDORA Montepulciano D'Abruzzo 2022	\$79
COLLEZIONE MONTEPULCIANO Montepulciano D'abruzzo DOC (medium to full-bodied, blackberries, black cherries & plums)	\$49
COLLEZIONE PRIMITIVO Primitivo Puglia (Full-bodied with a smooth, velvety texture, dar fruits, chocolate & spices)	\$55
COLLEZIONE NERO D'AVOLA Nero d'Avola Sicily (medium to full-bodied, dark fruits, black cherries & plum)	\$59
ROCCA DELLE MACIE Chianti Classico Riserva (ruby red and hints of wild berries)	\$109
ESPERIENZA NUMERO 8 Brunello di Montalcino DOCG (intense ruby red with garnet reflections, complex bouquet hints of ripe black cherries and small red fruits, tobacco and liquorice aromas)	\$180

Australian Red

MCPHERSON Cabernet Merlot VIC (smooth medium bodied)	\$10/\$49
LIGHT OF DAY South Australia Cabernet Sauvignon 2020 (blackberry, oak, spices)	\$15/\$75
STEP BY STEP Cabernet Sauvignon (rounded berry finish)	\$55
MT YENGO South Australia Shiraz (deep red berries subtle finish)	\$13/\$55
YERING STATION Pinot Noir Yarra Valley (fruity flavour)	\$69
PLANTAGENET Pinot Noir Three Lions WA (strawberries and black cherries with silky finish)	\$75
MWC Pinot Noir VIC 2021	\$15/\$59

Other Reds

MARRENON LES GRAINS Cabernet Sauvignon, Coteaux du Languedoc AOC France	\$69
---	------

Vino Bianco

Italian White

PICCINI MILLERIGHE \$14/\$69
Pinot Grigio delle Venezie (florals, pear & apple)

CALDORA \$69
Pinot Grigio IGP

KETTMEIR \$84
Pinot Bianco (pear medium body)

CA'MAIOL PRESTIGE LUGANA \$89
Trebiano DOC Lombardy (tangy flavour, s.s barrels)

LE RIME \$15/\$75
Pinot Grigio Toscana

Sparkling

DONNA GLORIA \$65
Prosecco Extra Dry, DOC

IL FIORE \$69
Prosecco D.O.C

PIPER-HEIDSIECK \$140
Champagne Brut

NV VOLLEREAUX \$155
Champagne Brut Reserve

THREE VINEYARDS \$13/\$55
Sparkling

MOUNT YENGO \$15/\$69
Non-vintage Sparkling

Australian and New Zealand White

MCPHERSON \$10/\$49
Pinot Grigio

BETHANY FIRST VILLAGE \$15/\$59
Chardonnay

JOHNSON ESTATE \$15/\$59
Sauvignon Blanc NZ

PLANTAGENET \$15/\$59
Sauvignon Blanc WA

PAULETTE \$65
Clare Valley Riesling

SHORE'S REACH \$69
Pinot Gris Mornington Peninsula 2022
(light and aromatic, lemon and peach notes)

HASELGROVE \$60
Sauvignon Blanc 2022, South Australia

Rosato

ARTIGIANO \$16/\$77
Rosato Puglia

SENSI TUA ROSA \$65
Sangiovese Rosato Toscana

LES PERSIENNES \$79
Terres Du midi 2023 France, Rose -
Carignan - Chenancon - Tempranillo

Note:

Thank you for your custom, unfortunately, we do not split bills
10% service charge applies on bookings/groups of 8 guests and above
10% service charge applies every Sunday
Public Holiday surcharge applies

Cocktails

AMALFI SPRITZ	\$19
Blood Orange Liqueur - Sparkling Wine - Orange Liqueur	
APEROL TOMMY'S MARGARITA	\$22
Aperol - Tequila - Lime juice	
ELDER GIMLET	\$22
Gin - Cucumber - Lime - Gomme	
PASSION FRUIT BELLINI	\$18
Passion Fruit Pulp - Prosecco	
PEACH BELLINI	\$18
Peach Puree - Prosecco	
PINA COLADA	\$22
Rum - Lime - Pineapple - Coconut	
SPICY PINEAPPLE TOMMY'S	\$22
Tequila - Pineapple puree - Lime juice - Chilli	

Beer

PERONI TAP	\$12
BALTER XPA TAP	\$12
PERONI 0%	\$10
PERONI 3.5%	\$10
PERONI RED 4.7%	\$10
YOUNG HENRYS NEWTOWNER	\$11
STONE & WOOD PACIFIC ALE	\$12
BALADIN ISAAC 5%	\$16
BALADIN WAYAN 5.8%	\$16
BALADIN VERA NAZIONALE 6.5%	\$16
BALADIN APPLE CIDER 4.7%	\$14
BALADIN SUPER BITTER	\$16

Classic Cocktails

APEROL SPRITZ	\$18
CAMPARI SPRITZ	\$21
LIMONCELLO SPRITZ	\$18
ESPRESSO MARTINI	\$22
NEGRONI	\$21
AMERICANO	\$20
AMARETTO SOUR	\$21
MARTINI	\$21
OLD FASHION	\$22
CLASSIC MARGARITA	\$21
SPICY MARGARITA	\$21
COCONUT MARGARITA	\$21
TOMMY'S MARGARITA	\$21
PASSION FRUIT MARGARITA	\$21

Mocktails

ELDER GIMLET	\$16
Artisan Botanical Alcohol-Free Gin - Cucumber - Lime - Agave	
COCONUT MARGARITA	\$16
Coconut Puree - Lyres non-alcohol reserva - Lime	
PASSION FRUIT MARGARITA	\$16
Passion fruit pulp - Lyres non-alcohol reserva - Agave - Lime	
PINA COLADA	\$16
Pineapple Juice - Coconut - Lime - Lyres non-alcohol rum	

Note:

Thank you for your custom, unfortunately, we do not split bills
10% service charge applies on bookings/groups of 8 guests and above
10% service charge applies every Sunday
Public Holiday surcharge applies