



SET MENU

BOOZY BRUNCH

\$75 PER PERSON | MIN. 4 GUESTS

AVAILABLE DAILY BEFORE 4PM

90 MINS OF BOTTOMLESS MIMOSAS

CHEESE & CHARCUTERIE PLATTERS

with sourdough

BURRATA

fresh cherry tomatoes, basil, and candied walnut dukkah,
served with sourdough

CANNOLI

fresh ricotta custard cannoli, with chocolate flakes
and crushed pistachio (1pp)

main menu available till 9pm / 15% surcharge applies on sundays and public holidays

SET MENU

PRIX FIXE

\$75 PER PERSON

Arrival spritz of choice

ST. GERMAIN SPRITZ

st. germain elderflower,
prosecco, lime and soda

APEROL SPRITZ

aperol, prosecco, soda and
almond stuffed olives

WATERMELON SPRITZ FAUXTAIL

watermelon / fever-tree pink
grapefruit soda / lemon / mint

To Share

CHEESE & CHARCUTERIE PLATTERS

with freshly baked sourdough

TRUFFLE & PARMESAN FRIES (V)

hand cut shoestring fries, white truffle oil and grana padano

CAPRESE SALAD (GF)

heirloom tomatoes, fior di latte, basil and balsamic reduction

PIZZA

selection to share

CANNOLI

fresh ricotta custard cannoli, with chocolate flakes
and crushed pistachio (1pp)

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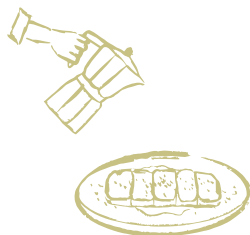
Raclette



dellendale raclette, melted and scraped tableside over a generous portion of our jamon & crisps (gf).

\$38

Tableside Tiramisu



ladyfinger biscuits drizzled with st. ali coffee, topped with vanilla mascarpone and cocoa.

made at your table, devour it yourself or share with your amici

\$30

main menu available till 9pm / 15% surcharge applies on sundays and public holidays

PERSONALISED PLATTERS

\$48

Design your own Amici platter - Four selections, served with sourdough
add crackers or extra sourdough +6 extra selection +10

CHEESE

GORGONZOLA DOLCE

Gorgonzola is a famous Italian blue cheese made from unskimmed cow's milk. This dolce version is a more delicate flavour and buttery consistency.

BAROSSA ARTISAN TRIPLE CREAM BRIE

A decadent soft white mould cheese with a smooth, creamy sweet palate.

LE CHEVRE GOATS GOUDA

This semi-hard cheese has a unique tart, earthy flavour that sets it apart from cow's milk cheeses.

VANNELLA FIOR DI LATTE

Pure cow's milk mozzarella. Fresh, delicate, and soft. Handcrafted by Vito Minoia who has been producing traditional handcrafted cheese in Puglia for over 50 years.

MILLEL PECORINO PEPATO

A traditional hard-style, table cheese authentically made in Australia; offering contrast to mild and soft cheeses (gf).

CHARCUTERIE

SOPRESSA DEL NONNO (FREE RANGE)

A traditional mild salami from southern Italy.
Flavoured with peppercorn, garlic and fennel seeds (gf).

PRINCI - MORTADELLA

A staple in Bologna, filled with subtle flavours and laced with intricate aromas.
This pork sausage is cured to perfection using traditional methods (gf).

JAMON DE SERRANO RESERVA

Serón is a village in Spain with cold, dry winds - perfect for curing hams and shoulders in a slow, natural process, and reducing the amount of salt necessary (gf).

MILD CACCIATORE

Cacciatore is a small-sized salami made with 100% pork, seasoned with spices, pepper, garlic and on occasion fennel.

TO SHARE

(gf) gluten free | (v) vegetarian | (ve) vegan

PANE DI CASA (VE) 10

sourdough with extra virgin olive oil and caramelised balsamic

MARINATED OLIVES (VE) 12

natural mixed greek olives

GARLIC BREAD 12

sourdough bread, fresh roasted garlic, pepe saya

FRIED OLIVES (V) 14

crumbed almond stuffed olives with tomato relish

TRUFFLE & PARMESAN FRIES (V) 16

hand cut shoestring fries, white truffle oil, and grana padano

STUFFED PEPPERS (V) 16

piquillo de lodosa peppers, stuffed with goats fetta, candied walnut dukkah (3)

SPRING PEA ARANCINI (V) 24

green pea & garlic scape risotto, crumbed, fried & stuffed with triple cream brie, spiced mayo and parmesan (3)

TINNED FISH & CRISPS 14

la narval sardines in olive oil with tyrells potato crisps

JAMON & CRISPS (GF) 20

jamon serrano with tyrells potato crisps and pickled chilli

add raclette +18

BURRATA (V) 20

heirloom cherry tomatoes, basil, candied walnut dukkah and fresh sourdough

WAGYU BRESAOLA (GF) 22

with fresh arugula, grana padano, lemon, and ajvar

MIXED ANTIPASTO VEG (V, VE ON REQUEST) 28

chef's selection of pickled and preserved vegetables with dips, crackers, stuffed peppers, and dolmades

SALAD

CAPRESE (V) 22

heirloom tomato, fior di latte, basil, caramelised balsamic and olive oil

PANZANELLA (V) 18

crouton, fresh tomato, basil, pickled eschallot, cucumber, spinach and tomato vinaigrette

ROCKET & PEAR (V) 22

rocket, pear, crouton, blue cheese, candied walnut, and caramelised balsamic

HAND STRETCHED PIZZA

gluten free base +4 | vegan cheese +2.5 | anchovies +3.5

PIZZA BIANCA / OLIVE OIL BASE

GARLIC (v)	20
fior di latte, garlic, buffalo mozzarella, and grana padano	
QUATTRO FORMAGGIO (v)	26
buffalo mozzarella, asiago, gorgonzola and parmigiano	
PATATE (v)	26
fior di latte, royal blue potatoes, kalamata olives, rosemary, feta and chilli oil	
FUNGHI (v)	26
fior di latte, garlic, marinated wild mushrooms, truffle oil and asiago presato	
MORTADELLA	24
fior di latte, red peppers, olives, shaved mortadella, hot honey and pistachio	
CAPONATA (v)	26
fior di latte, Italian style ratatouille, buffalo mozzarella and spinach	
CHORIZO & OCTOPUS	30
fior di latte, spanish onion, cherry tomato, spinach, chorizo and pickled octopus	

PIZZA ROSSA / TOMATO BASE

MARGHERITA (v)	22
fior di latte, oregano, olive oil and fresh basil	
NAPOLETANA	24
fior di latte, anchovies, black olives, lilliput capers, pepperoncino and oregano	
DIAVOLA	26
fior di latte, hot pepperoni, spanish onion and kalamata olives	
CAPRICCIOSA	26
fior di latte, napoli sauce, ham, mushrooms, artichoke, olives and anchovies	
PROSCIUTTO & ARUGULA	28
fior di latte, shaved parmesan, prosciutto and fresh arugula	
PORCHETTA	28
fior di latte, porchetta, artichoke, olive and buffalo mozzarella	
PESTO PRAWN	30
fior di latte, pesto-marinated prawns, cherry tomato, spanish onion, and rocket	
BURRATA & NDUJA	30
fior di latte, nduja, spanish onion, roasted pepper and burrata	

DESSERT

AFFOGATO (GF)

st ali. coffee and vanilla bean gelato

add disaronno amaretto +8

12

RICOTTA CANNOLI

pistachio and chocolate (2)

stuffed with nutella +2

10

SEASONAL BAKED BRIE 125GM (GF)

fig jam, strawberries, pistachio and honey

22

HAZELNUT CALZONE

hand stretched dough, nutella, strawberries and marshmallow

24

DOLCE PIZZA

pistachio cream, sweet ricotta, strawberries, crushed amaretti biscuits and icing sugar

28

TABLESIDE TIRAMISU

made at your table with ladyfinger biscuits, drizzled with st. ali coffee, topped with vanilla mascarpone and chocolate flake

made at your table

30

main menu available till 9pm / 15% surcharge applies on sundays and public holidays

WHAT'S ON

Bottomless Pasta

Mangia mangia! Did someone say bottomless pasta? Pull up a seat to Nonna's table every Tuesday and enjoy our dish of the day until you simply can't eat anymore.

\$25 PER PERSON, EVERY TUESDAY FROM 5PM

Table for Two

Whether it's a girls' night, or you're trying to impress that certain someone – we've got your date nights covered! Enjoy a hand-stretched pizza, burrata with tomatoes, olives, tableside tiramisu and a glass of wine each (red, white or rosé).

\$100 PER TABLE OF 2, EVERY THURSDAY

PRE-MEAL APERITIVO

AMARO MONTENEGRO 12

chilled bittersweet italian amaro - served neat

FERNET & COLA 15

fernet branca / fever-tree distillers cola

CHERRY COLA AMERICANO 15

fortified cherry amaro / select aperitivo / maraschino / cola / lemon

SPRITZ SELECTION

APEROL 20

aperol / soda / prosecco / almond stuffed olives

LIMONCELLO 24

limoncello / vodka / soda / prosecco / lemon

HUGO 24

st. germain elderflower / vodka / lime / soda / prosecco

SIGNATURE COCKTAILS

AMICI ESPRESSO MARTINI 22

vodka / white rum / Amici coffee liqueur / espresso / vanilla

SWEETIE 22

vodka / passionfruit / sugar / aranciata rossa

SORRENTITO 24

white rum / limoncello / lime / mint / sugar

PINK SKY 22

vodka / cranberry / lemon / vanilla / fairy floss

MALENA 23

lychee liqueur / elderflower liqueur / rosé / lime / sugar / strawberry / lychee

THE ITALIAN STALLION 25

white rum / disaronno amaretto / coco lopez / pineapple / lemon / agave / pinch of salt

BLOODY NONNA MARIA 25

vodka / Amici's nonna sauce / lemon / olives / tabasco / worcestershire

TOBO (TOKYO-BOLOGNA) 24

amaro montenegro / nigori umeshu

WRONG FLAG 24

sage infused tequila / campari / sweet vermouth

SAN LORENZO 22

whiskey / lemon / strawberry syrup / balsamic vinegar

BASIL EASTSIDE 22

gin / lime / sugar / basil / cucumber



SPRITZ TOWER

MIN. 6 GUESTS

Drink in style with our signature Spritz Towers,
featuring 12 Aperol or Limoncello spritzes

\$200 | APEROL \$220 | LIMONCELLO



15% surcharge applies on sundays and public holidays

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CLASSIC COCKTAILS

PIMMS CUP

pimms (gin based liquor) / lemon / ginger ale / seasonal fruit

20

AMARETTO SOUR

disaronno amaretto / lemon / egg white / sugar / bitters

24

CLASSIC NEGRONI

gin / rosso vermouth / campari

24

COSMOPOLITAN

vodka / cointreau / cranberry / lime

22

FRENCH MARTINI

vodka / chambord / pineapple

22

LYCHEE MARTINI

vodka / lychee liqueur / lime / lychee / sugar

22

MARGARITA

tequila / cointreau / lime / sugar

24

OLD FASHIONED

bourbon / sugar / angostura bitter

24

PAPER PLANE

bourbon / aperol / amaro / lemon

22

CHARLIE CHAPLIN

gin / sloe gin / apricot brandy / lemon

22

15% surcharge applies on sundays and public holidays

FROZEN COCKTAILS

SUMMER AMORE

aperol / mango liqueur / orange juice / sugar

24

LIMONCELLO CRUSH

limoncello / lemon / sugar

24

DESSERT COCKTAILS

GRASSHOPPER

Amici white chocolate liqueur / creme de menthe / cream / biscoff crumbles

22

WHITE RUSSIAN

vodka / Amici coffee liqueur / Amici white chocolate liqueur / cream / milk

22

15% surcharge applies on sundays and public holidays

FAUXTAILS

SOUTHSIDE

naked spirits london dry / mint / lime

WATERMELON SPRITZ

watermelon / fever-tree pink grapefruit soda / lemon / mint

PACKAGED

peroni red lager 4.7% | Vigevano, Italy

menabrea lager 4.8% | Piedmont, Italy

Ichnusa blonde 4.7% | Cagliari, Italy

little creatures rogers mid amber ale 3.5% | WA, Australia

peroni 0.5% | Vigevano, Italy

hills apple cider 5% | SA, Australia

matso's ginger beer 3.5% | WA, Australia

SOFTS

san pellegrino

chinotto, aranciata, rosso, limonata

lemon lime bitters

moda premium sparkling water 750ml

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WINE

SPARKLING & CHAMPAGNE

Martini Prosecco NV | Piedmont, Italy

Coeur des Sages 'Le Joueur' Blanc de Blancs Brut | Burgundy, France

Whistler Wines 'Fruit Tingle' Frizzante | Barossa Valley, Australia

Taittinger Champagne NV | Champagne, France

ROSÉ & ORANGE

Days & Daze 'Sunchaser' Rosé | South Eastern Victoria, Australia

Rameau d'Or Petit Amour Rosé | Provence, France

Whistler Wines 'Back To Basics' Skin Contact White | Barossa Valley, Aus

WHITE

Head Wines Riesling | Eden Valley, SA

Tai Tira Sauvignon Blanc | Marlborough, NZ

Breganze 'Savardo' Pinot Grigio DOC | Veneto, Italy

Poggio Anima Gabriel Pecorino Terre di Chieti IGT | Tuscany, Italy

Nick O'Leary 'Heywood' Riesling | Canberra District, Australia

Inama Chardonnay del Veneto IGT | Veneto, Italy

Aphelion 'Welkin' Falanghina | Adelaide Hills, Australia

Graci Etna Bianco DOC | Sicily, Italy

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RED

	<i>Gls</i>	<i>Btl</i>
Poggio Chianti DOCG <i>Chianti, Italy</i>	15	81
Head Wines 'Head Red' GSM <i>Barossa Valley, Australia</i>	18	98
Nick Spencer 'P.A.R.' Sangiovese <i>Hilltops, Australia</i>	19	102
Monte Tondo San Pietro Valpolicella DOC <i>Veneto, Italy</i>	22	119
Yangarra 'Circle' Shiraz <i>McLaren Vale, Australia</i>	17	92
Chatto 'Lutruwita' Pinot Noir <i>Huon Valley, Australia</i>	174	
Fallen Giants Shiraz <i>Grampians, Australia</i>	162	
MMAD Vineyard Shiraz <i>Blewitt Springs, Australia</i>	254	
Inama Carmenère Più IGT (70% carmenère, 30% merlot) <i>Veneto, Italy</i>	152	
Pio Cesare Nebbiolo Langhe DOC <i>Piedmont, Italy</i>	238	
Te Mata 'Awatea' Cabernet Merlot <i>Hawke's Bay, New Zealand</i>	184	

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Online Deli

ENJOY AMICI AT HOME

Whether you're having a picnic by the lake, cosying up on the couch, hosting a party or heading out on a GoBoat, we've got your cheese and wine needs covered.

Our perfectly presented grazing boxes are packed with the best quality meats, incredible cheeses, Laurent Bakery sourdough and other delicious treats. Pizzas, platters and wines are available for drive-through collection daily within as little as an hour.

SHOP THE ONLINE DELI AT WWW.AMICI.BAR

www.amici.bar / [instagram](#) & [facebook](#): amicibr