Amici Shared Menu 120pp

Antipasti ~ Shared

Figs | Rosemary Honey Bush Rocket Endive |
Bellei Lambrusco Balsamic Candied Walnuts (vegan, gf)

Burrata Prosciutto di San Daniele Sour Cherries Nduja (nf, gf)

Grilled Moreton Bay Bug | Fermented Chilli Butter Lemon (nf, gf) A

Mains ~ Shared

Orecchiette | Basil Pesto | Roast Tomatoes | Pine Nuts (V)

Grilled Swordfish | Puttanesca Olive Crumb (nf,gf,df) A

Tajima Wagyu Skirt Steak MB6 Oberon Pine Mushroom Ketchup | Jus (nf,gf,df)

Served with

Ramarro Farm Organic Leaves | Radish | Bronze Fennel | Honey Vinegar (nf, *gf, df)*

Baby Kipfler Potatoes | Preserved Lemon (nf, *gf, df)*

Dessert

Stracciatella Basque Cheesecake | Figs | Bellei Saba (nf, gf)

Please advise your waiter for any dietary requirements. Please be advised an 8% service charge applies to groups of 12 or more guests. Sunday (10%) and Public Holiday (15%) surcharges apply.
Country Of Origin Labelling A= Australian I=Imported M=Mixed