

entrée

Chilli Bread & Dips	8
Charred Italian ciabatta brushed with chilli oil, homemade onion jam, sun dried tomato pesto & olive oil	
Bruschetta	9.5
Charred Italian ciabatta, roma tomato, fresh basil, garlic and virgin olive oil, shaved parmesan	
Pâté de Campagne	12.5
Our own pâté, varies according to season and taste.	
Housemade Crab Ravioli	14
Fresh crabmeat and chive ravioli, rich seafood bisque, fried leek	
Rabbit Lasagne	15/25
Rich & earthy. Tender rabbit meat, mushroom, thyme & redcurrant jus, wild rocket salad	
Mussels Español	15
Fresh large black mussels, simmered smoky tomato, chorizo, garlic & chilli sauce, slice of fresh ciabatta	
Mediterranean Cous Cous Salad	14
Warm spiced cous cous, fire roasted capsicum, sun dried tomatoes, sautéed mushrooms, grilled eggplant, baby spinach, Persian fetta	
Calamari Fritti	14/24
Chickpea floured & lightly fried fresh tender calamari, lime aioli, homemade chilli jam, wild rocket salad	
Salt & Pepper Prawns	15
Light tempura black tiger prawns, wild rocket & shaved fennel salad, fresh mango, chilli & coriander salsa	

pastas

Chilli Prawn Linguini	27
Sweet and juicy prawns aplenty, chilli, roasted garlic, fresh tomato, shallots, virgin olive oil	
Sticky Duck Pappardelle	26
Shredded leg meat, porcini mushrooms, baby spinach, Persian fetta, touch of rich jus	
Spaghetti Marinara	28
Fresh black mussels, tiger prawns, scallops, fresh fish, napoli, garlic, topped with deep sea lobster in the shell	

Beef Ragout Spaghetti	24
Braised fillet of beef, rich slow cooked napoli sauce, fresh basil, shaved parmesan	
Pumpkin & Pea Penne	23
Roast pumpkin, green peas, Persian fetta, cashews, fresh mint	
Penne Amici	24
Bacon, mushroom, shallots, garlic, white wine, napoli sauce, dash of cream	

mains

Crispy Skin Duck	32
Twice cooked tender half duck, rich black cherry sauce, broccolini, kipfler potato	
Veal Scaloppini Fungi	28
Pan fried tender veal medallions, porcini mushrooms, wilted baby spinach, truffle scented mash	
Black Angus Sirloin	29
Char-grilled 350 gm sirloin, potato & pancetta gratin, pepper jus, wild rocket salad	
Mediterranean Chicken	26
Free-range breast of chicken from Byron Bay marinated in Mediterranean spices, aromatic cous cous, cool tzatziki, fresh tomato salsa	
Lamb Shanks	28
Slow roasted forequarter shanks, rich tomato & red wine sauce, creamy garlic mash, homemade vege chips. A hearty serve	
Veal Parmigiana	27
Delicious, fresh, made traditionally	
Pesce di casa	MP
Please see our specials for our daily fresh fish	

sides	6
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- Garlic Bread
- Sautéed summer vegetables
- Fresh garden salad
- Creamy garlic mash
- Rocket & parmesan salad, balsamic & olive oil
- Bowl of chips

Please do not hesitate to ask your hosts, Anthea & Paris, if you have any questions or special requests. Thankyou for dining with amici miei.