

amici on chapel

DINNER MENU

- ARANCINI BALLS (x6) : mushroom, green peas, pumpkin, 3 cheeses and chipotle mayo 12
- THAI STYLE CHICKEN BALLS (GF) : w/ a healthy Asian style salad & sesame Nam jim 18
- SALT & PEPPER CALAMARI (GF) : w/ a side leafy salad, beer battered chips, tartare sauce 18
- CHICKEN AVOCADO ROTI : grilled Cajun spiced chicken tenderloin, crispy bacon, avocado, tomato, cos lettuce, chipotle mayo, thick cut chips 18
- EPIC WAGYU BEEF BURGER : 180g wagyu beef pattie, American cheese, crispy bacon, fried egg, cos lettuce, sautéed onion, jalapenos, mayo, brioche bun, thick cut chips 20
- MOROCCAN SPICED LAMB SLIDER DUO : sumac and cucumber yoghurt, beetroot relish, tomato, pistachio, pickled cucumber, brioche buns, thick cut chips 18
- SWEET POTATO ROESTI BURGER (VEGETARIAN) : with haloumi, grilled zucchini and eggplant, fresh tomato, caramelised onion, kasundi, baby spinach, brioche bun, thick cut chips 19
- WILD MUSHROOM RISOTTO (GF) : pinenuts, sautéed spinach and parmesan cheese 20
add char grilled chicken +6
- CRISPY SKIN TASMANIAN SALMON FILLET (GF) : avocado mango salsa and quinoa rice 22
- GREAT SOUTHERN GRASS FED PORTERHOUSE STEAK 300G (GF) : roasted potatoes, flame vegetables, beetroot puree, red wine jus 30

PARMA-RAMA

FRESH, PANKO CRUMBED THICK PLUMP CHICKEN BREAST FILLET TOPPED W/ YOUR CHOICE OF:

OUTBACK EMU : 2 fried eggs, bacon, Napoli & melted mozzarella cheese 24

ANGRY BIRD : Napoli, hot Hungarian salami, Spanish onion, jalapenos, olives and melted mozzarella cheese 23

NACHO PARMA : tortilla chips, melted mozzarella cheese, Napoli, avocado mango salsa, sour cream and jalapenos 22

TEXAN PARMA : bacon, melted mozzarella cheese, smoky BBQ sauce and onion rings 23

HAWAIIAN SUN BIRD : smoked leg ham, Napoli, fresh pineapple, bbq sauce & mozzarella 22

CLASSIC BIG BIRD : smoked leg ham, Napoli and melted mozzarella 20

ALL PARMAS COME WITH A LEAFY SIDE SALAD & CRISPY BEER BATTERED CHIPS

HEALTHY SALADS

TUNA NICOISE (GF) : sesame encrusted yellow fin tuna sashimi, roast potato, asparagus, soft boiled egg, truss tomatoes, avocado mayo, cos lettuce leaves & snow pea tendrils 21

PAN FRIED CALAMARI (GF) : tossed in nam jim and cracked pepper, healthy Asian style salad (pickle ginger, bean shoot, slaw, cherry tomato, Thai basil, mint and coriander) 18

CAJUN SPICED GRILLED CHICKEN (GF) : roasted beetroot, crispy pancetta, semi dried tomatoes, bell peppers, red onions, pinenuts, Bulgarian feta, wild roquette, parmesan dressing 19

\$8 COCKTAIL SPECIAL

Enjoy a cocktail of your choice for \$8 with any dinner menu item

PLEASE LET YOUR WAITER KNOW OF ANY FOOD ALLERGIES

(gf) gluten free

(gfo) gluten free option available

(vo) vegan option available