

# amici on chapel

## ALL DAY BREAKFAST

TOAST : choose from sourdough, apricot and date, or gluten free, with your choice of condiments 7 | 8.5 | 8

SUPER ENERGY FIX (VO) : house made granola, seasonal fruits, vanilla yoghurt mascarpone, mango panacotta 14

FRENCH TOAST : grilled brioche, caramelised bananas, seasonal fruits & berries, caramel syrup, pistachio icecream 19

OMELETTE : leg ham or smoked salmon, mozzarella cheese, tomato, wild mushrooms, sourdough 19

EGGS BENEDICT : soft poached eggs, baby spinach, hollandaise, multigrain sourdough with your choice of:

leg ham 19.5 | bacon 19.5 | smoked salmon 21

SPANISH STYLE BAKED EGGS : rich tomatoes sugo, cannellini beans, chorizo, feta cheese, crusty croutons, s/dough 19.5

AMICI BIG BREAKFAST : 2 eggs your way, crispy bacon, wild mushrooms, grilled tomato, sliced avocado, potato hash brown, sourdough toast 23.5

SALMON POTATO ROESTI (GF) : sweet potato roesti, baby spinach, feta scrambled eggs, citrus infused salmon, kasundi and avocado 22

SMASHED AVOCADO : sriracha maple glazed bacon, soft poached egg, Bulgarian feta, multigrain sourdough 19  
scrambled eggs +3

BREKKY SLIDER DUO : golden scrambled eggs, crispy bacon, cheddar cheese, beetroot relish, hash browns (x2) 19

SMOKED SALMON BAGEL DUO : wild mushrooms, chilli scrambled eggs, Bulgarian feta, vine ripened tomatoes, wild roquette, sautéed onion, basil salsa verde 18

CORN ZUCCHINI BEETROOT FRITTERS (GF) : soft poached egg, avocado mayo, jalapeño, beetroot cream cheese, Bulgarian feta, coriander, tomatoes 19 | scrambled eggs +3

THE GREEN BOWL (GF) : organic quinoa, broccolini, asparagus, green beans, shredded kale, avocado, poached eggs, mixed seeds, lemon dressing 19 | add citrus cured salmon +5.5

## EGGS + SIDES

HAPPY EGGS : 2 free range eggs your way on sourdough toast 10.5

hollandaise 3; Happy egg, hash brown (x2) \$4

Wilted baby spinach, Bulgarian feta, haloumi, chorizo sausage, baked beans, grilled tomato, smashed avocado 4.5

Sweet potato roesti, wild mushroom, crispy bacon, smoked leg ham 5

Citrus cured salmon, smoked salmon 6

**FINE PRINT** Please let your waiter know of any food allergies | [gf] gluten free [vo] vegan option available

## LUNCH from 11am

THAI STYLE CHICKEN BALLS (GF) : served with a healthy Asian style salad and sesame Nam jim 18

SALT & PEPPER CALAMARI (GF) : served with a side leafy salad, beer battered chips, tartare sauce 18

CHICKEN AVOCADO CLUB SANDWICH : 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 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 WITH YOUR CHOICE OF:

OUTBACK EMU : 2 fried eggs, bacon, Napoli and 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 & 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 and melted mozzarella cheese 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 and 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 CHICKEN (GF) : roasted beetroot, crispy pancetta, semi dried tomatoes, bell peppers, red onions, pinenuts, Bulgarian feta, wild roquette, parmesan dressing 19