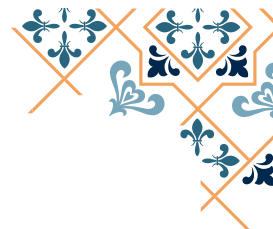


We welcome you.....





OSTRICHE E CAVIALE

SYDNEY ROCK OYSTERS

Natural 5 Each / **Red Shallots** 6 Each / **Spicy Negroni** 7 Each

Beluga Caviar 30g, Oysters 330/350

Ars Italica Caviar 10g, Oysters 130/150

ANTIPASTI

Kingfish Carpaccio, Salina Capers, Cherry Truss Concasse, Lemon Dressing, EVOO 25

Fritto Misto Calamari, Prawns, Fish Fillet 32

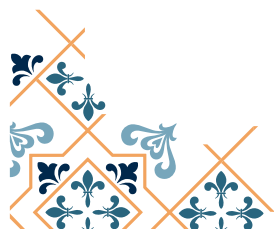
Sautè Di Cozze E Vongole Mussels, Clams, White Wine Sauce, Garlic, Chilli, Parsley 32

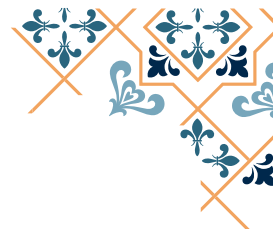
Beef Carpaccio Fresh Truffle, Rocket, Burrata 38

San Daniele Prosciutto 36 Months, Buffalo Mozzarella D.O.P. 28

Salumi E Formaggi Selection of Artisan Cured Meats, Cheese 40

Zucchini Flowers Ricotta, Sfusato Amalfitano Lemon Zest 24





PASTA

Gluten Free Pasta Available Upon Request For All Pasta Dishes

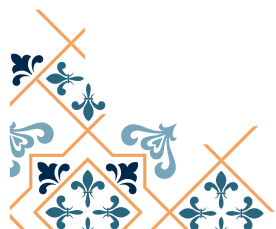
Homemade Gnocchi “Alla Sorrentina” San Marzano Tomato,
Mozzarella, Parmigiano, Basil 32

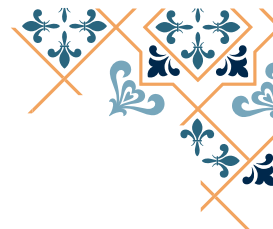
Homemade Pappardelle Slow Braised Lamb Ragù 40

Spaghetti Blue Swimmer Crab, Bisque Reduction, Cherry Tomatoes 45

Scialatielli All’Amalfitana Typical Amalfi Pasta Al Dente, Mussels, Vongole, Prawns,
Scampi, Calamari, Chilli, Garlic, Parsley 48

Linguine Lobster, Brandy Sauce, Tomato, Chilli, Garlic 80





SECONDI

Chef's Meat Of The Day (Ask Your Waiter) M.P.

Fish Of The Day (Ask Your Waiter) M.P.

Flame Grilled Scampi & Prawns, Rucola, Salsa Verde 60

Snapper Fillet Acqua Pazza Poached Snapper Fillet, Fish Broth, Onion, Garlic,
Chilli, Potato, Cherry Tomato, Basil, Parsley, Oregano 44

Flame Grilled Live Lobster, Sorrento Salad, Olives, Capers,
Tomatoes, Basil 80

CONTORNI

Insalata Caprese, Buffalo Mozzarella D.O.P., Heirloom Tomatoes, Basil, Coratina EVOO 24

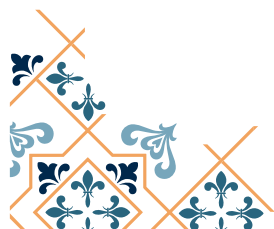
Rocket Salad, Pear, Gorgonzola, Walnuts, Honey Dressing 20

Fennel Salad Radicchio, Baby Cos, Orange, Almonds, White Balsamic 20

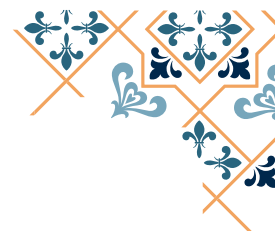
Crispy Potatoes Rosemary Oil, Truffle, Pecorino, Herbs 18

Charred Broccolini, Balsamic, Hazelnuts, EVOO 18

Potato Chips 15



The Amalfi Way



TASTING AMALFI MENU \$90 PP

Please be advised the Tasting Menu is available for the whole table only

Kingfish Carpaccio, Salina Capers, Cherry Truss Concasse,
Lemon Dressing, EVOO

Sautè Di Cozze E Vongole Mussels, Clams, White Wine Sauce,
Garlic, Chilli, Parsley

Spaghetтини Lobster, Brandy Sauce, Tomato, Chilli, Garlic

Flame Grilled Scampi & Prawns, Rucola, Salsa Verde

Warm Sfogliatella Napoletana Lemon Curd, Vanilla Ice Cream

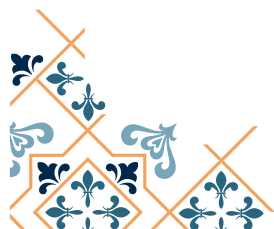
Pair Your Menu With Your Choice Of Drink Package

STANDARD WINE MATCHING \$45

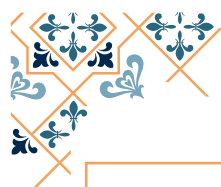
NV Astoria "Red Lable" Prosecco Treviso Brut DOC, Veneto, IT
2019 Villa Chiòpris, Pinot Grigio Grave del Friuli DOC Friuli, IT
2018 Garofoli "Macrina" Verdicchio Castelli di Jesi DOC, Marche, IT
2018 Masseria Frattasi "Donnalaura" Falanghina DOP, Campania, IT
Ventus Moscato di Pantelleria IGP, Sicilia, IT

PREMIUM WINE MATCHING \$75

NV Bellavista Franciacorta Alma Gran Cuvee DOCG, Lombardia, IT
2019 Auntsfield Estate Sauvignon Blanc, Marlborough, NZ
2017 Milton Vineyards Reserve Chardonnay, Freycinet Coast, TAS
2013 Collefrisio Semis Bianco Terre Di Chieti Igt, Abruzzo, IT
2016 Primo Estate Joseph "La Magia" Botrytis, Multi Regional, SA



The Amalfi Way



We hope you enjoy the Amalfi experience!

THE AMALFI WAY TEAM

DID YOU KNOW WE ALSO OFFER

- *AMALFI ON THE BOAT* - our chartered Amalfi Way boat will deliver your order to wherever you dock on our beautiful Harbour
- *CORPORATE FUNCTIONS*
- *CHRISTMAS CELEBRATIONS • TEAM MEETINGS*
- *LONG LUNCHESES • SPECIAL OCCASIONS*
- *WEDDINGS AND ANYTHING IN BETWEEN*
- *PRIVATE DINING AVAILABLE IN OUR SORRENTO ROOM*