

Amici di Toni

Ristorante

GROUP SET MENU 2025

Option 1: 2 COURSE **\$70 PP** (ONLY AVAILABLE Monday – Thursday)
Starter, Entrée & Main **OR** Starter, Main, Dessert

Option 2: 3 COURSES **\$80PP**

Please create your own menu by:

- 1. Choosing one Starter**
- 2. Choose 3 dishes in each course to be presented to your guests to choose from a mini menu on the day of your party/function**
- 2. Add any additional Options**

STARTER

PARMESAN AND CHILLI OIL GARLIC BREAD

OR

FRESH CIABATTA ITALIAN BREAD AND OLIVE OIL WITH REDUCED BALSAMIC

OR

ARANCINNI RICE BALLS

ENTREE

CALAMARI FRITTI LARGE TENDER CALAMARI LIGHTY DUSTED WITH FARINA CONDITA AND SHALLOW FRIED

CARPACCIO DI TONNO FRESHLY SHAVED SUSHIMI ALBACOR WITH BABY CAPERS VINEGARETTE AND TOBICO CAVIAR

ZUCCHINI FLOWERS FILLED WITH RICOTTA PECORINO AND SPINACH LIGHTLY BATTERED AND FRIED

FUNGHI FRESH MUSHROOM CAPS FILLED WITH A VEGETARIAN MIXTURE OVEN BAKED WITH LEGGERMENTE PECANTI WHITE WINE AND GARLIC

RAVIOLONI CHEFS' HANDMADE LARGE RAVIOLI FILLED WITH CRAB PRAWN AND BARRAMUNDI PREPARED IN TOMATO SAGE AND A TOUCH OF CREAM

ROCK OYSTERS SOUTH COAST SERVED WITH LEMON AND A DELICATE AMICI CONDIMENTO **(INCURS EXTRA \$15 PP CHARGE)**

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MAIN COURSE

SCALOPPINE TORINESE VEAL ESCALOPS WITH FRESH MUSHROOMS BACON FRESH HERBS IN A CREAMY DRY VERMOUTH SAUCE

PENNE POLLO TOSSED WITH CHICKEN BREAST IN BACON, DRYTOMATO TOMATO SAGE AND CREAM

CREPPELLE DI RICOTTA A VEGETARIAN CREPE FILLED WITH FRESH RICOTTA SPINACH AND PECORINO OVEN BAKED WITH BECHAMELLA AND TOMATO CONCASSE

FILLETTO FIORENTINA PREMIUM BEEF EYE FILLET TOPPED WITH SEARED ONION BACON AND FRESH MUSHROOMS WITH A RED WINE SUGO (**INCURS EXTRA \$10 pp CHARGE**)

BARRAMUNDI FAR NORTH QUEENSLAND LARGE OCEAN CAUGHT BARRAMUNDI FILLET PAN SEARED SERVED WITH A TOUCH OF SEA SALT AND VIRGIN OLIVE OIL OR A CLASSIC ALMONDINE SAUCE

POLLO GAMBERO E PEPE' BREAST OF CHICKEN WITH KING PRAWN AND CLASSIC GREEN PEPPERCORN AND BRANDY SAUCE

DESSERT

CRÈME BRULEE CHEFS BRULEE OF THE DAY

CASSATA A SICILIAN CLASSIC LOG ICE CREAM CENTRE WITH FRUTTA SECHE AND NOCCI

TORTA DI MANDOLE E' CHOCOLATA FLOURLESS CHOCOLATE AND ALMOND TORTA WITH DARK CHOCOLATE SAUCE ANT CHEF'S MADE VANILLA BEAN ICE CREAM

STICKY DATE PUDDING SERVED WITH WARM CARAMEL AND ICE CREAM

GELATO DI CARAMELLA SALATO SALTY CARAMEL ICE CREAM WITH CRUSHED PRALINE OF TOFFEE'D NUTS

OPTIONAL

CANAPÉS SERVED BEFORE THE MEAL \$15.00 PER PERSON

MIXED LEAF AMICI SALADS \$18.00 PER SALAD

COFFEE OR TEA SERVED WITH BISCOTTI \$6.00 PER PERSON