

*The Amalfi Way*

Let us transport you.....

# Function Uno

65pp

FOOD PACKAGES

SHARED  
MENU

**Italian Warm Gaeta Olives,  
Wood Fired Sourdough Focaccia**

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

**Fritto Misto  
Calamari, Prawns, Fish Fillet**

**Fusilli Avellinesi With Tasmanian Scampi,  
Queensland King Prawns, Zucchini Flowers, Garlic, Chilli**

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

## DESSERT

Tiramisù



# Function Due

100pp

## FOOD PACKAGES

SHARED  
MENU




**Italian Warm Gaeta Olives,**  
Wood Fired Sourdough Focaccia

**Beef Carpaccio**  
Fresh Truffle, Rocket, Burrata

**Zucchini Flowers**  
Ricotta, Sfusato Amalfitano Lemon Zest

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



**Linguine All'Amalfitana**  
Mussels, Vongole, Prawns, Scampi, Calamari,  
Chilli, Garlic, Parsley

**Tasmanian Scampi Gratinati**  
Tomato Concasse

**Black Angus Scotch Fillet Tagliata**

### *SALAD*

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

**Potato Chips**

### *DESSERT*

**Warm Sfogliatella Napoletana**  
Lemon Curd, Vanilla Ice Cream



# Sorrento Menu

200pp

## FOOD PACKAGES

INDIVIDUAL  
MENU-MIN 6PPL

### ON ARRIVAL

**Italian Warm Gaeta Olives, Wood Fired Sourdough Focaccia**

### Choice Of One

**Beef Carpaccio** Fresh Truffle, Rocket, Burrata

**Yellowfin Tuna Tartare** Zucchini Mayonnaise, Mint, Capers, Watermelon Radish

### Kingfish Carpaccio,

Salina Capers, Cherry Truss Concasse, Lemon Dressing, EVOO

**Fritto Misto** Calamari, Prawns, Fish Fillet

**Polenta, Porcini, Truffle, Radicchio**

### Choice Of One

### Scialatielli All'Amalfitana

Typical Amalfi Pasta Al Dente, Mussels, Vongole, Prawns,  
Scampi, Calamari, Chilli, Garlic, Parsley

### Spaghettoni With Live Lobster

Brandy Sauce, Tomato, Chilli, Garlic

**Homemade Pappardelle** Slow Braised Lamb Ragù

### Choice Of One

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

**Black Angus Scotch Fillet** Tagliata

**Flame Grilled Scampi & Prawns, Rucola, Salsa Verde**

### SIDES

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

**Charred Broccolini, Balsamic, Hazelnuts, EVOO**

### DESSERT

**Choice Of One Dessert From Our Dessert Menu**

With A Complimentary Sgroppino



# Vegetarian

65pp

FOOD PACKAGES

SHARED  
MENU

Italian Warm Gaeta Olives Wood Fired Sourdough Focaccia

Roasted Portobello Mushroom Cheese & Caponata

Zucchini Flowers Ricotta, Sfusato Amalfitano Lemon Zest

Homemade Gnocchi “Alla Sorrentina”

San Marzano Tomato, Mozzarella, Parmigiano, Basil

## SALAD

Insalata Caprese

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

## DESSERT

Luigi’s Vegetarian Dessert



**Italian Warm Gaeta Olives**  
Wood Fired Sourdough Focaccia

**Roasted Portobello Mushroom**  
Vegan Cheese & Caponata

**Zucchini Flowers**  
Vegan Cheese, Sfusato Amalfitano Lemon Zest

**Homemade Gnocchi, “Alla Sorrentina”**  
San Marzano Tomato, Vegan Mozzarella

**Polenta, Porcini, Truffle, Radicchio**

## *DESSERT*

**Luigi’s Vegan Dessert**



# Drinks



<b>2HRS</b>	<b>2HOURS BOTTOMLESS COCKTAIL</b>	<b>3HOURS BOTTOMLESS DELUXE WINE</b>	<b>3HRS</b>
<b>\$40PP</b>	<i>Group Bookings Only</i>	<i>Group Bookings Only</i>	<b>\$75PP</b>
	Mimosa	<b>WHITE WINE</b> <b>CHOICE OF ONE</b> 2018 Villa Chiopris Pinot Grigio DOC Friuli, IT 2019 Auntsfield Estate Sauvignon Blanc, Malborough, NZ 2018 Rochford Estate Range Chardonnay, Yarra Valley, VIC	
<b>2HRS</b>	<b>2HOURS BOTTOMLESS SIGNATURE BOLLICINE</b>	<b>RED WINE</b> <b>CHOICE OF ONE</b> 2019 Rochford Estate Range Pinot Noir, Yarra Valley, VIC	
<b>\$50PP</b>	<i>Group Bookings Only</i>		
	Bollicine NV Astoria Red Label Prosecco Doc		
<b>3HRS</b>	<b>3HOURS BOTTOMLESS WINE</b>	<b>2017 Wood Vale 'Orchard Road' Cabernet Sauvignon,</b> Clare Vale, SA 2017 Varvaglione 12 e Mezzo Primitivo del Salento IGP, Puglia, IT	
<b>\$45PP</b>	<i>Group Bookings Only</i>	<b>ROSÈ</b> 2019 Collefrisio Rose Terre di Chieti IGT, Abruzzo, IT	
	<b>WHITE WINE</b> <b>CHOICE OF ONE</b> 2018 Gianni Masciarelli Trebbiano DOC Abruzzo, IT 2018 The Presshouse Chardonnay Adelaide Hills, SA	<b>BOTTOMLESS SIGNATURE BOLLICINE</b>	<b>2HRS</b>
	<b>RED WINE</b> <b>CHOICE OF ONE</b> 2017 Gianni Masciarelli Montepulciano DOC Abruzzo, IT 2017 Lloyd Brother 'The Presshouse' Adelaide Hills, SA	<i>Group Bookings Only</i>	<b>\$95PP</b>
	<b>ROSÈ WINE</b> 2018 Gianni Masciarelli Cerasuolo DOC	<b>Bollicine</b> NV Bellavista Franciacorta Alma Gran Cuvée DOCG	

**TERMS & CONDITIONS** Please refer also to The Amalfi Way's general Terms and Conditions you can find on our website, please click [here](#) to read it.

#### **RESERVATION CONFIRMATION**

Reservation needs to be confirmed at least 48 hours before. All changes can be made only directly with our booking office between the hours 10.00 am to 4.30 pm Monday to Saturday. We take all booking requests into consideration and we will do our utmost to honour them, however we are unable to guarantee a specific table.

#### **FOOD AND BEVERAGES**

We do not allow BYO. External food and beverages are not permitted to be brought into The Amalfi Way. All beverages consumed are charged on a consumption basis. Beverage packages are also available and Terms and Conditions apply. Please be aware that all food and beverage functions menus are subject to change without notice based on seasonality and availability.

#### **CREDIT CARD DETAILS**

In order to reserve a table, we require CC details at the moment of booking. Your card will not be charged at the time of booking. The Amalfi Way retains or holds credit card information only in accordance with the Payment Card Industry Security Standard (PCI DSS) to prevent theft or misuse. No Sensitive Authentication Data shall ever be retained by us. In the event that you need to cancel your reservation, notification is required in writing 48 hours prior your reservation, fail to show incurs a \$50 per person fee charged to your credit card.

#### **CREDIT/DEBIT CARD SURCHARGE**

Please note a variable surcharge will be applied to all credit and debit card payments.

**SUNDAY AND PUBLIC HOLIDAYS** If your reservation falls on a Sunday a surcharge of 10% will apply or on a NSW Public Holiday 12.5% to your total bill.

#### **CANCELLATIONS**

In the event that you need to cancel your reservation, notification is required in writing 48 hours prior your reservation, fail to show incurs a \$50 per person fee charged to your credit card. Melbourne Cup, Mother's Day, Father's Day, Valentine's Day, New Year Eve, New Year Day and other Special events, reservations require full payment at time of reservation or a card capture of your credit card depending on the event. Your card will not be charged at the time of booking. Bookings must be cancelled in writing 7 days prior. Cancellation within 7 days have a no refund policy. Fail to show incurs a \$100 per person fee charged to your credit card.

**RESPONSIBLE SERVICE OF ALCOHOL** It is a law requirement that intoxicated guests are removed from a licensed premise. The Amalfi Way is committed to the responsible service of alcohol.

#### **INSURANCE & PUBLIC LIABILITY**

The Amalfi Way accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the restaurant, prior to, during or after an event.

#### **DELIVERY & COLLECTION OF GOODS**

The Amalfi Way will only accept delivery of goods on the day of the function/event with prior arrangement on the delivery time.

#### **DECORATIONS**

The Amalfi Way does not permit any decorations or cake that could be offensive. The Amalfi Way reserves the right to refuse entry to anyone not adhering to this condition. Decorations/goods left on the premises must be collected within 48 hours of the conclusion of the function/event. The Amalfi Way will not accept responsibility for items remaining on the premises after this time, if not previously agreed with the restaurant management.

#### **MUSIC**

The Amalfi Way does not permit any personal music, audio or amplification (including microphones) in the dining area. All entertainment for exclusive use of private rooms or spaces in The Amalfi Way is subject to management approval. The Amalfi Way retains complete discretion to vary or cease entertainment levels that do not comply with applicable law or which may cause The Amalfi Way to breach the lease agreement.

#### **ADDITIONAL INFORMATION FUNCTION MENU**

The Amalfi Way offer's a range of function menus from \$65 to \$200 per person. Function menus are available any day through the year, With the exception of special occasions like Melbourne Cup, Christmas Day, New Year's Eve, New Years Day, Valentine's Day, Easter Weekend, Mother's Day, Father's Day or any other special day or public holiday on the calendar with implemented pricing.

#### **PARKING**

You can find parking on the street nearby OR you could also reserve parking nearby [here](#) and use promo code 'AMALF' to get 20% off.

#### **EXTERNAL SERVICES**

Any external supplier (i.e., florist, photographer, musician) coming to The Amalfi Way on the date of your function needs to be confirmed at time of reservation.

#### **FUNCTION TIMING**

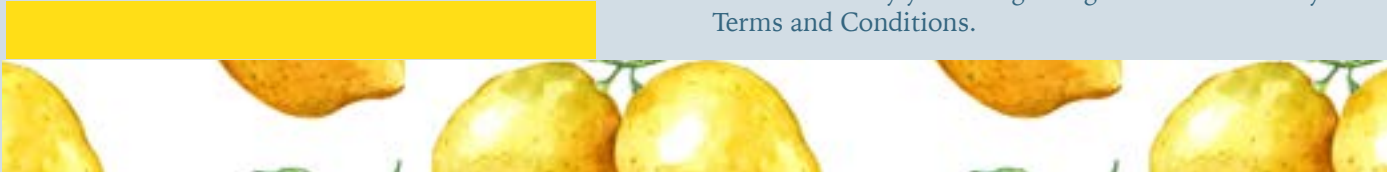
All functions have a duration of 2.5 hours from time of reservation, this may be extended subject to agreement with The Amalfi Way.

#### **VENUE INSPECTION**

Venue inspections are welcomed via prior arranged appointment.

#### **CONFIRMING YOUR RESERVATION**

When Confirming your reservation at The Amalfi Way you are agreeing to The Amalfi Way's Terms and Conditions.



PLEASE FEEL FREE TO CONTACT US AT  
(02) 8367 5834 OR EMAIL AT [ciao@theamalfiway.com.au](mailto:ciao@theamalfiway.com.au)  
FOR ANY FURTHER INFORMATION REGARDING THE ABOVE DETAILS.