

BREAKFAST MENU

7am-11.30am

Daily selection of pastries

Sourdough toast with butter and your choice of condiment-  
Berry jam, orange marmalade, honey or vegemite • 12

Signature homemade macadamia, almond and hazelnut  
granola, maple syrup, seasonal fruit • 19  
*Choose Between Organic Or Coconut Yoghurt (DF)*

Pancakes with banana, fresh berries and maple syrup • 18

Smashed avocado, chives and extra virgin olive oil  
on organic sourdough toast • 20

Double-smoked ham, melted gruyère cheese, crispy waffle • 26

 Scrambled eggs with ricotta, grated Parmigiano Reggiano,  
rocket, lemon zest on toasted organic sourdough • 24

Eggs Florentine, free-range poached eggs, wilted spinach, homemade  
hollandaise and chives, served on an English muffin • 24

Fried egg and organic bacon on a laminated brioche bun,  
tomato sauce and cheddar cheese • 19

 Spanner crab<sup>o</sup>melette, salmon roe, Calabrian chilli,  
sundried tomato and shallots • 36  
*+10 if ordering as part of the set menu*

Add Ons

House cured New Zealand King salmon<sup>i</sup> • 13

Bacon • 9 | Double smoked ham • 9 | Avocado • 8

Boiled or poached free-range egg • 5 | Sourdough toast • 6

SET MENU

39 Per Person

- One coffee or tea & one juice
- Choice of pastry or toasted sourdough  
with butter and jam or vegemite
- Choice of one main dish



Think handmade pasta, vibrant seafood and bold flavours.  
All served with a touch of tableside theatre  
and a cheeky smile.



@amaresydney



The space hums with energy and harbour views  
stretching beyond the windows.  
Few pizzerias offer food of this quality in such a  
relaxed and vibrant setting.



@pizzamare.sydney



# Vista Mare

## BAR & DINING

### SNACKS

Sydney Rock oysters <sup>a</sup>: Half dozen • 48 | Dozen • 92  
Freshly shucked with a traditional mignonette dressing  
Add 2g caviar 13 ea

ARS Italica Oscietra Caviar  
• 10g 80 • 25g 160 • 50g 315  
Caviar, chips, mascarpone, chives, egg

Basket of Sardinian flatbread and focaccia with  
extra virgin olive oil and aged balsamic • 16

Marinated olives with Parmigiano Reggiano • 16

Fried pizza dough *panzerotti* filled with smoked mozzarella  
and tomato *2 pieces* • 16

 House cured King salmon <sup>i</sup> on warm brioche with  
sour cream, pink pepper and fennel pollen *2 pieces* • 18

Olasagasti Cantabrian anchovies <sup>i</sup> and ricotta  
on warm brioche *2 pieces* • 18

### SMALL PLATES

Marinated and grilled red peppers, zesty green dressing,  
pickled eschalot and Pantelleria capers • 17

 Yellofin tuna <sup>a</sup> crudo, crushed heirloom tomato dressing,  
dill and Taggiasca olives • 33

<sup>a</sup>  
Fried southern calamari with lemon mayonnaise • 31

Jamon Iberico • 32

 Chicken liver parfait with kumquat and orange compote,  
served with warm ciabatta • 28

### ALL DAY MENU

from 11.45am - 10pm

### LARGE PLATES

Scrambled eggs with ricotta, grated Parmigiano Reggiano,  
rocket, lemon zest on toasted organic sourdough • 24

*Cacio e Pepe* rigatoni tossed with  
Pecorino Romano and cracked black pepper • 35

Linguine with spanner crab <sup>a</sup>, cherry tomato and basil • 46

 Grilled pink snapper <sup>a</sup>, tomato and chardonnay vinaigrette  
and confit cherry tomato • 45

Beef sirloin tagliata with bone marrow butter and madeira jus,  
served with french fries • 48

### SANDWICHES

Comté cheese and truffle sourdough toastie • 32

<sup>a</sup>  
Yamba prawn roll, cos lettuce,  
cocktail sauce and Amalfi lemon • 36

Double-smoked ham, melted gruyère cheese, crispy waffle • 26

 Classic club sandwich, chicken, egg, lettuce, cheese and bacon • 32

 Grass fed O'Connor beef burger, bacon, aged cheddar cheese,  
pickles, beef jus and horseradish mayonnaise • 36

### SIDES

Seasonal market greens with lemon and chili dressing • 18

Green leaf salad • 18 | French fries • 17

### SALAD & SOUP

 Brown rice salad, cherry tomato, tabbouleh, soy bean, cucumber,  
Taggiasca olives, honey mustard dressing, mixed herbs • 21

*Add Ons:*

Poached chicken • 9 | Raw Yellowfin tuna <sup>a</sup> • 15  
House cured New Zealand King salmon <sup>i</sup> • 13

Rocket salad with fennel, citrus,  
buffalo feta and almonds • 26

Soup of the day served with warm ciabatta • 28

### DESSERT

Strawberry and vanilla custard tart with burnt meringue • 20

 Valrhona dark chocolate mousse,  
salted caramel and chocolate chips • 22

Buffalo fior di latte gelato with kumquat and honey tuille • 18

Selection of three artisanal cheeses  
served with lavosh and rye crackers,  
nuts, pickled and dried fruits and fruit preserve • 39

 *Signature Dishes*

*Seafood origins: (a) Australia, (i) Import, (m) Mixed  
Should you have any special dietary requirements or allergies, please inform your  
waiter. We will endeavour to accommodate your dietary needs,  
however due to the potential of trace allergens, we cannot guarantee  
completely allergy-free dining experiences.*

*Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies.  
A 15% surcharge applies on all Public Holidays.  
An additional service fee of 10% applies to bookings of 10 people or more.*



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