

a Mare

Menu is subject to change.

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 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.



LALLIER CHAMPAGNE DINNER

Wednesday 23rd July 2025

Stuzzichini

Scallops, buttermilk, finger lime, chilli oil

Fried eggplant parmigiana

Lallier 'Réflexions R020' Brut | Pinot Noir, Chardonnay

Tagliatelle di seppia

Cuttlefish, steamed and finely sliced finger lime, fennel pollen, ocean trout roe

Lallier Blanc de Blancs Brut | Chardonnay

Risotto al tartufo

Acquerello aged carnaroli risotto, 36 month aged Parmigiano Reggiano,
fresh black truffle from Western Australia

Lallier Blanc de Noirs Brut | Pinot Noir

Anatra

Duck breast, Porcini and wild mushrooms, duck jus, herbs

Rocket, parmesan, balsamic dressing

Lallier Grand Rosé Brut, Grand Cru | Pinot Noir, Chardonnay

Millefoglie

Millefoglie, Madagascar vanilla custard, wild berries, salted caramel

Lallier Ouvrage Extra Brut, Grand Cru | Pinot Noir, Chardonnay

Menu and Paired Champagne

259PP