

a Mare

*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.*



SHARING MENU 135PP

Classic Wine Pairing 95PP

Sommelier Wine Pairing 185PP

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Mozzarella

Local buffalo mozzarella, heirloom cherry tomato, nectarine

Vitello Tonnato

White Rocks veal tonnato, Albacore tuna mayonnaise, caper leaves

Penne arrabbiata

Burrata, arrabbiata, pangrattato

Costata di controfiletto

Black Onyx bone in sirloin, Nebbiolo reduction, salsa verde

Rucola

Rocket, parmesan, balsamic dressing

Panna cotta

Whipped panna cotta, fresh strawberries, lemon, basil

Scan the QR code for more information on wine pairings





SIGNATURE MENU 210PP

Classic Wine Pairing 95PP

Sommelier Wine Pairing 185PP

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Crudo di pesce

Yellowfin tuna, watermelon, chilli

Wild caught pink snapper, citrus

Cuttlefish, finger lime, trout roe

Scallops, buttermilk, chilli, finger lime

Linguine aglio, olio, granchio

Linguine, handpicked mud crab, garlic, chilli, parsley

Tagliata di manzo

Rangers Valley Wagyu flank steak MBS 5+, rocket purée, fennel

Rucola

Rocket, parmesan, balsamic dressing

Tiramisù

a'Mare's tiramisù

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