

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.*

SNACKS

Caviale 10g 80 | 25g 160 | 50g 315

ARS Italica Oscietra caviar, crostini, mascarpone, chives

Gnocco fritto con mortadella 12 ea

Deep fried pizza dough, taleggio, mortadella

Crocchetta di patate, uova di trota 10 ea

Potato croquette, mascarpone, Yarra Valley rainbow trout roe

Lasagna alla Bolognese croccante 10 ea

Crispy Bolognese style lasagna, parmesan cream



ANTIPASTI

Focaccia 4 ea

Traditional focaccia, extra virgin olive oil, aged balsamic

Ostriche | natural half dozen 42 | dozen 79 | add 2g caviar additional 13 ea

Freshly shucked Sydney rock 'Appellation' oyster, pinot grigio vinegar, shallots, black pepper

Burrata Caprese 32

Local Vannella burrata, salsa verde, heirloom tomato

Vitello Tonnato 35

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts

Battuta di manzo 38

Wagyu beef tartare, black pepper mayonnaise, ciabatta crisps
Made tableside

Cozze alla marinara 28

Mussels, potato cream, marinara sauce, squid ink potato chips

Fritto Misto 36

Fried South Australian king prawns, Southern calamari, zucchini flowers, lemon mayonnaise

PASTA

Trofie al pesto 42

Trofie pasta, pesto of basil, Parmigiano Reggiano, pecorino, macadamia nuts, pine nuts. *Made tableside*

Fettuccine Alfredo con pecorino al tartufo 34

Homemade fettuccine, Pepe Saya cultured butter, 30 month aged Parmigiano Reggiano, truffle pecorino

Paccheri all'arrabbiata 36

Paccheri pasta, fresh tomato sauce, basil, garlic
'Mantecata' tableside with aged Parmigiano Reggiano, chilli

With Eastern Rock Lobster | half 160 | whole 295

Spaghettoni all'aglio, olio, peperoncino e cicala 79

Moreton Bay bug, homemade spaghetti alla chitarra, garlic, anchovy, oil, chilli

Maccheroncini con polpo 35

Maccheroncini pasta, Fremantle octopus ragù, bottarga, onion crumble

Fregola alla campidanese 33

Fregola risotto style, Italian pork sausage, pecorino, Jerusalem artichoke chips, saffron

SECONDI

Tonno con salmoriglio al mandarino 48

Grilled blue fin tuna steak, parsley, mandarin dressing

Merluzzo con peperoni 44

Charcoal roasted blue eye cod, capsicum, mint

Quaglia arrosto 46

Roasted jumbo quail, quail jus, red witlof

Agnello alla parmigiana 59

Gundagai lamb backstrap MBS 5+, eggplant cream, parmesan crisp, lamb jus, caramelised tomato sauce

Guancia di manzo al nebbiolo 54

Wagyu beef cheek slow braised in nebbiolo served with its jus, salsa verde, baked lemon cream

Costata alla griglia 165

Westholme wagyu rib eye steak MBS 4/5 600g, rosemary oil

Cotoletta Milanese 110

Veal cutlet 'alla Milanese' 500g, grissini crust, semi-dried cherry tomatoes, lemon

Da Condividere

Pesce Intero alla brace – 16 per 100g

Whole fish of the day, parsley, oregano salmoriglio sauce

Bistecca Fiorentina – price per kg

1kg 2GR full blood wagyu steak MBS 9+, rosemary oil

CONTORNI

Insalata di cavolo 18

Salad of shaved white and purple cabbage, pomegranate, mint, pinot grigio vinegar dressing

Rucola 18

Rocket, parmesan, balsamic dressing

Insalata lattughina 19

Baby gem cos lettuce, goat's cheese cream, crunchy chickpeas, anchovy dressing

Taccole al pomodoro 18

Charcoal grilled Italian flat beans, preserved 'pizzutello' tomatoes, basil

Patate 18

Roasted royal blue potatoes, rosemary

Cavolfiore 18

Charcoal roasted cauliflower, burnt butter, almond

A'MARE ITALIAN JOB MENU

Designed for the whole table to share, minimum of 2

Frisella Pugliese

Pugliese bruschetta, cherry tomatoes, oregano

2021 | *Valdibella Terre Siciliane, Zibibbo* | Sicily, Italy

Battuta di Manzo

Wagyu beef tartare, black pepper mayonnaise, ciabatta crisps

2022 | *Massimo Rivetti Pinot Nero* | Piemonte, Italy

Trofie al Pesto

Trofie pasta, pesto of basil, pine nuts, macadamia nuts, Parmigiano Reggiano, pecorino

2022 | *Perticaia, Trebbiano Spoletino* | Umbria, Italy

OR

Spaghettoni all'aglio, olio, peperoncino e cicala

Moreton Bay bug, homemade spaghetti alla chitarra, garlic, anchovy, oil, chilli

2022 | *Sella e Mosca Rosato di Alghero, Cannonau Sangiovese* | Sardegna, Italy

Sgroppino

A typical Italian mid course palate cleanser, Malfy gin, Aperol, passion fruit sorbet, prosecco

Guancia di manzo in crosta di sale

Wagyu beef cheek baked in a salt crust, Nebbiolo beef jus

Sformato di patate

Potato gateau, parmesan, black pepper

2018 | *Le Calendre Ripasso della Valpolicella*, | Veneto, Italy

Gelato fior di latte

Fior di latte gelato served with your selection of toppings

2022 | *Piero Gatti, Moscato* | Piedmont, Italy

155PP

Optional wine pairing 95PP

SIGNATURE MENU

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Burrata Caprese

Local made Vannella burrata, salsa verde, heirloom tomato

Vitello Tonnato

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts

2022 | *Colterenzio Gewürztraminer* | Alto Adige, Italy

2021 | *Fattoria San Lorenzo Le Oche, Verdicchio* | Marche, Italy

Paccheri all'aragosta

Eastern Rock Lobster paccheri pasta, fresh tomato sauce, basil, chilli, garlic

2022 | *Sella e Mosca Rosato di Alghero, Cannonau Sangiovese* | Sardegna, Italy

Costata alla griglia

Westholme wagyu rib eye steak MBS 4/5 600g, rosemary oil

Rucola

Rocket, parmesan, balsamic dressing

2021 | *Vietti Perbacco Langhe, Nebbiolo* | Piedmont, Italy

Tiramisù

a'Mare's tiramisù

2016 | *Cantine di Dolianova Moscato di Sardegna* | Sardegna, Italy

210PP

Optional wine pairing 95PP