

a Mare



Signature Dishes

*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.*

PER INIZIARE

Focaccia | 4

Extra virgin olive oil, aged balsamic

Ostriche, Sydney rock 'Appellation' oysters

Half dozen 42 | Dozen 79 | Add 2g caviar 13 ea

Pinot grigio vinegar, shallots, black pepper dressing

Capesante *Three pieces* | 36

Scallops, buttermilk, finger lime, chilli oil

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

ARS Italica Oscietra caviar, crostini, mascarpone, chives



ANTIPASTI

Mozzarella, buffalo mozzarella, sundried tomato, bagnetto verde, green elk, dried Ligurian olive **35**

Barbabietole, heirloom beetroot, josper baked and marinated, stracciatella, black sesame, fennel pollen **28**

 **Cicala**, Moreton Bay Bug 'acqua e sale', cucumber, tomato, red onion, preserved lemon **45**

Gamberi, Skull Island Tiger prawns, Puttanesca, Calabrian chilli. *300g* **52**

Carpaccio, Blackmore wagyu beef MBS 9+, rocket emulsion, aged balsamic, Parmigiano Reggiano chip **36**

 **Vitello tonnato**, poached veal, tuna emulsion, anchovy, caper leaves, veal jus, pine nuts **34**

PASTA

 **Trottole**, pesto of basil, Parmigiano Reggiano, pecorino, macadamia nuts, pine nuts. *Made tableside* **42**

Orecchiette, cime di rapa, 36 month aged Parmigiano Reggiano, Puglian chili *pangrattato* **40**

Linguine, Fraser Island Spanner crab, bottarga, cherry tomato, basil **56**

Spaghetti, NSW Eastern Rock lobster, lobster bisque, basil, garlic *Half lobster 160 | Whole lobster 280*

 **Acquerello risotto marinara**, Amaebi prawns, Southern calamari, Port Philip Bay mussels, snapper **54**

Gnocchi, slow braised Blackmore Wagyu ragu, Chianti wine, mountain pepper, pecorino bechamel **44**

VERDURE

Eggplant parmigiana, buffalo mozzarella San Marzano tomato, basil **39**

Zucca, wood roasted pumpkin, honey glaze, black garlic, almond **34**

Broccolini, wood roasted broccolini, capsicum purée, goat curd, lemon crumble **32**

SECONDI

Merluzzo Nero, Glacier 51 Toothfish, 'acqua pazza', shallots, caper leaves **65**

Tonno, charcoal grilled Yellowfin Tuna loin, turnip tops, grapefruit, chili oil. *250g* **63**

Anatra, roast Maremma duck, Porcini and wild mushrooms jus, aromatic herbs **64**

 **Cotoletta Milanese**, veal cutlet, grissini crumb, semi-dried cherry tomatoes, rosemary, lemon. *500g* **92**

From the Josper wood oven

 **Pesce del giorno**, whole fish of the day, tomato, caper dressing **MP**

Filetto di manzo, grass fed beef tenderloin, parsley salsa verde. *220g* **62**

Costata, Westholme Wagyu rib eye steak Marble score 4/5+. *600g* **185**

Bistecca Fiorentina, 2GR full blood Wagyu T Bone Steak Marble score 9+. *1kg* **MP**

CONTORNI

Rucola, rocket, parmesan, balsamic dressing **16**

Lattughina, Baby gem lettuce salad, radicchio, Ligurian black olives, lemon dressing **16**

Patatine fritte, chips **14**

Patate arrosto, royal blue potatoes, rosemary **16**

DEGUSTAZIONE

Set menus for the table

a'Mare Chef's Menu

Focaccia

Extra virgin olive oil, aged balsamic

Mozzarella

Buffalo mozzarella, sundried tomato,
bagnetto verde, green elk, dried Ligurian olive

Vitello tonnato

Poached veal, tuna emulsion, anchovy,
caper leaves, veal jus, pine nuts

Linguine

Fraser Island Spanner crab, bottarga,
cherry tomato, basil

Cotoletta alla Milanese

Veal cutlet, grissini crumb, semi-dried cherry tomato, rosemary

Rocket, parmesan, balsamic salad

Gelato

Bronte pistachio gelato, Rio Vista extra virgin olive oil

135pp

Optional Wine Pairing

Classic Pairing 95pp

Sommelier Pairing 185pp

a'Mare Signature Menu

Focaccia

Extra virgin olive oil, aged balsamic

Cicala

Moreton Bay bug 'Acqua e sale', cucumber,
tomato, red onion, lemon

Carpaccio

Blackmore wagyu beef MBS 9+, rocket emulsion,
aged balsamic, Parmigiano Reggiano chip

Spaghetti

NSW Eastern Rock lobster,
basil, garlic, lobster bisque

Costata alla griglia

Westholme wagyu rib eye steak MBS 4/5+

Rocket, parmesan, balsamic salad

Tiramisu

a'Mare's signature tiramisu

205pp

Optional Wine Pairing

Classic Pairing 95pp

Sommelier Pairing 185pp