

a Mare



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 1.15% surcharge applies for all credit card transactions.
A 10% surcharge applies on Saturdays. A 15% 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.*

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CRUDO

Raw

OSTRICHE

Sydney Rock Oysters Half dozen 45 | Dozen 86
Australian Pacific Oysters Half dozen 48 | Dozen 92

Freshly shucked with Pinot grigio vinegar,
shallots, black pepper dressing

Add 2g caviar 13 ea

ARS ITALICA OSCIETRA CAVIAR

10g 80 | 25g 160 | 50g 315

Caviar (I), Crostini, mascarpone, chives, egg

CAPELANTE | 39

Scallops (I), citrus dressing, finger lime

Three pieces

DENTICE | 32

Wild caught pink snapper (A),
mandarin dressing, sea grapes

TAGLIATELLE DI SEPPIA | 32

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

TONNO | 34

Yellowfin Tuna (A), spicy Amalfi lemon, lemon zest

GAMBERI | 34

WA red deep sea prawns (A), buttermilk,
Yarra Valley smoked salmon roe

CRUDO SELECTION | 68

Dentice - Tagliatelle di seppia - Tonno - Gamberi



SHELLFISH SELECTION | 25

1 Sydney Rock Oyster - 1 Pacific Oyster - 1 Scallop

ANTIPASTO

Entree

FOCACCIA | 5 ea

Traditional focaccia, extra virgin olive oil,
aged balsamic

MOZZARELLA | 35

Buffalo mozzarella, macadamia cream, roasted
heirloom cherry tomatoes, preserved lemon



TONNATO | 36

White rocks veal tonnato, veal glaze,
Albacore tuna mayonnaise (I), caper leaves

CULACCIA | 30

Premium culaccia prosciutto from
Emilia-Romagna, finely sliced

VERDURE

Vegetables

PARMIGIANA DI MELANZANE | 39

Eggplant parmigiana, San Marzano tomato,
aged Parmigiano Reggiano cream, basil



Served tableside

ZUCCA E TOPINAMBUR | 32

Roasted and pickled Jerusalem artichokes,
pumpkin purée, black garlic

BROCCOLINI | 32

Charcoal grilled sprouting broccolini,
fava bean purée, roasted macadamia

DALLA GRIGLIA

From the Jasper wood oven

PESCE DEL GIORNO | MP



Whole fish of the day (A),
'Mugnaia' of ocean trout roe,
preserved lemon, chives

TONNO | 59

Charcoal grilled Yellowfin Tuna loin (A),
turnip tops, grapefruit, chilli oil 250g

GAMBERI PIZZAIOLA | 52

South Australian King prawns (A), San Marzano
tomato, stracciatella, fresh oregano 300g

SCOTTADITO D'AGNELLO | 59

Gundagai Lamb cutlets MBS 5+,
mint salsa verde, lamb jus

COSTATA | 195

Rangers Valley Wagyu rib eye steak,
Marble score 5+ 650g

BISTECCA FIORENTINA | 350

Stone Axe full blood Wagyu T Bone Steak,
Marble score 9+ 1kg

PASTA

Homemade Pasta

TROFIE AL PESTO | 42

Pesto of basil, Parmigiano Reggiano, pecorino,
macadamia nuts, pine nuts

Made tableside

RISOTTO AI GAMBERI | 48

Aged carnaroli risotto, WA red deep sea prawns (A),
Jerusalem artichoke

Please allow 20 minutes

TORTELLINI | 44

Aquna Bay Murray Cod (A) filled pasta,
aged Parmigiano Reggiano, herbs

MAFALDINE CON ARAGOSTA

Half lobster 185 | Whole lobster 370
Mafaldine, NSW Eastern Rock lobster, vodka sauce,
purslane, preserved chilli

FETTUCCINE CON RAGU D'ANATRA | 44

Duck ragout, slow braised,
green peas, beans, lemon thyme

SECONDI

Mains

CERNIA | 68

Line caught coral trout fillet (A), San Marzano
tomato, olive crumb, caper leaves

FILETTO SALTIMBOCCA | 62

Grass fed Vintage Beef Co. tenderloin, Parma
prosciutto, parmesan cream, sage

COTOLETTA MILANESE | 96

Veal cutlet, grissini crumb, semi-dried
cherry tomatoes, rosemary, lemon. 500g

CONTORNI

Sides

INSALATA MISTA | 16

a'Mare butter leaf salad, chardonnay vinaigrette,
shallots, dill

RUCOLA | 16

Rocket salad, Parmigiano Reggiano, balsamic

PATATINE FRITTE | 16

Chips

PATATE ARROSTO | 16

Roasted royal blue potatoes, rosemary



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