

*Vista Mare*  
SNACKS & SPRITZ BAR

**Bar Manager**  
Andrea De Lucia

**Bartenders**  
Mirko Somaschini  
Christian Baldana

*Under no circumstances can liquor, glassware, bottles or cans be removed from the licensed premises.*

*Please note a 1.15% surcharge applies for all credit card transactions.*

*A 10% Surcharge applies on Saturdays. A 15% surcharge applies on Sundays and Public Holidays.*

*An additional service fee of 10% applies to bookings of 10 people or more.*

# Vista Mare

SNACKS & SPRITZ BAR

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*At the water's edge, Vista Mare celebrates the meeting of Italian flavours and the ocean horizon.*

*Inspired by the landscapes, ingredients and traditions of Italy, each cocktail tells a story of place, craft and memory. Many of these creations are drawn from real moments. People met, places lived and experiences that left a lasting impression across Italy.*

*A journey from the northern mountains to the southern coasts, interpreted through the art of mixology.*

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# Food Menu

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

## By the Piece

Focaccia, extra virgin olive oil and aged balsamic	5ea
<i>Panzerotto</i> , fried dough filled with mozzarella and tomato	9ea
Premium Cantabrian anchovies on toasted bread	12ea
WA deep sea prawns, stracciatella and roe on toasted bread	12ea

## To Share

Scallop crudo, citrus dressing, finger lime. 3 Pieces	39
Marinated olives with chunks of aged Parmigiano	12
Lightly fried calamari with lemon mayonnaise	20
Whipped cod, olive oil and <i>Pane Carasau</i>	12
Premium <i>culaccia</i> prosciutto from Emilia-Romagna	30
Roasted potatoes with aioli and <i>peperoncino crusco</i>	16
Hot Chips	14

# Trolley Cocktails

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*A moment of theatre and craft.  
Each cocktail is created tableside,  
celebrating Italian ritual, flavour, and artistry.*

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## *Trolley Collection*

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### *Beer Americano*

30

*An Americano born from a mistake,  
but mistakes only happen to those who dare.  
Something unexpected, that ended up working better than planned.  
Sometimes, that's where the best ideas begin.*

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Campari - Pineapple - Antica Formula - Juice Trip Beer Foam



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## *Trolley Collection*

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### *Anfora Martinez*

35

*My grandfather used to store his fortified wines in clay amphorae.*

*He passed on to me a love for this often overlooked style.*

*This cocktail follows that philosophy, rooted in the past, reimagined today.*

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Ginepraio - Plymouth Sloe - Maraschino - Warren Port - Bitters



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## *Trolley Collection*

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### *Negroni Affumicato*

40

*Cold winter nights around the fireplace, with the same friends, always there.*

*Negronis in hand, the smell of burning wood in the air.*

*That's where this idea was born.*

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Campari Cask Tales - Walcher Sole & Luna - Antica Formula



# Spritz Grand Tour

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*An Italian passage through light and air.  
Each Spritz shaped by sun,  
coastline and breeze.*

## *Spritz Collection*

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TAPPA 01 - LANGHE

### *Nebbiolo Spritz*

26

*Long walks through the vineyards of the Langhe.  
Sage growing wild on every corner of the hills,  
blueberries hidden between the vines.  
Everything feels quiet, unhurried, perfectly in place.  
A landscape you don't just see, you breathe.*



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Cinzano 1757 Extra Dry - Blueberry - Sage - Prosecco



# *Spritz Collection*

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TAPPA 02 - GARDA

## *Garda Spritz*

26

*The view over Gargnano's harbour,  
where it all began. Soft colours drifting across the water,  
everything calm, almost suspended.  
I didn't know anything yet, but I knew it would work out.  
The beginning of something bigger.*



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Fiorente Elderflower - Blackberry - Lavender - Prosecco



## *Spritz Collection*

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TAPPA 03 - VALPOLICELLA

### *Ripasso Spritz*

26

*Meeting an old colleague again, like no time had passed. Conversations that pick up exactly where they left off. Maybe one day, in Australia we could work side by side again. Some connections don't fade, they just wait.*



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Select Aperitivo - Cherry - Mint - Prosecco



# *Spritz Collection*

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TAPPA 04 - PONZA

## *Ponza Spritz*

26

*The first weekends alone, far from home.  
Everything felt new, lighter, a little uncertain.  
The sea in front of me, time slowing down  
without asking. That's where I began to find  
my own rhythm.*



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Lustau Vermut Bianco Solera 2 Yrs - Prosecco - Lime - Fennel  
Fever Tree Mediterranean Tonic



# *Spritz Collection*

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TAPPA 05 - POSITANO

## *Positano Spritz* 26

*A place I always thought I would work in,  
Positano, bright, impossible to ignore.  
But somehow, life had other plans for me.  
Some paths remain dreams,  
and still, they shape who you become.*



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Villa Massa Limoncello - Lemon - Basil - Italicus - Prosecco



# *Spritz Collection*

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TAPPA 06 - PANAREA

## *Panarea Spritz*

26

*I've never been to Panarea,  
but it was my first mentor's favourite island.  
From him, I learned discipline, order, and respect  
for the craft.  
Maybe one day, I'll see it through my own eyes.*



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Aperol - Grapefruit - Rosemary - Prosecco - San Pellegrino Arancia  
Rossa



# Signature Grand Tour

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*A journey through Italy's flavours.  
Each cocktail inspired by the ingredients  
that define its heritage and tradition.*

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# *Signature Collection*

INSPIRED BY PIEMONTE

## *Pear Old Fashioned*

28

*A month and a half lost in the Langhe.  
Roads weaving through vineyards and long silences,  
where Williams pears ripen slowly  
and hazelnuts scent the air before sunset.  
Here, time doesn't pass, it lingers.*

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Bulleit Bourbon - Pear Williams - Honey - Hazelnut Butter



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# *Signature Collection*

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INSPIRED BY LOMBARDIA

## *Saffron Margarita*

28

*My first lunch in Galleria Montenapoleone,  
just before an interview that could change everything.*

*The city felt sharp, almost intimidating,  
then the saffron arrived, warm, golden, unexpected.  
In that moment, everything softened.*

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Teremana Blanco - Archie Rose White Rum - Cointreau - Saffron  
Honey - Orange



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## *Signature Collection*

INSPIRED BY VENETO

### *Tiramisù Martini*

28

*The last dessert before the season ended in Jesolo.  
The kind of night where everything feels slightly slower, heavier.  
Fifteen days to pack a life, then back to Australia. Coffee, cacao,  
the comfort of something familiar before the unknown.  
Not an ending, just a quiet pause before everything begins again..*

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Vecchia Romagna - Espolon Reposado - Tia Maria - Frangelico  
Mascarpone Foam - Cacao



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# *Signature Collection*

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INSPIRED BY LAZIO

## *Vesper Cacio & Pepe*

28

*The first drive to Rome with her, a martini to start,  
then a cacio e pepe in Trastevere. Simple, perfect.*

*A summer walk along the Tiber,  
the city glowing around us, until St. Peter's opened up at sunset.  
What more could you ask for?*

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Ginepraio - Belvedere - Oscar 697 - Pecorino - Black Pepper



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## *Signature Collection*

INSPIRED BY CAMPANIA

### *Caprese Bloody Mary*

28

*A meeting that never happened,  
but this is how I imagined it in Naples.*

*A walk through Mergellina, sea air and warm light.  
Lunch with the Vesuvio, Caprese and a Bloody Mary to start.  
Some moments never exist, yet you still miss them.*

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Malfy Originale - Tomato - Basil - Milk - Spicy Salt



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# *Signature Collection*

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INSPIRED BY SICILIA

## *Avola Sour*

28

*A colleague's wedding, a friendship quietly beginning.  
That's the beauty of this job, connections with perfect strangers that don't stay  
strangers for long. Sicily in the background, warm, generous, alive.*

*Where almond and citrus dance in the air.  
Some meetings don't just happen, they stay.*

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Disaronno Originale - Bulleit Bourbon - Orange - Averna - Marsala



# Negroni Grand Tour

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*An Italian passage through flavour and place.  
Each Negroni shaped by its land,  
its history, its character.*

# Negroni Collection

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TAPPA 01 - TORINO

## Negroni Sabaudo 28

*In the Savoy courts, absinthe was ritual, elegant and rebellious. From Torino, birthplace of vermouth, this Negroni takes its shape. The grappa comes from a tasting in Monferrato, where food and spirit met in perfect balance.*



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Francoli Barrique - Frangelico - Cocchi Di Torino - Rabarbaro Zucca  
Absinthe



## *Negroni Collection*

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TAPPA 02 - MILANO

### *Negroni Duomo* 28

*In Milano some habits stay with you.  
My grandfather used to "correct" his  
coffee with Fernet.  
Always, no exception.  
Bitter, direct, bold and unmistakable.  
This Negroni carries that same memory.*



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Campari - Punt & Mes - Bulldog Gin - Fernet Branca - Tia Maria



# Negroni Collection

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TAPPA 03 - VENEZIA

## Negroni Rialto

28

Venice once ruled the markets of the world.  
From Rialto, spices and stories travelled  
along the Silk Road where East met West  
in every exchange, every flavour.  
This Negroni carries that same journey  
between worlds, between cultures.



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Select Aperitivo - Tanqueray Gin - Moutai Baijiu - Antica Formula  
Radish



# Negroni Collection

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TAPPA 04 - ROMA

## Negroni Trastevere 28

*In Rome, the past never really leaves.  
Artichokes on the table, this laurel once a  
symbol of imperial power.  
From modern Trastevere to ancient rituals,  
everything is still connected. This Negroni  
brings it together earthy, aromatic, timeless.*



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Cynar - Professore Vermouth - Carpano Dry - Espolon Blanco  
Bay Leaf



# Negroni Collection

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TAPPA 05 - NAPOLI

## *Negroni Partenope* 28

*Before Naples, there was Partenope.  
The siren who fell for Ulysses,  
her voice fading into the sea that took her.  
From that silence, a city was born.  
This Negroni tells that story,  
dark in its origin, bright in the present.*



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Malfy Originale - Strega - Basil - Cinzano 1757 Extra Dry  
Villa Massa Limoncello



# Negroni Collection

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TAPPA 06 - PALERMO

## Negroni Normanno 28

*In Sicily, the Norman presence still shapes the land. Citrus groves thrive under their legacy, bright against a rugged landscape. In the distance, Mount Etna reminds you everything here is alive. This Negroni reflects that intensity, born from the island's fire.*



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Averna - Los Misterios Doba Yej - Four Pillars Dry - Marsala  
Professore Vermouth



# Zero Proof

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## Mocktails

No - Groni

*Sammy Piquant Jetsetter & Oaxacan, Four Pillars Bandwagon Shiraz*



18

Jada 2.0

*Sammy Piquant Jetsetter, Fever Raspberry Tonic*



18

Bitter Riviera

*Sammy Piquant Jetsetter, Orange, Lemon, Raspberry & Rose Syrup*



18

Pacific Desire

*Sammy Piquant South Pacific, Orgeat, Lemon, Passion Fruit Purée*



18

## Non - Alcoholic Wines

Non 1 Salted Raspberry & Chamomile

15

Non 3 Toasted Cinnamon & Yuzu

15

## Water

Acqua Panna Mineral Water

11.5

San Pellegrino Sparkling Water

11.5

## *Zero Proof*

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<i>Juices</i>	ml	\$
Pineapple	200	8
Orange	200	8
Apple	200	8
Cranberry	200	8

## *Soft Drinks*

Fever Tree Indian Tonic	200	6
Fever Tree Ginger Beer	200	6
Fever Tree Ginger Ale	200	6
Pepsi or Pepsi Max		
Schweppes Lemonade	330	6
	330	6

## *Italian Soft Drinks*

San Pellegrino Chinotto	200	9
San Pellegrino Arancia Rossa	200	9
Tassoni Cedrata	180	10

## *Beers & Ciders*

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### *Italian Craft Beers*

	ABV	\$
Baladin Nazionale - Blonde Ale	6.5	19
Baladin Isaac - Wheat Beer	5	18
Baladin Rock & Roll - Pale Ale	7.5	20

### *Other Italian Beers*

Menabrea - Italian Lager	4.8	13
Peroni Red - Italian Lager	4.7	13
Moretti - Italian Lager	4.6	13
Peroni Nastro Azzurro - Mid Strength	3.5	12

### *Australian Craft Beers*

Mountain Culture Status Quo - Hazy Pale Ale	5.2	17
Mountain Culture Cult IPA - American IPA	7	18
Mountain Culture Juice Trip - Hazy IPA	6.2	18
Little Creatures - Pale Ale	5.2	12
Heaps Normal LBV - XPA	0.5	11

### *Ciders*

Somersby Apple Cider	4.5	13
Somersby Pear Cider	4.5	13

# *Gin*

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## *Dry & Juniper Rich*

	ABV	\$
Archie Rose Signature Dry	42	17
Beefeater London Dry	40	15
Bulldog Gin	40	14
Bombay Sapphire	40	15
Four Pillars Dry	42	16
Ginepraio Amphora Gin	57	20
Marconi Poli 42	42	22
Malfy Originale	41	15
Martin Miller's Dry	40	17
Martin Miller's Westbourne	45	22
Pigskin Sardinian Gin	40	18
Tanqueray	40	13

## *Fresh & Citrus*

Forty Spotted Citrus	40	16
Generous Organic	44	20
Ginepraio Tuscan Dry	45	17
Malfy Arancia	41	15
Malfy Limone	41	15
Malfy Rosa	41	15
Silent Pool	43	17
Tanqueray 10	47	17
Tassoni Superfine	43	18

# *Gin*

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## *Light & Herbal*

	ABV	\$
Audemus Pink Pepper	44	24
Aviation	42	19
Botanist Dry	42	18
Four Pillars Olive Leaf	44	18
Gin Mare	43	18
Hayman's Old Tom	40	16
Hendrick's	42	18
Katun	42	20
Ki No Bi	46	22
London N°1	47	18
Marconi Poli 46	46	22

## *Floral & Fruity*

Brookmans	40	16
Forty Spotted Pinot Noir	40	18
Monkey 47 Dry	47	24
Monkey Sloe	28	31
Plymouth Sloe	26	17
Roku	43	17
Slyngsby Rhubarb	40	16
23St Violet	40	16

# Vodka

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	ABV	\$
Altamura	40	20
Archie Rose Botanical	40	16
Beluga Noble	40	20
Belvedere Pure	40	18
Belvedere 10	40	55
Ciroc	40	16
Grey Goose	40	20
Haku	40	15
Ketel One	40	14
Skyy	40	13

# Agave

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<i>Tequila &amp; Mezcal</i>	ABV	\$
1800 Coconut	38	20
Arette Blanco	38	20
Casamigos Blanco	40	20
Don Julio Blanco	38	16
Espolon Blanco	40	14
Fortaleza Blanco	40	22
Patron Silver	40	20
Teremana Blanco	40	18
Clase Azul Reposado	40	60
Casamigos Reposado	40	22
Don Julio 1942	38	40
Don Julio Reposado	38	18
Espolon Reposado	40	16
La Dama Reposado	38	22
Patron Reposado	40	23
Teremana Reposado	40	20
Clase Azul Gold Limited Edition	40	120
Corralejo Grand Anejo	40	30
Don Julio Anejo	38	20
Fortaleza Anejo	40	30
Patron Anejo	40	23
Nuestra Soledad La Camp Ejutla	46	22
Del Maguey Vida	42	16
Los Siete Misterios Doba - Yej	44	19

# Rum & Cachaça

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	ABV	\$
Appleton Estate Signature Blend	40	15
Archie Rose Australian White Cane	40	14
Bacardi Carta Bianca	38	14
Diplomatico Exclusiva Rum	40	20
El Dorado 12 Yrs	42	15
Flor De Cana 25 Yrs	40	50
Gosling Black Seal Rum	40	15
Husk Agricole Rhum	40	17
Husk Coconut	32	14
Plantation 3 Stars	40	14
Plantation Original Dark	40	15
Plantation O.F.T.D	69	24
Sailor Jerry Rum	40	15
Zacapa Centenario 23 Yrs	40	19
Wray & Nephew	63	21
Germana Cachaça	40	13

## Scotch Whisky

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### *Highlands*

	ABV	\$
Aberfeldy 12 Yrs	40	16
Cadenhead Ardmore 11 Yrs	46	35
Dalmore 12 Yrs	43	21
Dalwhinnie 15 Yrs	43	19
Dalwhinnie 30 Yrs	55	155
Glendronach 12 Yrs	43	20
Glenmorangie Nectar D'Or	46	25
Oban 14 Yrs	43	24

### *Speyside*

Aberlour Double Oak 12 Yrs	40	18
Balvenie Double Wood 12 Yrs	40	20
Balvenie Caribbean Cask 14 Yrs	43	25
Cadenhead Glenlossie 12 Yrs	46	45
Glenfiddich 12 Yrs	40	18
Glenfiddich 21 Yrs	40	45
The Macallan Harmony Collection Amber Meadow	44	75
The Macallan Double Cask 12 Yrs	43	22
The Macallan Sherry Cask 12 Yrs	43	25
The Macallan Double Cask 15 Yrs	43	35
The Macallan Sherry Cask 18 Yrs	43	110
The Macallan Sherry Cask 25 Yrs	43	500
The Macallan Sherry Cask 30 Yrs	43	980

## Scotch Whisky

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### *Islay & Islands*

	ABV	\$
Ardbeg 10 Yrs	46	22
Bowmore 18 Yrs	43	30
Caol Ila 12 Yrs	43	20
Lagavullin 16 Yrs	43	25
Laphroaig 10 Yrs	40	21
Highland Park 12 Yrs	40	20
Highland Park 18 Yrs	43	48
Talisker 10 Yrs	46	17
Octomore 15.3	61	55

### *Blended*

Chivas Regal 12 Yrs	40	17
Chivas Regal 18 Yrs	40	23
Chivas Regal 25 Yrs	40	100
Johnnie Walker Double Black	40	16
Johnnie Walker Gold Reserve	40	17
Johnnie Walker Blue Label	43	45

# American Whiskey

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<i>Bourbon</i>	ABV	\$
Buffalo Trace	45	15
Bulleit Bourbon	45	15
Eagle Rare 10 Yrs	45	20
Maker's Mark	40	15
Michter's Small Batch Bourbon	46	19
Michter's Limited 10 Yrs Bourbon	47	75
Pappy Van Winkle 10 Yrs	54	200
Pappy Van Winkle 12 Yrs Lot B	45	260
Wild Turkey Rare Breed	58	17
Wild Turkey 101	50	16
Woodford Reserve	40	16

## *Rye*

Bulleit Rye	45	17
Canadian Club 12 Yrs	42	16
Michter's Single Barrel Straight Rye	42	20
Michter's Limited 10 Yrs Rye	47	75
Michter's Limited Toasted Barrel Rye	54	60
Whistelpig Small Batch Rye 10 Yrs	50	25

## *Tennessee*

Gentleman Jack	40	16
George Dickel No.12	45	15
Jack Daniel's Single Barrel	45	18

## *Rest of the World*

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### *Irish*

	ABV	\$
Jameson	40	15
Redbreast 12 Yrs	40	20
Redbreast 21 Yrs	46	62
The Busker Blend Triple Cask	40	15

### *Australian*

Lark Brandy & Px Sherry Cask	48	65
Lark Oloroso & Sherry Cask By Crown	48	90
Lark Kurio Crimson Jam	40	22

### *Japanese & Chinese*

Fuji Single Grain	46	35
Hakushu 12 Yrs	43	75
Hibiki Harmony	43	35
Nikka From The Barrel	51	25
Nikka Miyagikyo Single Malt	45	25
Yamazaki 12 Yrs	43	75
Yamazaki 18 Yrs	43	290
Toki Blended	43	16

Moutai Baijtu Prince Treasure	53	29
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## *Wine Spirits*

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<i>Cognac</i>	ABV	\$
Belle De Brillet	40	22
Hennessy VS	40	18
Hennessy VSOP	40	20
Hennessy XO	40	45
Hennessy Paradis	40	245
Hine VSOP	40	24
Martell VS	40	16
Martell Blue Shift	40	22
Remy Martin Louis XIII	40	575
Tesseron XO Perfection Lot N. 53	43	88
Tesseron Xo Ovation Lot N.90	43	45

### *Armagnac*

Darroze 8 Yrs Les Grand Assemblage	43	27
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### *Pisco, Calvados & Brandy*

Barsol Quebranta Pisco	41	15
Licenza N.1 Acquavite di Mele	40	25
Massenez Old Vieux Calvados	40	26
Sullivan's Cove Brandy Xo Double Cask	47	36
Vecchia Romagna Etichetta Nera	38	15

## *Pomace Spirits & Amari*

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### *Grappa*

	ABV	\$
Grappa Francoli Barrique Limousin	43	19
Grappa Francoli Moscato Bianca	42	25
Grappa Di Vermentino	40	25
Grappa Poli Cleopatro Oro	40	25
Grappa Di Sassicaia	40	35
Grappa Di Tignanello	42	30
Walcher Acquavite di Mela Cotogna	40	28
Eligo Dell'Ornellaia	42	32
DRC Fine De Bourgogne	45	95

### *Amari*

Averna	29	16
Branca Menta	28	16
Bomba Carta	33	26
Braulio Riserva	21	14
Cappelletti Sfumato	20	14
Cappelletti Amaro Trentino	21	16
Cynar	17	14
Fernet Branca	40	15
Lucano	23	14
Montenegro	23	16
Amaro Nonino	35	18
Amaro Del Capo	30	14

## *Bitter & Vermouth*

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### *Bitter*

	ABV	\$
Aperol	11	13
Bitter Roma	25	15
Campari	25	13
Select	25	15
Suze	18	14
Zucca Rabarbaro	16	16

### *Red Vermouth*

Carpano Antica Formula	17	16
Carpano Classico	16	13
Cinzano 1757	16	13
Cocchi Di Torino	16	13
Punt & Mes	16	13
Lustau Vermut Tinto Solera 10 Yrs	15	13

### *White Vermouth*

Carpano Dry	18	13
Cinzano 1757 Extra Dry	15	13
Oscar 697 Extra Dry	18	15
Lustau Vermut Blanco Solera 2 Yrs	16	18
Silvio Carta Vermouth Bianco Servito	15	13

## *Liqueurs*

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<i>Italian</i>	ABV	\$
Aurum Golden Orange	40	15
Colazingari Sour Cherry	25	20
Colazingari Sambuca Fina	40	20
Disaronno Originale	20	13
Disaronno Velvet	17	15
Frangelico	20	14
La Strega	40	18
Villa Massa Limoncello	30	14
Liquore Di Cannella Limonio	32	16
Luxardo Maraschino	32	14
Silvio Carta Mirto Ricetta Originale	30	20
Walcher Anima Arancia	40	18
Fiorente Elderflower	20	18

### *International*

Ancho Reyes Green	40	15
Ancho Reyes Red	40	15
Bayles	17	18
Drambuie	40	15
Mac	23	14
Paraiso Lychee	24	15
Tempus Fugit Creme De Cacao	24	14
Tia Maria	20	13

## *Liqueurs, Coffee & Tea*

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<i>French</i>	ABV	\$
Chambord	17	14
Chartreuse Green	55	19
Chartreuse Yellow	46	19
Cointreau	40	14
Domaine De Canton	28	19
Dom Benedictine	40	16
Giffard Premium Banane Du Bresil	25	14
Grand Marnier	40	15
Lillet Blanc	17	14
Mandarin Napoleon	38	14
Massenez Creme De Violettes	25	14
Massenez Chestnut	25	14
Massenez Cacao White	25	14
Massenez Green Mint	25	14
Massenez Golden 8 Pear	25	20
Massenez Poire Williams	25	14
Pernod Absinthe	68	22
Pernod Richard	40	14

### *Coffee & Tea*

Coffee 5 Stelle By Vittoria Coffee	6
Sencha, Maroccan, Oolong Tea	6
Chamomile, Earl Grey, English Breakfast Tea	6

# *a Mare*

*Every great Italian night starts with a cocktail,  
good company and a little bit of magic.*



## *Snacks*

<i>Panzerotto, fried dough filled with mozzarella and tomato</i>	<i>9ea</i>
<i>Premium Cantabrian anchovies on toast bread</i>	<i>12ea</i>
<i>WA deep sea prawns, stracciatella and roe on toast bread</i>	<i>12ea</i>

## *Signature cocktails*

<i>Pear old fashioned</i>	<i>28</i>
<i>Bulleit Bourbon - Pear Williams - Honey - Hazelnut Butter</i>	
<i>saffron Margarita</i>	<i>28</i>
<i>Teremana Blanco - Archie Rose White Rum - Cointreau - Saffron - Honey - Orange</i>	
<i>Tiramisu martini</i>	<i>28</i>
<i>Vecchia Romagna - Espolon Reposado - Tia Maria - Frangelico Mascarpone Foam - Cacao</i>	
<i>Vesper cacio e pepe</i>	<i>28</i>
<i>Ginepraio - Belvedere - Oscar 697 - Pecorino - Black Pepper</i>	
<i>Caprese bloody mary</i>	<i>28</i>
<i>Malfy Originale - Tomato - Basil - Milk - Spicy Salt</i>	
<i>Avola siour</i>	<i>28</i>
<i>Disaronno Originale - Bulleit Bourbon - Orange - Averna - Marsala</i>	