

*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 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.*



## CHOOSE YOUR OWN ADVENTURE MENU

*Available for groups of 8-14 guests*

*To be shared for the whole table*

### ENTREE

*Served with traditional focaccia*

*Select Two*

CAPELANTE  
Scallop crudo, citrus dressing,  
finger lime

ZUCCA E TOPINABUR  
Roasted and pickled Jerusalem artichokes,  
pumpkin purée, black garlic

MOZZARELLA DI BUFALA  
Buffalo mozzarella, macadamia cream,  
roasted heirloom cherry tomatoes,  
preserved lemon

TONNO  
Yellowfin tuna crudo, spicy  
Amalfi lemon, lemon zest

GAMBERI PIZZAIOLA  
South Australian King prawns, San Marzano  
tomato, stracciatella, fresh oregano

VITELLO TONNATO  
White Rocks veal tonnato, veal glaze  
Albacore tuna mayonnaise, caper leaves

### MAIN

*Select One Pasta*

TROFIE AL PESTO  
Trofie pasta with a pesto of basil, pine nuts,  
macadamia nuts, Parmigiano and pecorino

FETTUCCINE CON RAGU D'ANATRA  
Fettuccine with duck ragout,  
peas, beans, lemon thyme

RISOTTO AI GAMBERI  
Aged carnaroli risotto, WA red deep sea  
prawns, Jerusalem artichoke

*Select one additional pasta + \$20pp*

*Select One Main Course*

TONNO  
Charcoal grilled Yellowfin Tuna loin,  
turnip tops, grapefruit, chilli oil 250g

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

COTOLETTA ALLA MILANESE  
Veal cutlet, grissini crumb, semi-dried  
cherry tomatoes, rosemary, lemon

*Select one additional main + \$45pp*

*Select One Side*

INSALATA  
Butter leaf salad, chardonnay  
vinaigrette, shallots, dill

RUCOLA  
Rocket salad, Parmigiano Reggiano, balsamic

PATATINE FRITTE  
Chips

PATATE ARROSTO  
Roasted royal blue potatoes, rosemary

**Menu \$130pp**

### OPTIONAL DESSERT

*Dessert*

TIRAMISU + \$24pp  
a'Mare's signature tiramisù

TARTELETTA + \$25pp  
Frangipane tartlet, Callebaut chocolate  
mousse, raspberries

GELATO + \$25pp  
Buffalo milk fior di latte gelato with pears  
cooked in red wine, pickled figs

*Cheese*

*Served with lavash and rye crackers, nuts,  
pickled and dried fruits, fruit preserve*

1 FORMAGGIO + \$22pp  
One Cheese from our daily selection

4 FORMAGGI + \$30pp  
Selection of four artisanal cheeses



## Signature Menu

*Available for tables of 2 and above  
To be shared for the whole table*

### FOCACCIA

Traditional focaccia, extra virgin olive oil, aged balsamic

### CRUDO DI PESCE

Freshly shucked Sydney Rock and Pacific oysters

Scallop crudo, citrus dressing, finger lime

Yellowfin tuna, spicy Amalfi lemon, lemon zest

Wild caught pink snapper, mandarin dressing

Cuttlefish, finger lime, trout roe

WA red deep sea prawns, buttermilk, salmon roe

### TROFIE AL PESTO

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

### FILETTO SALTIMBOCCA

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

### RUCOLA

Rocket, parmesan, balsamic dressing

### TIRAMISU

a'Mare's tiramisù

**160PP**