

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.*

CRUDO

ARS Italica Oscietra caviar

10g 80 | 25g 160 | 50g 315

Crostini, mascarpone, chives

Sydney Rock Oysters

Half dozen 45 | Dozen 86 | Add 2g caviar 13 ea

Pinot grigio vinegar, shallots, black pepper dressing

Capesante | 39

Scallops, buttermilk, finger lime, chilli oil

Three pieces

Tonno | 34

Yellowfin Tuna, mandarin, basil

Crudo di pesce | 32

Wild catch of the day, Meyer lemon dressing,

Pantelleria capers, Ligurian olives

Tagliatelle di seppia | 32

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

Selezione di crudi | 55

Selection of:

Tonno - Crudo di pesce - Tagliatelle di seppia

Add shellfish selection | 25pp

2 oysters - 1 scallop

ANTIPASTI

Focaccia | 4.5 ea

Extra virgin olive oil, aged balsamic

Mozzarella di bufala | 35

La Stella buffalo mozzarella, pinzimonio of radish,
turnip, anchovy bagna cauda

Carciofi | 28

Sardinian baby globe artichoke,
charcoal roasted and marinated, stracciatella, mint

Gamberi alla vodka | 52

South Australian King prawns,
vodka sauce, Calabrian chilli. 300g

Culaccia di Busseto | 34

Premium Parma prosciutto from the rump,
marinated persimmon

Tonnato | 36

Stone Axe Wagyu 9+ roast beef tonnato,
Albacore tuna dressing, capers, pine nuts

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PASTA

Trottole | 42



Pesto of basil, Parmigiano Reggiano, pecorino,
macadamia nuts, pine nuts. *Made tableside*

Orecchiette | 40

Cime di rapa, 36 month aged Parmigiano Reggiano,
Puglian chilli *pangrattato*

Linguine | 56

Fraser Island spanner crab, bottarga, cherry tomato, basil

Spaghetti

Half lobster 190 | Whole lobster 295

NSW Eastern Rock lobster, lobster bisque, basil, garlic

Acquerello risotto | 54



Amaebi prawns, Southern calamari,
Port Philip Bay mussels, snapper

Gnocchi | 44

Slow braised Wagyu ragu, Chianti wine,
mountain pepper, pecorino bechamel

VERDURE

Parmigiana di melanzane | 39

Eggplant parmigiana, buffalo mozzarella,
San Marzano tomato, basil

Zucca | 34

Wood roasted pumpkin, honey glaze,
black garlic, almond

Broccolini | 32

Wood roasted broccolini, chilli, capsicum purée,
goat curd, lemon crumb

CONTORNI

Rucola | 16

Rocket salad, parmesan, balsamic dressing

Radicchio | 16

Salad of radicchio lettuce, walnuts, honey,
gorgonzola dressing

Patatine fritte | 14

Chips

Patate arrosto | 16

Roasted royal blue potatoes, rosemary

SECONDI

Merluzzo Nero | 65

Glacier 51 Toothfish, 'acqua pazza', shallots, caper leaves

Tonno | 63

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

Anatra | 62

Roast duck breast, Porcini and wild mushrooms, duck jus, herbs



Cotoletta Milanese | 96

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

Manzo all'olio | 68

Cobungra Station full blood Wagyu 9+ short rib, gently confit in extra virgin olive oil, black garlic, horseradish, pickled daikon

DALLA GRIGLIA

From the Josper wood oven



Pesce del Giorno | MP

Whole fish of the day, tomato, caper dressing

Costata di controfiletto | 130

Black Onyx bone in sirloin Nebbiolo reduction, salsa verde. 550g

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



a'Mare Chef's Menu | 135pp

Designed for the whole table

Focaccia

Mozzarella

La Stella buffalo mozzarella, pinzimonio of radish, puntarelle, turnip, anchovy bagna cauda

Tonnato

Stone Axe Wagyu 9+ roast beef tonnato, albacore tuna dressing, capers, 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 mandarin pressed extra virgin olive oil

Classic Wine Pairing 95pp

Sommelier Wine Pairing 185pp

a'Mare Signature Menu | 210pp

Designed for the whole table

Focaccia

Crudo di pesce

Yellowfin tuna, mandarin, basil
Catch of the day, Meyer lemon
Cuttlefish, finger lime, trout roe
Scallops, buttermilk, chilli, finger lime

Linguine aglio, olio, granchio

Handpicked mud crab, garlic, chilli, parsley

Guancia di manzo

Rangers Valley Wagyu beef cheek, slow braised, saffron potato purée, salsa verde, lemon

Rocket, parmesan, balsamic salad

Tiramisu

a'Mare's signature tiramisu

Classic Wine Pairing 95pp

Sommelier Wine Pairing 185pp