

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 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.*

VEGETARIAN À LA CARTE

ENTRÉE

Focaccia 4 ea

Traditional focaccia, extra virgin olive oil, aged balsamic

Burrata Caprese 32

Local Vannella burrata, salsa verde, heirloom tomato

Insalata lattughina 19

Baby gem cos lettuce, Goat's cheese, crunchy chickpeas

PASTA / MAINS

Trofie al pesto 42

Trofie pasta served with a pesto of basil, Parmigiano Reggiano, pecorino, macadamia nuts and pine nuts.

Made tableside

Paccheri all'arrabbiata 36

Paccheri pasta, fresh tomato sauce, red and yellow semi-dried cherry tomatoes, garlic, basil. "*Mantecata*" tableside with 30 month aged Parmigiano Reggiano and chilli

Fettucine Alfredo con pecorino al tartufo 34

Homemade fettucine, Pepe Saya cultured butter, 30 month aged Parmigiano Reggiano, truffle pecorino

Fregola con pecorino e topinambur 30

Fregola risotto style, pecorino, Jerusalem artichoke

SIDES

Insalata di cavolo 18

Salad of shaved white and purple cabbage, pomegranate, mint, Pinot Grigio vinegar dressing

Rucola 18

Rocket, parmesan, balsamic dressing

Taccole al Pomodoro 18

Italian flat beans, preserved "*Pizzutello*" tomato, basil

Patate 18

Roasted royal blue potatoes, rosemary

Cavolfiore 18

Charcoal roasted cauliflower, burnt butter, almond

VEGAN À LA CARTE

ENTRÉE

Focaccia 4 ea

Traditional focaccia, extra virgin olive oil, aged balsamic

Taccole con salsa verde 24

Steamed Italian flat beans, salsa verde, heirloom tomato

PASTA / MAINS

Trofie al pesto 42

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts. *Made tableside*

Paccheri all'arrabbiata 36

Paccheri pasta, fresh tomato sauce, red and yellow semi-dried cherry tomatoes, garlic, basil. "*Mantecata*" tableside with chilli

Fregola al zafferano con topinambur 30

Saffron fregola risotto style, Jerusalem artichoke

SIDES

Insalata di cavolo 18

Salad of shaved white and purple cabbage, pomegranate, mint and Pinot Grigio vinegar dressing

Rucola 18

Rocket salad with balsamic dressing

Patate 18

Roasted royal blue potatoes, rosemary

DESSERT

Sorbetto al limone 19

Lemon sorbet

VEGETARIAN SIGNATURE MENU

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Burrata Caprese

Local made Vannella burrata, salsa verde, heirloom tomato

2021 | *Kettmeir Pinot Grigio* | *Alto Adige, Italy*

Trofie al pesto

Trofie pasta served with pesto of basil, Parmigiano Reggiano, pecorino, macadamia nuts and pine nuts

2022 | *Colterenzio Gewürztraminer* | *Alto Adige, Italy*

Fregola con pecorino e topinambur

Fregola risotto style, pecorino, Jerusalem artichoke

Rucola

Rocket, parmesan, balsamic dressing

2020 | *Fiegl Ribolla Gialla Macerata* | *Friuli, Italy*

Tiramisù

a'Mare's tiramisù

2016 | *Cantine di Dolianova Moscato di Sardegna* | *Sardinia, Italy*

120PP

Optional wine pairing 95PP

VEGAN SIGNATURE MENU

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Taccole al pomodoro

Steamed Italian flat beans, salsa verde, heirloom tomato

2021 | *Te Mata Cape Crest Sauvignon Blanc* | *Hawkes Bay, NZ*

Trofie al pesto

Trofie pasta served with pesto of basil, macadamia nuts and pine nuts

2022 | *Colterenzio Gewürztraminer* | *Alto Adige, Italy*

Fregola zafferano e topinambur

Fregola risotto style, saffron, Jerusalem artichoke

Rucola

Rocket, balsamic dressing

2020 | *Fiegl Ribolla Gialla Macerata* | *Friuli, Italy*

Sorbetto al limone

Lemon sorbet

2018 | *Ornella Molon Bianco Di Ornella, Sauvignon Blanc, Gewürztraminer, Verduzzo blend* | *Veneto, Italy*

120PP

Optional wine pairing 95PP