

a Mare

Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

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 0.85% 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.



CHRISTMAS DAY LUNCH

Monday, 25th December 2023

STUZZICHINI

Wild north Atlantic scallop with nduja and bottarga

Wagyu beef croquettes, Oscietra caviar, sour cream

Gnocco fritto with taleggio and mortadella

2019 | *Santus Franciacorta Brut Metodo Tradizionale* | *Lombardia, Italy*

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

ANTIPASTO

Aragostella alla caprese

WA black marron, buffalo mozzarella, tomato and basil

2022 | *Elena Walch Pinot Grigio* | *Alto Adige, Italy*

PRIMO

Spaghettoni Mancini con granchio, mascarpone e scorza di limone

Spaghettoni mancini with live steamed mudcrab, mascarpone cheese and lemon zest

2022 | *La Tosa Malvasia dei Colli Piacentini* | *Emilia Romagna, Italy*

SECONDO

Tagliata di manzo con fondo di manzo al Barolo e topinambur

Grilled Wagyu tritip, Barolo infused beef jus, Jerusalem artichoke cream

served with roasted rosemary potato and cos lettuce salad

2018 | *Powell & Son Grenache, Shiraz, Mataro* | *Barossa Valley, SA*

DOLCE

Gelato

Tablesides served homemade gelato with your choice of toppings

2018 | *Ornella Molon, Bianco di Ornella* | *Veneto, Italy*

Petits Fours

390PP

Optional wine pairing 125PP



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OPTIONAL ADD ONS

Ostriche with caviar 20 ea | natural 7 ea

Freshly shucked Sydney Rock 'Appellation' Oyster,
pinot grigio vinegar, shallots, black pepper

Caviale 10g 80 | 25g 160 | 50g 315

ARS Italica Oscietra caviar, crostini, mascarpone, chives

Signature a'Mare Cheese Box

Selection of four 65 (or individual 22)

Gorgonzola Dolce, Lombardy, Italy

Cows milk, blue

Pecora Dairy Yarrawa, NSW, Australia

Raw sheep milk, semi hard, pecorino style

Bufaletto Taleggio, Lombardy, Italy

Buffalo and cow milk, washed rind, soft and buttery

Calcagno Pecorino, Sardinia, Italy

Sheep milk, firm, smooth