

*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.*



## NEW YEARS EVE

### DINNER MENU

Sunday, 31st December 2023

#### STUZZICHINI

##### **Selezione di stuzzichini**

Cannolo filled with kingfish crudo and stracciatella

Veal tenderloin, with tuna mayonnaise, capers  
& pine nuts served on a chickpea flatbread

#### ANTIPASTI

##### **Cicala con gazpacho**

Moreton Bay bug poached in tomato broth served with celery,  
pickled red onion and cucumber

##### **Burrata caprese**

Local hand stretched burrata with green tomato and salsa verde

##### **Focaccia con burro di caviale**

Traditional focaccia served with ARS Italica Lingotto Caviar butter

#### PRIMO

##### **Risotto con asparagi bianchie gamberi rossi**

Aquerello carnaroli risotto with in house preserved Victorian white asparagus  
and Western Australian scarlet prawns

#### SECONDO

##### **Maialino arrosto**

Sardinian style roasted suckling pig  
*Rocket and parmesan salad with balsamic dressing*

#### DOLCE

##### **Panettone e gelato**

Traditional Italian Panettone served with house made gelato

##### **Petits Fours**

**390PP**



**NEW YEARS EVE**  
**Sunday, 31st December 2023**

**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