

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.*

a Mare

CRUDO

Raw

SYDNEY ROCK OYSTERS

Half dozen 45 | Dozen 86 | Add 2g caviar 13 ea
Pinot grigio vinegar, shallots, black pepper dressing

CAPELANTE | 39

Scallops, buttermilk, finger lime, chilli oil
Three pieces

ARS ITALICA OSCIETRA CAVIAR

10g 80 | 25g 160 | 50g 315
Crostoni, mascarpone, chives

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

TONNO | 34

Yellowfin Tuna, mandarin, basil

SELEZIONE DI CRUDI | 55



Selection of: Tonno - Crudo di pesce - Tagliatelle di seppia

Add shellfish selection: 2 oysters - 1 scallop | 25pp

ANTIPASTI

Entree

FOCACCIA | 4.5 ea

Traditional focaccia, extra virgin olive oil,
aged balsamic

MOZZARELLA DI BUFALA | 35

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

CULACCIA DI BUSSETO | 34

Premium Parma prosciutto from the rump,
marinated figs

TONNATO | 36



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

VERDURE

Vegetables

CARCIOFI | 28

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

PARMIGIANA MELANZANE | 39

Eggplant parmigiana, buffalo mozzarella,
San Marzano tomato, basil

CAVOLFIORRE | 34

Wood roasted cauliflower, tomato glaze,
black garlic, Piedmont hazelnut, herbs

BROCCOLINI | 32

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



Signature Dishes

DALLA GRIGLIA

From the Jasper wood oven



PESCE DEL GIORNO | MP

Whole fish of the day,
tomato, caper dressing

TONNO | 63

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

GAMBERI ALLA VODKA | 52

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

COSTATA DI CONTROFLIETTO | 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

PASTA

Homemade Pasta



TROFIE AL PESTO | 42

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

PENNE ARRABBIATA | 38

Burrata, San Marzano tomato,
basil, chilli pangrattato

LINGUINE GRANCHIO, AGLIO, OLIO | 76

Handpicked mud crab, garlic, chilli,
extra virgin olive oil

SPAGHETTI ARAGOSTA

Half lobster 190 | Whole lobster 295
NSW Eastern Rock lobster, lobster bisque, basil, garlic



RISOTTO CON GAMBERO ROSSO | 58

Scarlett prawn carpaccio and tomato water risotto,
36 month aged Parmigiano Reggiano, parsley

GNOCCHI CON MAIALINO | 44

Slow braised suckling pig ragù
pork crackling, pecorino

SECONDI

Mains

MERLUZZO CON PESTO TRAPANESE | 65

Aquna Farm Murray Cod,
almond, garlic, basil, tomato, green elk

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

CONTORNI

Sides

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