

*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.*



## Set Menus

Available for tables of 2 and above  
Select one menu to be shared for the whole table

### SHARING MENU

#### FOCACCIA

Traditional focaccia, extra virgin olive oil, aged balsamic

#### MOZZARELLA DI BUFALA

Local buffalo mozzarella,  
heirloom cherry tomato, plum

#### VITELLO TONNATO

White Rocks veal tonnato,  
Albacore tuna mayonnaise, caper leaves

#### PENNE ALLA SICILIANA

Charcoal roasted eggplant, mint, pine nuts, chilli

#### SCOTTADITO D'AGNELLO

Gundagai lamb cutlets MBS 5+,  
almond and sundried tomato pesto, mint, lamb jus

#### RUCOLA

Rocket salad, parmesan, balsamic dressing

#### PANNA COTTA

Whipped panna cotta, fresh strawberries, lemon, basil

**135PP**

### SIGNATURE MENU

#### FOCACCIA

Traditional focaccia, extra virgin olive oil, aged balsamic

#### CRUDO DI PESCE

Yellowfin tuna, watermelon, chilli  
Wild caught pink snapper, citrus  
Cuttlefish, finger lime, trout roe  
Scallops, buttermilk, chilli, finger lime

#### PACCHERI CON CICALA DI MARE

Moreton Bay bug, vodka sauce, purslane, preserved chilli

#### COSTATA DI CONTROFILETO

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

#### RUCOLA

Rocket, parmesan, balsamic dressing

#### TIRAMISU

a'Mare's tiramisù

**210PP**



## CHOOSE YOUR OWN ADVENTURE MENU

Available for groups of 8-14 guests

To be shared for the whole table

### ANTIPASTO

*Select Two*

#### CAPELANTE

Scallops, buttermilk, finger lime,  
chilli oil

#### CAVOLFIORRE

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

#### MOZZARELLA DI BUFALA

Local buffalo mozzarella, heirloom  
cherry tomato, plum

#### TONNO

Yellowfin tuna crudo,  
watermelon, chilli, lemon

#### BROCCOLINI

Wood roasted broccolini, fava bean purée,  
chilli, roasted macadamia

#### VITELLO TONNATO

White Rocks veal tonnato,  
Albacore tuna mayonnaise, caper leaves

*Served with traditional focaccia*

### PASTA

*Select One*

#### PENNE ALLA SICILIANA

Charcoal roasted eggplant, mint, pine nuts, chilli

#### MAFALDINE CON RAGU D'ANATRA

Duck ragout, peas, beans, lemon thyme

#### TROFIE AL PESTO

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

#### PACCHERI CON CICALA DI MARE

Moreton Bay bug, vodka sauce,  
purslane, preserved chilli

### SECONDO

*Select One Main Course*

#### TONNO

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

#### COSTATA DI CONTROFILETO

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

#### PARMIGIANA DI MELANZANE

Eggplant parmigiana, San Marzano tomato,  
mozzarella, aged parmigiano cream, basil

*Select One Side*

#### RUCOLA

Rocket salad, parmesan, balsamic dressing

#### RADICCHIO

Salad of radicchio lettuce, walnuts, honey,  
gorgonzola dressing

#### PATATINE FRITTE

Chips

#### PATATE ARROSTO

Roasted royal blue potatoes, rosemary