

*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 35**

Local made Vannella burrata, salsa verde, spring vegetables, onion and parmesan crumb

#### **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

#### **Risotto allo Champagne 40**

Carnaroli risotto, Champagne Lallier, mascarpone, lemon

### SIDES

#### **Insalata di cetrioli 18**

Cucumber salad, pickled onion, citronette dressing, fresh dill

#### **Rucola 18**

Rocket, parmesan, balsamic dressing

#### **Barbabietole arrosto 18**

Roasted beetroot, honey and balsamic dressing, pepitas

#### **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

#### **Risotto allo Champagne 40**

Carnaroli risotto, Champagne Lallier, pioppini mushroom

### SIDES

#### **Insalata di cetrioli 18**

Cucumber salad, pickled onion, citronette dressing, fresh dill

#### **Rucola 18**

Rocket salad with balsamic dressing

#### **Barbabietole arrosto 18**

Roasted beetroot, honey and balsamic dressing, pepitas

#### **Patate 18**

Roasted royal blue potatoes, rosemary

### DESSERT

#### **Sorbetto al limone 19**

Lemon sorbet

Two-courses minimum for dinners

## VEGETARIAN SIGNATURE MENU

*Designed for the whole table to share, minimum of 2*

### **Focaccia**

Traditional focaccia, extra virgin olive oil, aged balsamic

### **Burrata**

Local made Vannella burrata, salsa verde, spring vegetables, onion and parmesan crumb

2021 | *Santus Franciacorta Brut* | *Lombardy, Italy*

### **Trofie al pesto**

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

2022 | *Perticaia, Trebbiano Spoletino* | *Umbria, Italy*

### **Risotto allo Champagne**

Carnaroli risotto, Champagne Lallier, mascarpone, lemon

### **Rucola**

Rocket, parmesan, balsamic dressing

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

### **Tiramisù**

a'Mare's tiramisù

2022 | *Piero Gatti, Moscato* | *Piedmont, 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 | *Perticaia, Trebbiano Spoletino* | *Umbria, Italy*

### **Risotto allo Champagne**

Carnaroli risotto, Champagne Lallier, pioppini mushroom

### **Rucola**

Rocket, balsamic dressing

2023 | *Cyprien Arlaud Scritch Chablis* | *Burgundy, France*

### **Sorbetto al limone**

Lemon sorbet

2022 | *Piero Gatti, Moscato* | *Piedmont, Italy*

**120PP**

*Optional wine pairing 95PP*