

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.*

*Offer available on Friday, Saturday & Sunday lunches, and Monday dinners until 29 September,
bookings of 2–20 guests. Not available in conjunction with any other offer/discount/promotions.*

*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.*



SIGNATURE MENU

Two for the price of one

105PP – *Normal menu price 210PP*

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Crudo di pesce

Yellowfin tuna, mandarin, basil

Catch of the day, Meyer lemon

Cuttlefish, finger lime, trout roe

Scallops, buttermilk, chilli, finger lime

Linguine aglio, olio, granchio

Handpicked mud crab, garlic, chilli, parsley

Guancia di manzo

Rangers Valley Wagyu beef cheek, slow braised,
saffron potato purée, salsa verde, lemon

Rucola

Rocket, parmesan, balsamic dressing

Tiramisù

a'Mare's tiramisù



OPTIONAL ADD ONS

Ostriche Half dozen 45 | dozen 86 | add 2g caviar additional 13 ea

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

Lasagna alla Bolognese croccante 12 ea

Crispy Bolognese style lasagna, parmesan cream

Gnocco fritto con bresaola 12 ea

Deep fried pizza dough filled with taleggio and topped with Wagyu bresaola

Gambero fritto 12 ea

King prawn fritter, lemon mayonnaise, paprika

Optional wine pairing available

Scan the QR code for more information

