

iNare



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.

PER INIZIARE

Focaccia | 4

Extra virgin olive oil, aged balsamic

Ostriche, Sydney rock 'Appellation' oysters

Half dozen 42 | Dozen 79 | Add 2g caviar 13 ea

Pinot grigio vinegar, shallots, black pepper dressing

Capesante *Three pieces* | 36

Scallops, buttermilk, finger lime, chilli oil

Caviale, 10g 80 | 25g 160 | 50g 315

ARS Italica Oscietra caviar, crostini, mascarpone, chives



ANTIPASTI

Mozzarella, buffalo mozzarella, sundried tomato, bagnetto verde, green elk, dried Ligurian olive

35

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

28

 **Cicala**, Moreton Bay Bug 'acqua e sale', cucumber, tomato, red onion, preserved lemon


45

Gamberi, Skull Island Tiger prawns, Puttanesca, Calabrian chilli. 300g

52


Carpaccio, Blackmore wagyu beef MBS 9+, rocket emulsion, aged balsamic, Parmigiano Reggiano chip

36

 **Vitello tonnato**, poached veal, tuna emulsion, anchovy, caper leaves, veal jus, pine nuts

34

PASTA

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

42

Conchiglie, roasted capsicum purée, burrata, basil

44

Linguine, Fraser Island Spanner crab, bottarga, cherry tomato, basil

56

Spaghetti, NSW Eastern Rock lobster, lobster bisque, basil, garlic, chilli *Half lobster 160 | Whole lobster 280*

280

 **Acquerello risotto marinara**, Amaebi prawns, Southern calamari, Port Philip Bay mussels, snapper

54

Bottoni, Maremma duck filled pasta, pioppino mushroom, parsley

42

SECONDI

Merluzzo Nero, Glacier 51 Toothfish, 'acqua pazza', shallots, caper leaves

65



Cotoletta Milanese, veal cutlet, grissini crumb, semi-dried cherry tomatoes, rosemary, lemon. 500g

92

From the Jospur wood oven



Pesce del giorno, whole fish of the day, tomato, caper dressing

MP

Agnello, Gundagai lamb backstrap MBS 5+, goat yoghurt, lamb jus, snow peas, mint

59

Costata, Westholme wagyu rib eye steak
Marble score 4/5+. 600g

MP

Bistecca Fiorentina, 2GR full blood
Wagyu T Bone Steak Marble score 9+. 1kg

MP

VERDURE

Parmigiana, eggplant parmigiana, buffalo mozzarella mozzarella cream, basil oil, parmesan crumb

39

Zucca, wood roasted pumpkin, honey glaze, black garlic, almond

34

Broccolini, wood oven roasted broccolini, capsicum purée, goat curd, lemon crumble

32

CONTORNI

Rucola, rocket, parmesan, balsamic dressing

16

Lattughina, Baby gem lettuce salad, radicchio, Ligurian black olives, lemon dressing

16

Patatine fritte, Shoestring fries

12

Patate arrosto, royal blue potato, rosemary

16

DEGUSTAZIONE
Set menus for the table

a'Mare Chef's Menu

Focaccia

Extra virgin olive oil, aged balsamic

Mozzarella

Buffalo mozzarella, sundried tomato,
bagnetto verde, green elk, dried Ligurian olive

Vitello tonnato

Poached veal, tuna emulsion, anchovy,
caper leaves, veal jus, pine nuts

Linguine

Fraser Island Spanner crab, bottarga,
cherry tomato, basil

Cotoletta alla Milanese

Veal cutlet, grissini crumb, semi-dried cherry tomato, rosemary

Rocket, parmesan, balsamic salad

Gelato

Fior di latte gelato with
Amarena Fabbri bitter cherries and aged balsamic

135pp

Optional Wine Pairing

Classic Pairing 95pp

Sommelier Pairing 185pp

a'Mare Signature Menu

Focaccia

Extra virgin olive oil, aged balsamic

Cicala

Moreton Bay bug '*Acqua e sale*', cucumber,
tomato, red onion, lemon

Carpaccio

Blackmore wagyu beef MBS 9+, rocket emulsion,
aged balsamic, Parmigiano Reggiano chip

Spaghetti

NSW Eastern Rock lobster, chili,
basil, garlic, lobster bisque

Costata alla griglia

Westholme wagyu rib eye steak MBS 4/5+

Rocket, parmesan, balsamic salad

Tiramisu

a'Mare's signature tiramisu

205pp

Optional Wine Pairing

Classic Pairing 95pp

Sommelier Pairing 185pp