

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

2020 | *Santus Franciacorta Brut, Chardonnay, Pinot Nero* | 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

2015 | *Tenuta di Sticciano Vin Santo Del Chianti* | Tuscany, Italy

120PP

Optional wine pairing 85PP

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

2022 | *Le Domaine d'Henri Les Allées du Vignoble Chablis* | Burgundy, France

Sorbetto al limone

Lemon sorbet

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

120PP

Optional wine pairing 85PP