

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.*

SNACKS

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

ARS Italica Oscietra caviar, crostini, mascarpone, chives

Ostriche, Sydney rock 'Appellation' oysters

half dozen 42 | dozen 79 | add 2g caviar additional 13 ea

Pinot grigio vinegar, shallots, black pepper dressing

Focaccia, extra virgin olive oil, aged balsamic | 4 ea

Crocchetta di patate | 10 ea

Potato croquette, mascarpone, Yarra Valley rainbow trout roe

Lasagna alla Bolognese croccante | 10 ea

Crispy Bolognese style lasagna, parmesan cream

Gnocco fritto con mortadella | 12 ea

Deep fried pizza dough, taleggio, mortadella



PRIMI

Burrata, spring vegetables, onion and parmesan crumb, salsa verde | 35

Trofie, pesto of basil, Parmigiano Reggiano, pecorino, macadamia nuts and pine nuts. *Made tableside* | 42

Crudo di dentice, snapper, herb buttermilk, rockmelon, chilli | 39

Gamberi, steamed South Australian King prawns, aurora sauce, snow peas | 39

Battuta di Wagyu, beef tartare, black pepper mayonnaise, ciabatta crisps. *Made tableside* | 38

Cappellacci, Maremma duck filled traditional ravioli, pioppino mushroom, parsley | 38

SECONDI

Merluzzo, Aquna Farm Murray cod, charcoal roasted over embers, capsicum, mint | 56

Cernia, Great Barrier Reef coral trout, cooked in a salt crust, crudaiola sauce of tomato, capers, parley | 66

Spaghetti, Moreton Bay bug, homemade spaghetti alla chitarra, garlic, anchovy, oil, chilli | 75

Paccheri, NSW Eastern Rock lobster, fresh tomato sauce, basil, garlic, chilli. **Half lobster 160 | Whole lobster 280**

Risotto, WA black marron, aged carnaroli risotto, Champagne Lallier, mascarpone, black marron reduction | 64

Agnello, Gundagai lamb backstrap MBS 5+, eggplant cream, parmesan crisp, lamb jus, caramelised tomato sauce | 59

Cotoletta Milanese 500g crumbed veal cutlet, grissini crust, semi-dried cherry tomatoes, lemon, rosemary | 99

DA CONDIVIDERE

To share

Grigliata di pesce, NSW Eastern Rock lobster, Fremantle octopus, Southern calamari. **Half lobster 175 | Whole lobster 295**

Costata alla griglia 600g, Westholme wagyu rib eye steak MBS 4/5, rosemary oil | 175

Bistecca Fiorentina 1kg, 2GR full blood Wagyu MBS 9+, rosemary oil | **Price per kilo**

Two-courses minimum per person for dinners

CONTORNI | 18

Insalata di cetrioli

Cucumber salad, pickled red onion, citronette dressing, fresh dill

Insalata di rucola

Rocket, parmesan, balsamic dressing

Insalata lattughina

Baby gem, goat's cheese, crunchy chickpeas, anchovy dressing

Barbabietole arrosto

Roasted beetroot, honey and balsamic dressing, pepitas

Patate al rosmarino

Royal blue potatoes, roasted with rosemary

Cavolfiore

Cauliflower, charcoal oven roasted, burnt butter, almond

A'MARE ITALIAN JOB MENU

*Each dish created, finished or served tableside
Designed for the whole table to share, minimum of 2*

Frisella Pugliese

Pugliese bruschetta, cherry tomatoes, oregano

2021 | *Valdibella Terre Siciliane, Zibibbo* | Sicily, Italy

Battuta di Manzo

Wagyu beef tartare, black pepper mayonnaise, ciabatta crisps

2022 | *Elena Walch Pinot Noir* | Alto Adige, Italy

Trofie al Pesto

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

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

OR

Spaghettoni all'aglio, olio, peperoncino e cicala

Moreton Bay bug, homemade spaghetti alla chitarra, garlic,
anchovy, oil, chilli

2022 | *Barbeville Rosé Fleuri, Grenache, Cinsault, Syrah* |
Provence, France

Sgroppino

A typical Italian mid course palate cleanser,
Malfy gin, Aperol, passion fruit sorbet, prosecco

Cernia in crosta di sale

Great Barrier Reef coral trout, baked in a salt crust,
crudaiola sauce

Sformato di patate

Potato gateau, parmesan, black pepper

2021 | *Fiorano Giulia Erminia Pecorino* | Marche, Italy

Gelato fior di latte

Fior di latte gelato served with your selection of toppings

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

155PP

Optional wine pairing 95PP

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

Crudo di dentice

Snapper crudo, herb buttermilk, rockmelon, chilli

2021 | *Santus Franciacorta Brut* | Lombardy, Italy

2022 | *La Tosa Colli Piacentini Sorriso di Cielo Malvasia* |
Emilia Romagna, Italy

Paccheri all'aragosta

Eastern Rock Lobster paccheri pasta, fresh tomato sauce,
basil, chilli, garlic

2022 | *Barbeville Rosé Fleuri, Grenache, Cinsault, Syrah* |
Provence, France

Costata alla griglia

Westholme wagyu rib eye steak MBS 4/5 600g, rosemary oil

Rucola

Rocket, parmesan, balsamic dressing

2021 | *Cantalicchi Chianti Classico* | Tuscany, Italy

Tiramisù

a'Mare's tiramisù

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

210PP

Optional wine pairing 95PP