

*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.*

*Normal menu price \$205pp. Offer available on Friday, Saturday & Sunday lunches, and Monday dinners  
until August 31, 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**

**102.5PP** – *Normal menu price 205PP*

### **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

### **Spaghetti con aragosta**

Spaghetti, charcoal grilled Eastern Rock Lobster, lobster bisque

### **Costata di controfiletto**

Black Onyx bone in sirloin, Nebbiolo reduction, salsa verde. 550g

### **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*

