

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.

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ITALIAN JOB MENU

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 | *Massimo Rivetti, Pinot Nero* | *Piemonte, 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 | *Sella & Mosca Rosato di Alghero, Cannonau Sangiovese* | *Sardegna, Italy*

Sgroppino

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

Guancia di manzo in crosta di sale

Wagyu beef cheek baked in a salt crust, Nebbiolo beef jus

Sformato di patate

Potato gateau, parmesan, black pepper

2018 | *Le Calendre Ripasso della Valpolicella, Corvina blend* | *Veneto, 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