

*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 Caprese 32**

Local Vannella burrata, salsa verde, heirloom tomato

#### **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

#### **Fettucine Alfredo con pecorino al tartufo 34**

Homemade fettucine, Pepe Saya cultured butter, 30 month aged Parmigiano Reggiano, truffle pecorino

**With 3g freshly shaved black truffle 45**

#### **Fregola con pecorino e topinambur 30**

Fregola risotto style, pecorino, Jerusalem artichoke

### SIDES

#### **Insalata di cavolo 18**

Salad of shaved white and purple cabbage, pomegranate, mint, Pinot Grigio vinegar dressing

#### **Rucola 18**

Rocket, parmesan, balsamic dressing

#### **Taccole al Pomodoro 18**

Italian flat beans, preserved *"Pizzutello"* tomato, basil

#### **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

#### **Fregola al zafferano con topinambur 30**

Saffron fregola risotto style, Jerusalem artichoke

### SIDES

#### **Insalata di cavolo 18**

Salad of shaved white and purple cabbage, pomegranate, mint and Pinot Grigio vinegar dressing

#### **Rucola 18**

Rocket salad with balsamic dressing

#### **Patate 18**

Roasted royal blue potatoes, rosemary

### DESSERT

#### **Sorbetto al limone 19**

Lemon sorbet

## VEGETARIAN SIGNATURE MENU

*Designed for the whole table to share, minimum of 2*

### **Focaccia**

Traditional focaccia, extra virgin olive oil, aged balsamic

### **Burrata Caprese**

Local made Vannella burrata, salsa verde, heirloom tomato

2021 | *Kettmeir Pinot Grigio* | *Alto Adige, Italy*

### **Trofie al pesto**

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

2022 | *Colterenzio Gewürztraminer* | *Alto Adige, Italy*

### **Fregola con pecorino e topinambur**

Fregola risotto style, pecorino, Jerusalem artichoke

### **Rucola**

Rocket, parmesan, balsamic dressing

2020 | *Fiegl Ribolla Gialla Macerata* | *Friuli, Italy*

### **Tiramisù**

a'Mare's tiramisù

2016 | *Cantine di Dolianova Moscato di Sardegna* | *Sardinia, Italy*

**120PP**

*Optional wine pairing 95PP*

## 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 | *Colterenzio Gewürztraminer* | *Alto Adige, Italy*

### **Fregola zafferano e topinambur**

Fregola risotto style, saffron, Jerusalem artichoke

### **Rucola**

Rocket, balsamic dressing

2020 | *Fiegl Ribolla Gialla Macerata* | *Friuli, Italy*

### **Sorbetto al limone**

Lemon sorbet

2018 | *Ornella Molon Bianco Di Ornella, Sauvignon Blanc, Gewürztraminer, Verduzzo blend* | *Veneto, Italy*

**120PP**

*Optional wine pairing 95PP*