



WINE PAIRING PROGRAM

Our knowledgeable Sommeliers have curated two different flights of wine for our set menu that will take you on a journey to the best regions of Italy and beyond.

Allow yourself to be guided by us and discover, or rediscover, wine that will enhance the flavor of the menu carefully designed by our chefs.

Seafood origins: (A) Australia, (I) Import, (M) Mixed

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.

A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays. An additional service fee of 10% applies to bookings of 10 people or more.

A'MARE SIGNATURE MENU WINE PAIRING

CLASSIC PAIRING

95PP

2023 | Alfio Cosentino, Vigna Don Paolo, Etna Bianco | Sicilia, Italy

This expression of Carricante from the volcanic soils of Mt. Etna displays an energy bursting with citrus oils, white flowers and a good pinch of salt. The palate is rich while still having bright acid to wrap around the fruit.

2023 | Pieropan, 'Calvarino' Soave | Veneto, Italy

Named after the "small ordeal" of working its challenging volcanic soils, the 2023 Calvarino is a vibrant, organic Soave Classico that balances a ripping acidity with an elegant, silky texture. This complex mid-weight white offers an intense bouquet of honey and stone fruits, finishing with salty mineral nuances that make it both a critical darling and an effortless crowd-pleaser.

2022 | I Custodi, 'Pistus', Nerello Mascalese | Sicilia, Italy

A soulful tribute to Sicilian tradition, the 2022 Pistus captivates with its bright red fruit profile and mineral-driven purity. Its graceful, light-bodied structure and polished tannins make for a refreshing and pristine expression of high-altitude Nerello Mascalese.

2017 | Cantine di Dolianova, Moscato di Sardegna | Sardegna, Italy

Grown on limestone and granite soils around Dolianova and crafted by the renowned Sardinian cooperative this moscato shows purity and lifted aromatics.

SOMMELIER PAIRING

160PP

2023 | Giuseppe Quintarelli, Bianco Secco | Veneto, Italy

The 2023 Bianco Secco is a refined and captivating blend of local and international grapes, offering a layered profile of green melon, lime zest, and salty minerals that punch well above its class. By combining traditional Veneto varieties with a touch of air-dried fruit, the Quintarelli family has crafted a bright, textured white that balances elegant tension with a long, fresh finish.

2023 | Domaines Leflaive, Pouilly-Fuissé | Bourgogne, France

Drawing on 12 distinct parcels and Puligny-level craftsmanship, the Domaines Leflaive Pouilly-Fuissé 2023 delivers exceptional geological depth and finesse. The 2023 vintage is beautifully concentrated and structured, benefiting from 18 months of precise aging to achieve a perfect, vibrant balance.

2019 | Elvio Cogno, Barolo Cascina Nuova | Piemonte, Italy

Young vines can make a great Barolo that can be enjoyed without having to wait 20 years. This is what Valter wanted to prove, and it has been achieved with brio. This textbook Barolo shows intense aromas of rose petals and presents itself in a delicate tannin structure true to its origins.

2023 | Pressing Matters, 'R139' Riesling | Tasmania, Australia

Hailing from Tasmania's Coal River Valley, the 2023 R139 is a luscious Riesling defined by the estate's unique volcanic limestone soils and a cooling micro-climate that fosters deep fruit intensity and a steely acid structure. Part of a precisely calibrated range where the name clearly denotes its residual sugar level, this vintage captures the vineyard's "high-density, high-quality" philosophy through a vibrant, crystalline expression of late-ripened fruit.