

a Mare

Menu subject to change.

*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.*



BAROLO DINNER MENU

Wednesday 3rd September 2025

Per iniziare

NV Noel Bazin 'L'Unanime' Blanc de Blancs Brut | Montagne

Stuzzichino

Gnocco fritto, taleggio, 2GR Wagyu bresaola

2023 Il Poggio di Gavi 'Nuvole' | Gavi

2020 Marina Coppi 'Marine' | Tortina

Antipasto

Traditional focaccia, extra virgin olive oil, aged balsamic

Stone Axe Wagyu 9+ roast beef tonnato, Albacore tuna dressing, capers, pine nuts

2021 Ferdinando Principiano Freisa | Monforte

2021 Mauro Molino Le Radici Barbera d'Asti | Asti

Pasta

Gnocchi, slow braised Wagyu ragù, pecorino bechamel

2020 Ferdinando Principiano Barolo | Serralunga

2020 Mauro Molino Barolo | La Morra

Secondo

Black Onyx bone in sirloin, Nebbiolo reduction, salsa verde

Radicchio salad, walnuts, honey, gorgonzola dressing

2018 Elvio Cogno Brico Pernice Barolo | Novello

2021 Elvio Cogno Ravera Barolo | Novello

Formaggio

Artisanal Italian and Australian cheese

served with lavosh and rye crackers, nuts, pickled and dried fruits, fruit preserve

2020 Elio Grasso Vigna Chiniera Barolo | Monforte

2021 Elio Grasso Casa Mate Barolo | Monforte

259PP Food and Wine