å/Nare

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 allerg y-free dining experiences.

Offer available on Saturday & Sunday lunches, and Monday dinners until 30 November, bookings of 2–9 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). å/Nare

SIGNATURE MENU

Two for the price of one

105PP – Normal menu price 210PP

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Crudo di pesce

Yellowfin tuna, watermelon, chilli Wild caught pink snapper, citrus Cuttlefish, finger lime, trout roe Scallops, buttermilk, chilli, finger lime

Paccheri con cicala di mare

Moreton Bay bug, vodka sauce, purslane, preserved chilli

Tagliata di manzo

Rangers Valley Wagyu flank steak MBS 5+, rocket purée, fennel

Rucola

Rocket, parmesan, balsamic dressing

Tiramisù

a'Mare's tiramisù

å/Nare

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

Panzerotto | 9

Deep fried pizza dough, smoked mozzarella, tomato

Brioche con acciughe | 12

Brioche with Cantabric anchovies, whipped ricotta

Polpo e taralli | 12

Freemantle octopus carpaccio, fennel seed taralli, Meyer lemon

Optional wine pairing available Scan the QR code for more information

