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 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.

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

Linguine aglio, olio, granchio

Handpicked mud crab, garlic, chilli, parsley

Tagliata di manzo

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

Rucola

Rocket, parmesan, balsamic dressing

Tiramisù

a'Mare's tiramisù

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.

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(one surcharge fee of 15% if Public Holiday falls on a Sunday).

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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

