

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 0.85% 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, Pugliese extra virgin olive oil

Mozzarella di bufala con pinzimonio 31

Local buffalo mozzarella, raw and cooked seasonal vegetables with citrus dressing and horseradish emulsion

PASTA / MAINS

Trofie al pesto 39

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts *made tableside*

Risotto zafferano e aceto balsamico 38

Aged Acquerello carnaroli risotto, saffron, Parmigiano Reggiano and aged balsamic vinegar from Modena

Bottoni alla parmigiana 34

Eggplant filled bottoni pasta, Parmigiano Reggiano, tomato sauce and basil

SIDES

Insalata di cavolo 18

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

Rucola 18

Rocket, parmesan, balsamic dressing

Broccolini 18

Broccolini cooked over charcoal

Taccole 18

Warm snow peas, preserved lemon, chilli

Patate 18

Roasted royal blue potatoes, rosemary

VEGAN À LA CARTE

ENTRÉE

Focaccia 4 ea

Traditional focaccia, Pugliese extra virgin olive oil

Pinzimonio agrumi e rafano 26

Raw and cooked seasonal vegetables with citrus dressing and horseradish emulsion

PASTA / MAINS

Trofie al pesto 39

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts *made tableside*

Risotto zafferano e aceto balsamico 38

Aged Acquerello carnaroli risotto, saffron and aged balsamic vinegar from Modena

SIDES

Insalata di cavolo 18

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

Rucola 18

Rocket, parmesan, balsamic dressing

Broccolini 18

Broccolini cooked over charcoal

Taccole 18

Warm snow peas, preserved lemon, chilli

Patate 18

Roasted royal blue potatoes, rosemary

DESSERT

Sorbetto al limone 19

Lemon sorbet

VEGETARIAN A'MARE EXPERIENCE

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Mozzarella di bufala con pinzimonio

Local buffalo mozzarella, raw and cooked seasonal vegetables with citrus dressing and horseradish emulsion

2021 | Elena Walch Pinot Grigio | Alto Adige, Italy

Trofie al pesto

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

2021 | Institute Agricole Regional Mirage Floral, Valle d'Aosta Traminer, Incrocio Manzoni | Valle d'Aosta, Italy

Risotto zafferano e aceto balsamico

Aged Acquerello carnaroli risotto, saffron, Parmigiano Reggiano and aged balsamic vinegar from Modena

Contorni

Rocket, parmesan, balsamic dressing
Roasted royal blue potatoes, rosemary

2020 | Fiegl Ribolla Gialla Macerata | Friuli, Italy

Tiramisù

a'Mare's tiramisù

2015 | Cantine di Dolianova Moscato di Sardegna | Sardinia, Italy

120PP

Optional wine pairing 95PP

VEGAN A'MARE EXPERIENCE

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Pinzimonio agrumi e rafano

Raw and cooked seasonal vegetables with citrus dressing & horseradish emulsion

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

2021 | Institute Agricole Regional Mirage Floral, Valle d'Aosta Traminer, Incrocio Manzoni | Valle d'Aosta, Italy

Risotto zafferano e aceto balsamico

Aged Acquerello carnaroli risotto, saffron and aged balsamic vinegar from Modena

Contorni

Rocket, balsamic dressing
Roasted royal blue potatoes, rosemary

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