

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 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.*

a'Mare

To be shared for the whole table

ENTREE

Served with traditional focaccia

Select Two

CAPELANTE

Scallop crudo, citrus dressing,
finger lime

ZUCCA E TOPINABUR

Roasted and pickled Jerusalem artichokes,
pumpkin purée, black garlic

MOZZARELLA DI BUFALA

Buffalo mozzarella, macadamia cream,
roasted heirloom cherry tomatoes,
preserved lemon

TONNO

Yellowfin tuna crudo, spicy
Amalfi lemon, lemon zest

GAMBERI PIZZAIOLA

South Australian King prawns, San Marzano
tomato, stracciatella, fresh oregano

VITELLO TONNATO

White Rocks veal tonnato, veal glaze
Albacore tuna mayonnaise, caper leaves

MAIN

Select One Pasta

TROFIE AL PESTO

Trofie pasta with a pesto of basil, pine nuts,
macadamia nuts, Parmigiano and pecorino

FETTUCCINE CON RAGU D'ANATRA

Fettuccine with duck ragout,
peas, beans, lemon thyme

RISOTTO AI GAMBERI

Aged carnaroli risotto, WA red deep sea
prawns, Jerusalem artichoke

Select one additional pasta + \$20pp

Select One Main Course

TONNO

Charcoal grilled Yellowfin Tuna loin,
turnip tops, grapefruit, chilli oil 250g

COSTATA

Rangers Valley Wagyu rib eye steak,
Marble score 5+ 650g

COTOLETTA ALLA MILANESE

Veal cutlet, grissini crumb, semi-dried
cherry tomatoes, rosemary, lemon

Select One Side

INSALATA

Butter leaf salad, chardonnay
vinaigrette, shallots, dill

RUCOLA

Rocket salad, Parmigiano Reggiano, balsamic

PATATINE FRITTE

Chips

PATATE ARROSTO

Roasted royal blue potatoes, rosemary

Menu \$130pp

OPTIONAL DESSERT

Dessert

TIRAMISU + \$24pp
a'Mare's signature tiramisù

TARTELETTA + \$25pp
Frangipane tartlet, Callebaut chocolate
mousse, raspberries

GELATO + \$25pp
Buffalo milk fior di latte gelato with pears
cooked in red wine, pickled figs

Cheese

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

1 FORMAGGIO + \$22pp
One Cheese from our daily selection

4 FORMAGGI + \$30pp
Selection of four artisanal cheeses

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SIGNATURE MENU

Available for tables of 2 and above
To be shared for the whole table

FOCACCIA

Traditional focaccia, extra virgin olive oil, aged balsamic

CRUDO DI PESCE

Freshly shucked Sydney Rock and Pacific oysters

Scallop crudo, citrus dressing, finger lime

Yellowfin tuna, spicy Amalfi lemon, lemon zest

Wild caught pink snapper, mandarin dressing

Cuttlefish, finger lime, trout roe

WA red deep sea prawns, buttermilk, salmon roe

TROFIE AL PESTO

Pesto of basil, Parmigiano Reggiano, pecorino,
macadamia nuts, pine nuts

FILETTO SALTIMBOCCA

Grass fed Vintage Beef Co. tenderloin,
Parma prosciutto, Parmigiano cream, sage

RUCOLA

Rocket, parmesan, balsamic dressing

TIRAMISU

a'Mare's tiramisù

Menu 160pp