

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.*



Set Menus

Available for tables of 2 and above
Select one menu to be shared for the whole table

SHARING MENU

FOCACCIA

Traditional focaccia, extra virgin olive oil, aged balsamic

MOZZARELLA DI BUFALA

Local buffalo mozzarella,
heirloom cherry tomato, nectarine

VITELLO TONNATO

White Rocks veal tonnato,
Albacore tuna mayonnaise, caper leaves

PENNE ARRABBIATA

Burrata, San Marzano tomato, basil, chilli pangrattato

COSTATA DI CONTROFILETTO

Black Onyx bone in sirloin,
Nebbiolo reduction, salsa verde. 550g

RUCOLA

Rocket salad, parmesan, balsamic dressing

PANNA COTTA

Whipped panna cotta, fresh strawberries, lemon, basil

135PP

SIGNATURE MENU

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

TIRAMISU

a'Mare's tiramisù

210PP



CHOOSE YOUR OWN ADVENTURE MENU

Available for groups of 8-14 guests

To be shared for the whole table

ANTIPASTO

Select Two

CAPELANTE

Scallops, buttermilk, finger lime,
chilli oil

ASPARAGI

Charcoal grilled asparagus, white asparagus
cream, cured egg yolk, preserved lemon

MOZZARELLA DI BUFALA

Local buffalo mozzarella, heirloom
cherry tomato, nectarine

TONNO

Yellowfin tuna crudo,
watermelon, chilli, lemon

BROCCOLINI

Wood roasted broccolini, fava bean purée,
chilli, roasted macadamia

VITELLO TONNATO

White Rocks veal tonnato,
Albacore tuna mayonnaise, caper leaves

Served with traditional focaccia

PASTA

Select One

PENNE ARRABBIATA

Penne, Burrata, San Marzano tomato,
basil, chilli pangrattato

RISOTTO CON GAMBERO ROSSO

Scarlett prawn carpaccio and tomato water risotto,
36 month aged Parmigiano Reggiano, parsley

TROFIE AL PESTO

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

GNOCCHI CON MAIALINO

Slow braised suckling pig ragù
pork crackling, pecorino

SECONDO

Select One Main Course

TONNO

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

COSTATA DI CONTROFILETO

Black Onyx bone in sirloin
Nebbiolo reduction, salsa verde 550g

PARMIGIANA DI ZUCCHINE

Zucchini parmigiana, smoked scamorza,
basil pesto, lightly fried zucchini flowers

Select One Side

RUCOLA

Rocket salad, parmesan, balsamic dressing

RADICCHIO

Salad of radicchio lettuce, walnuts, honey,
gorgonzola dressing

PATATINE FRITTE

Chips

PATATE ARROSTO

Roasted royal blue potatoes, rosemary