

*a Mare*



*Signature Dishes*

*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

## CRUDO

*Raw*

### SYDNEY ROCK OYSTERS

Half dozen 45 | Dozen 86 | Add 2g caviar 13 ea  
Pinot grigio vinegar, shallots, black pepper dressing

### CAPELANTE | 39

Scallops, buttermilk, finger lime, chilli oil  
*Three pieces*

### ARS ITALICA OSCIETRA CAVIAR

10g 80 | 25g 160 | 50g 315  
Crostini, mascarpone, chives

### DENTICE | 32

Wild caught pink snapper,  
citrus dressing, sea grapes

### TAGLIATELLE DI SEPPIA | 32

Cuttlefish, steamed and finely sliced,  
finger lime, fennel pollen, ocean trout roe

### TONNO E ANGURIA | 34

Yellowfin Tuna, watermelon compressed  
with Rio Vista chilli oil, lime

### SELEZIONE DI CRUDI | 55



Selection of: Tonno - Crudo di pesce - Tagliatelle di seppia

*Add shellfish selection: 2 oysters - 1 scallop | 25pp*

## ANTIPASTI

*Entree*

### FOCACCIA | 4.5 ea

Traditional focaccia, extra virgin olive oil,  
aged balsamic

### MOZZARELLA DI BUFALA | 35

Local buffalo mozzarella,  
heirloom cherry tomato, plum

### CULACCIA DI BUSSETO | 34

Premium Parma prosciutto from the rump,  
cantaloupe, basil

### VITELLO TONNATO | 36

White Rocks veal tonnato,  
Albacore tuna mayonnaise, caper leaves



## VERDURE

*Vegetables*

### PARMIGIANA DI MELANZANE | 39

Eggplant parmigiana, San Marzano tomato,  
mozzarella, aged parmigiano cream, basil

### CAVOLFIORE | 34

Wood roasted cauliflower, tomato glaze,  
black garlic, Piedmont hazelnut, herbs

### BROCCOLINI | 32

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



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## DALLA GRIGLIA

*From the Jasper wood oven*



### PESCE DEL GIORNO | MP

Whole fish of the day,  
'Mugnaia' of ocean trout roe,  
preserved lemon, chives

### TONNO | 63

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

### GAMBERI PIZZAIOLA | 52

South Australian King prawns, San Marzano  
tomato, stracciatella, fresh oregano 300g

### COSTATA DI CONTROFILETTO | 140

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

### COSTATA | 195

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

### BISTECCA FIORENTINA | 350

Stone Axe full blood Wagyu T Bone Steak,  
Marble score 9+ 1kg

## PASTA

*Homemade Pasta*



### TROFIE AL PESTO | 42

Pesto of basil, Parmigiano Reggiano, pecorino,  
macadamia nuts, pine nuts. *Made tableside*

### PENNE ALLA SICILIANA | 38

Charcoal roasted eggplant, mint, pine nuts, chilli

### PACCHERI CON CICALA DI MARE | 68

Moreton Bay bug, vodka sauce,  
purslane, preserved chilli

### FESTA DELL' ARAGOSTA \*

#### SPAGHETTI ARAGOSTA

Half lobster | 185

**Whole lobster | ~~370~~ 185**

NSW Eastern Rock lobster, lobster bisque, basil, garlic



### RISOTTO CON ABALONE | 79

Aged carnaroli risotto, live Tasmanian abalone,  
fresh green herb purée, lemon, elk

*Please allow 20 minutes*

### MAFALDINE CON RAGU D'ANATRA | 44

Duck ragout, peas, beans, lemon thyme

## SECONDI

*Mains*

### MERLUZZO | 65

Aquna Farm Murray Cod,  
San Marzano tomato, lilliput capers

### SCOTTADITO D'AGNELLO | 62

Gundagai Lamb cutlets MBS 5+, almond  
and sundried tomato pesto, mint, lamb jus



### COTOLETTA MILANESE | 96

Veal cutlet, grissini crumb, semi-dried  
cherry tomatoes, rosemary, lemon. 500g

## CONTORNI

*Sides*

### RUCOLA | 16

Rocket salad, parmesan, balsamic dressing

### RADICCHIO | 16

Salad of radicchio lettuce, walnuts, honey,  
gorgonzola dressing

### PATATINE FRITTE | 14

Chips

### PATATE ARROSTO | 16

Roasted royal blue potatoes, rosemary

*\* Enjoy our whole lobster at half price until Monday 6<sup>th</sup> April.  
Not available in conjunction with any other discount, offer or promotion.*