



Signature Menu

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

CAPESANTE

Scallop crudoⁱ, citrus dressing, finger lime

FOCACCIA

Traditional focaccia, extra virgin olive oil, aged balsamic

CRUDO DI PESCE

Yellowfin tuna, spicy Amalfi lemon, lemon zest

Wild caught pink snapper^a, mandarin dressing

Cuttlefish^a, finger lime, trout roe

WA red deep sea prawns^a, buttermilk, salmon roe

TROFIE AL PESTO

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

COTOLETTA ALLA MILANESE

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

RUCOLA

Rocket, parmesan, balsamic dressing

TIRAMISU

a'Mare's tiramisù

169PP

Seafood origins: (a) Australia, (i) Import, (m) Mixed

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.

A 1.15% surcharge applies for all credit card transactions.

Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies.

A 15% surcharge applies on all Public Holidays. An additional service fee of 10% applies to bookings of 10 people or more.



CHOOSE YOUR OWN ADVENTURE MENU

Available for groups of 8-14 guests

To be shared for the whole table

ENTREE

Served with traditional focaccia

Select Two

PARMIGIANA

Eggplant parmigiana, San Marzano tomato, aged Parmigiano Reggiano basil

DENTICE

Wild caught pink snapper,^a mandarin dressing, sea grapes

VITELLO TONNATO

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

MOZZARELLA DI BUFALA

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

TONNO

Yellowfin tuna crudo,^a spicy
Amalfi lemon, lemon zest

CARPACCIO

Stone axe MS9+ beef carpaccio, mushrooms, truffle mayonnaise, rocket, Piedmont hazelnut

MAIN

Select One Pasta

TROFIE AL PESTO

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

AGNOLOTTI

Agnolotti filled with duck and foie gras, aged Parmigiano Reggiano, herbs

RISOTTO ALLA MILANESE

Aged carnaroli risotto, saffron, braised veal ossobuco, bone marrow, parsley, Amalfi lemon gremolata

Select One Main Course

MERLUZZO ALLA CACCIATORA

Aquna Farm Murray cod,^a black olives, capers, semi-dried tomatoes, elk

COSTATA

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

COTOLETTA ALLA MILANESE

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

Select Two Sides

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 \$135pp

OPTIONAL DESSERT

Dessert

TIRAMISU \$24

a'Mare's signature tiramisù

TARTELETTA \$26

Frangipane tartlet, Callebaut chocolate mousse, raspberries

GELATO + \$24

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 \$65

Selection of four artisanal cheeses