

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.*

ASSAGGINI

Focaccia	4 ea
Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic	
Mozzarella in Carrozza	12 ea
Fior di latte mozzarella, basil and Cantabrian anchovies fried finger sandwich	
Gnocco Fritto	12 ea
Deep fried pizza filled with taleggio cheese and MBS 9+ Wagyu bresaola	

CRUDI

Ostriche with caviar	20ea/natural 6.5 ea
Freshly shucked Sydney Rock 'Appellation' Oyster, pinot grigio, vinegar, shallots, black pepper	
Capasanta	12 ea
Scallops served on its shell with Granny Smith apple, chilli and tomato dressing	
Granchio	24
Hand-picked spanner crab meat, buffalo mozzarella, roasted red capsicum	
Cernia	28
Coral trout, celery and cucumber gazpacho, pickled onions	
Crudo Selezione	45pp
Selection of all 3 crudi: Capasanta, Granchio, Cernia (<i>minimum order for two people</i>)	
Caviale (50g)	295
ARS Italica oscietra caviar, crostini, mascarpone, chives	

ANTIPASTI

Pinzimonio con salsa alla trapanese	26
Raw and cooked summer vegetables with almond and tomato emulsion	
Insalata lattughina	26
Goat cheese, crunchy chickpeas, baby gem cos lettuce, egg yolk and anchovies dressing, made tableside	
Burrata Caprese	29
Local burrata, salsa verde, green tomato, finished tableside	
Aragostella alla brace	69
Chargrilled WA black marron, fennel and orange salad with a tomato and lime dressing	
Vitello Tonnato	37
Veal tenderloin, tuna mayonnaise, baby capers, pine nuts	

CONTORNI

Rucola	16
Rocket, parmesan, balsamic dressing	
Cavolfiore	16
Cauliflower, chargrilled, truffled butter	
Broccolini	16
Wood roasted broccolini, preserved lemon, chilli	
Patate	16
Roasted Royal Blue potatoes, rosemary	

PASTA E RISOTTO

Trofie al pesto	42
Trofie pasta, served with pesto of basil, macadamia nuts and pinenuts made tableside	
Spaghettini tonno, arancio e bottarga	48
Spaghettini, yellow fin tuna, bottarga, orange, finished tableside	
Spaghetti alla Chitarra a'Mare	MP
Egg spaghetti chitarra, rock lobster, cherry tomato, garlic, basil, chilli, finished tableside	
Risotto in cagnone con fegato d'anatra	48
Aged carnaroli risotto, fois gras, burnt butter, pickled mushroom, sage	
Pappardella ripiena alla Bolognese	36
Green pasta pappardella filled with traditional Bolognese ragú, bechamel and Parmigiano Reggiano	

SECONDI

Polpo alla luciana	39
Tasmanian octopus cooked in rich tomato sauce with Cerignola olives, caper berries and cacciocavallo bruschetta	
Pesce Spada	52
Swordfish cooked on charcoal, ' <i>salmoriglio</i> ' dressing of parsley, oregano, preserved lemon, capers, tomato	
Cotoletta Milanese	110
Veal cutlet (500g) <i>alla Milanese</i> , grissini crust, semi-dried cherry tomatoes, lemon	
Galletto alla diavola	48
Charcoal butterflied spatchcock chicken, chilli and capsicum glaze, Ligurian olives	
Costina di manzo alla Milanese	70
Rangers Valley Wagyu braised short rib, saffron, preserved lemon and parsley gremolata	

DA CONDIVIDERE (TO SHARE)

Pesce Intero alla brace	price per kg
Whole Fish of the Day cooked in the charcoal oven, with ' <i>salmoriglio</i> ' dressing	
Cotoletta Milanese	210
'Elephant ear' (1kg) veal cutlet, grissini crust, semi-dried cherry tomatoes, lemon	
Bistecca Fiorentina	price per kg
Bistecca of the Day, rosemary oil	

A'MARE EXPERIENCE

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Burrata Caprese

Local burrata, salsa verde, green tomato

Vitello Tonnato

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts

Spaghettoni tonno, arancio e bottarga

Spaghettoni, yellow fin tuna, bottarga, orange

Cotoletta Milanese

'Elephant ear' veal cutlet, grissini crust, semi-dried cherry tomatoes, lemon

Rucola

Rocket, parmesan, balsamic dressing

Patate

Roasted Royal Blue potatoes, rosemary

Tiramisù al cucchiaino

a'Mare tiramisù served tableside

146PP

A'MARE LUXURY EXPERIENCE

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Crudo Selezione

Selection of all 3 crudi: Capasanta, Granchio, Cernia

Aragostella alla brace

Chargrilled WA black marron, fennel and orange salad with a tomato and lime dressing

Trofie al pesto

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

Costina di manzo alla Milanese

Rangers Valley Wagyu braised short rib, saffron, preserved lemon and parsley gremolata

Rucola

Rocket, parmesan, balsamic dressing

Patate

Roasted Royal Blue potatoes, rosemary

Monte Bianco

Crema and mandarin gelato, chestnuts, mandarin sauce, Italian meringue

196PP