

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.*



SHARING MENU

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Mozzarella

La Stella buffalo mozzarella, pinzimonio of radish, puntarelle, turnip, anchovy bagna cauda

Tonnato

Stone Axe roast beef Wagyu 9+ tonnato, albacore tuna dressing, capers, pine nuts

Penne arrabbiata

Burrata, arrabbiata, pangrattato

Costata di controfiletto

Black Onyx bone in sirloin, Nebbiolo reduction, salsa verde

Rucola

Rocket, parmesan, balsamic dressing

Gelato di pistacchio

Bronte pistachio gelato, Rio Vista mandarin pressed extra virgin olive oil

135PP

*Optional wine pairing available
Scan the QR code for more information*





SIGNATURE MENU

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Crudo di pesce

Yellowfin tuna, mandarin, basil

Catch of the day, Meyer lemon

Cuttlefish, finger lime, trout roe

Scallops, buttermilk, chilli, finger lime

Linguine aglio, olio, granchio

Handpicked mud crab, garlic, chilli, parsley

Tagliata di manzo

Rangers Valley Wagyu flank steak MBS 5+, rocket purée, fennel

Rucola

Rocket, parmesan, balsamic dressing

Tiramisù

a'Mare's tiramisù

210PP

Optional wine pairing available

Scan the QR code for more information

