

VEGETARIAN 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

Pinzimonio con salsa alla trapanese

Raw and cooked summer vegetables with almond and tomato emulsion

Trofie al pesto

Trofie pasta, pesto of basil, macadamia nuts and pinenuts

Risotto in cagnone

Aged carnaroli risotto, burnt butter, pickled mushroom, sage

Rucola

Rocket, parmesan, balsamic dressing

Patate

Roasted Royal Blue potatoes, rosemary

Tiramisù

a'Mare's tiramisù

120PP

VEGAN A'MARE EXPERIENCE

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Asparagi Verdi e pomodoro

Shaved green asparagus, salsa verde, green tomato and basil oil.

Pinzimonio con salsa alla trapanese

Raw and cooked summer vegetables with almond and tomato emulsion

Trofie al pesto

Trofie pasta, pesto of basil, macadamia nuts and pinenuts

Risotto zafferano e aceto balsamico

Aged "Aquarello" carnaroli risotto, saffron and aged balsamic vinegar from Modena

Rucola

Rocket, balsamic dressing

Patate

Roasted Royal Blue potatoes, rosemary

Sorbetto al limone

Lemon sorbet

120PP

*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.*