



Signature Menu

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

FOCACCIA

Traditional focaccia, extra virgin olive oil, aged balsamic

CRUDO DI PESCE

Freshly shucked Sydney Rock and Australian Pacific oysters

Scallop crudo (I), citrus dressing, finger lime

Yellowfin tuna (A), 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

FILETTO SALTIMBOCCA

Grass fed Vintage Beef Co. tenderloin,
Parma prosciutto, Parmigiano cream, sage

RUCOLA

Rocket, parmesan, balsamic dressing

TIRAMISU

a'Mare's tiramisù

160PP

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

DENTICE

Wild caught pink snapper (A),
mandarin dressing, sea grapes

ZUCCA E TOPINABUR

Roasted and pickled Jerusalem artichokes,
pumpkin purée, black garlic

MOZZARELLA DI BUFALA

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

TONNO

Yellowfin tuna crudo (A), spicy
Amalfi lemon, lemon zest

CULACCIA

Premium culaccia prosciutto from
Emilia-Romagna, finely sliced

VITELLO TONNATO

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

MAIN

Select One Pasta

TROFIE AL PESTO

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

TORTELLINI

Aquna Bay Murray Cod (A) filled pasta,
aged Parmigiano Reggiano, herbs

RISOTTO ALLA MILANESE

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

Select One Main Course

TONNO

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

COSTATA

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

COTOLETTA ALLA MILANESE

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

Select One Side

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 \$130pp

OPTIONAL SHARING DESSERT

Dessert

TIRAMISU + \$12pp
a'Mare's signature tiramisù

TARTELETTA + \$12.5pp

Frangipane tartlet, Callebaut chocolate
mousse, raspberries

GELATO + \$12.5pp

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 + \$30pp

Selection of four artisanal cheeses