

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.*



VEGETARIAN MENU

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Mozzarella di bufala

La Stella buffalo mozzarella, pinzimonio of radish,
puntarelle, turnip

Carciofi

Sardinian baby globe artichoke, charcoal roasted and
marinated, stracciatella, mint

Penne arrabbiata

Penne, burrata, arrabbiata, pangrattato

Parmigiana di Melanzane

Eggplant parmigiana, mozzarella cream, basil oil, parmesan crumb

Broccolini

Wood roasted broccolini, Calabrese chilli, capsicum purée, goat curd, lemon crumb

Gelato di pistacchio

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

130PP

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





VEGAN MENU

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Carciofi

Sardinian baby globe artichoke, charcoal roasted and
marinated, artichoke purée, mint

Broccolini

Wood roasted broccolini, capsicum purée,
lemon crumb

Penne arrabbiata

Penne arrabbiata, chilli pangrattato

Cavolfiore

Wood roasted cauliflower, tomato glaze, black garlic,
Piedmont hazelnut, herbs

Rucola

Rocket salad with balsamic dressing

Sorbetto

House made chefs choice sorbet

130PP

*Optional wine pairing available
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