

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.*



TRUFFLE DINNER MENU

Wednesday 24th July 2024

Gnocco fritto con taleggio e tartufo nero

Deep fried pizza filled with taleggio cheese topped with truffle pecorino cream and shaved Australian black truffle

2018 | *Lambrusco Monte delle Vigne* | *Emilia Romagna*

Focaccia e ricotta

Slow fermented focaccia, truffle ricotta and fresh black truffle

Battuta di manzo con nocciole e funghi croccanti

Wagyu beef tartare with Piedmont hazelnut, crispy mushrooms and shaved Australian black truffle

2021 | *Vie di Romans Chardonnay* | *Friuli*

Risotto al tartufo

Carnaroli risotto cooked with parmigiano Reggiano broth and shaved Australian black truffle

2021 | *Sori della Sorba Solo per Amore Nebbiolo* | *Piemonte*

Guancia di manzo al Nebbiolo

Nebbiolo braised Wagyu beef cheek with shaved Australian black truffle

Rocket and parmesan salad with balsamic dressing

2018 | *Giovanni Rosso Barolo del Comune di Serralunga* | *Piemonte*

Tiramisu di tartufo

a'Mare's tiramisu layered with fresh Australian black truffle

2015 | *Tenuta di Sticciano Vin Santo del Chianti Classico* | *Toscana*

190PP

Optional Matching Wines \$150PP