

*a Mare*

## ASSAGGINI

<b>Ostriche</b>	<b>with caviar 20 ea / natural 6.5 ea</b>
Freshly shucked Sydney Rock 'Appellation' oysters, pinot grigio vinegar, eschallots, black pepper	
<b>Focaccia</b>	<b>14</b>
Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic	
<b>Caviale (50g)</b>	<b>295</b>
ARS Italica oscietra caviar, brioche, mascarpone, chives	
<b>Mozzarella in Carrozza</b>	<b>10 ea</b>
Fior di latte mozzarella and basil fried finger sandwich	
<b>Gnocco Fritto</b>	<b>12 ea</b>
Deep fried pizza dough filled with taleggio cheese and topped with culatello prosciutto	
<b>Crostino e Acciughe</b>	<b>12 ea</b>
Crostino with acid butter and Cantabrian sea anchovies	

## ANTIPASTI

<b>Pinzimonio</b>	<b>34</b>
Pinzimonio of seasonal baby vegetables on ice, bagna cauda dip	
<b>Burrata Caprese</b>	<b>33</b>
Local burrata, salsa verde, green tomato	
<b>Crudità a'Mare agli agrumi</b>	<b>48</b>
Daily crudo selection, citrus dressing, Calabrian chilli and crustaceans oil	
<b>Vitello Tonnato</b>	<b>36</b>
Veal tenderloin, tuna mayonnaise, baby capers, pine nuts	
<b>Cicala alla Livornese</b>	<b>59</b>
Moreton Bay bug, rich Livornese tomato and seafood salsa, potato cream	
<b>Wagyu carpaccio</b>	<b>42</b>
Wagyu beef carpaccio, preserved artichoke, stracciatella, aged Sardinian pecorino	
<b>Funghi, cavolfiore e tartufo</b>	<b>42</b>
Grilled mushroom, cauliflower and truffle puree, almond, fresh black Australian truffle	

## PASTA E RISOTTO

<b>Trofie al pesto</b>	<b>38</b>
Trofie pasta, pesto of basil, macadamia nuts and pinenuts	
<b>Casoncelli</b>	<b>with caviar 99 / 36</b>
Casoncelli filled with pumpkin, hazelnut, sage, Parmigiano Reggiano, burnt butter	
<b>Calamarata, cacio e pepe, cozze</b>	<b>38</b>
Calamarata pasta from the gold extruder, pecorino and black pepper, mussels	
<b>Spaghetti alla Chitarra a'Mare</b>	<b>Whole or Half /MP</b>
Egg spaghetti chitarra, rock lobster, cherry tomato, garlic, basil, chilli	
<b>Risotto, granchio, aglio, olio, peperoncino</b>	<b>55</b>
Aged carnaroli risotto, hand picked spanner crab, vongole, broccoli, garlic, oil and chilli	

## SECONDI

<b>Merluzzo, farro, funghi</b>	<b>62</b>
Poached murray cod fillet, spelt and mushroom risotto, porcini consommé	
<b>Cotoletta orecchia di elefante (to share)</b>	<b>whole 210 / half 110</b>
'Elephant ear' 1kg veal cutlet alla Milanese, grissini crust, semi-dried cherry tomatoes, lemon	

## FROM THE JOSPER CHARCOAL OVEN

<b>Pesce intero alla brace</b>	<b>Price per kg</b>
Whole fish caught ethically and sustainably from some of the country's best fisherman, served with 'mugniaia' salsa of lemon, butter, caper berries and sea plants	
<b>Pesce spada, arance, finocchi</b>	<b>48</b>
Swordfish fillet, salad of orange, carrot, fennel and blood orange dressing	
<b>Galletto saltimbocca</b>	<b>48</b>
Butterflied spatchcock chicken, prosciutto, sage, green pepper sauce	
<b>Tagliata di manzo wagyu alla pizzaiola</b>	<b>74</b>
2GR Full blood Wagyu beef MB 9+ tagliata, served with a 'pizzaiola' salsa of tomato, garlic, oregano and black olives	
<b>Bistecca Fiorentina (to share)</b>	<b>199</b>
1kg Shiro Kin full blood Wagyu 9+ bistecca, rosemary oil	

## CONTORNI

<b>Insalata con foglie aromatiche</b>	<b>15</b>
Green leaf salad	
<b>Rucola</b>	<b>15</b>
Rocket, parmesan, balsamic dressing	
<b>Verdure miste</b>	<b>15</b>
Roasted mixed vegetables, pumpkin seeds	
<b>Patate</b>	<b>15</b>
Roasted Royal Blue potatoes, rosemary	

## DOLCI

<b>Formaggi</b>	<b>65</b>
a'Mare Signature Cheese Box Selection of cheeses and condiments	
<b>Tiramisù al cucchiaino</b>	<b>22</b>
a'Mare tiramisu served tableside	
<b>Crostata di Frutta</b>	<b>25</b>
Seasonal fruit and Italian custard tart	
<b>Croccantino</b>	<b>25</b>
Hazelnut and chocolate semifreddo, bitter Amarena cherries coulis	
<b>Gelato fior di latte</b>	<b>22</b>
Fior di latte gelato Served with your choice of: Caramelised pistachio & pistachio cream or Bitter Amarena Fabbri cherries or Cocoa nibs and chocolate sauce	

## A'MARE EXPERIENCE

*Designed for the whole table to share, minimum of 2*

### **Focaccia**

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

### **Crudità a'Mare agli agrumi**

Daily crudo selection, citrus dressing, Calabrian chilli and crustaceans oil

### **Burrata Caprese**

Local burrata, salsa verde, green tomato

### **Trofie al pesto**

Trofie pasta, pesto of basil, macadamia nuts and pinenuts

### **Cotoletta orecchia di elefante**

'Elephant ear' veal cutlet alla Milanese, grissini crust, semi-dried cherry tomatoes, lemon

### **Insalata con foglie aromatiche**

Green leaf salad

### **Patate**

Roasted Royal Blue potatoes, rosemary

### **Tiramisù al cucchiaio**

a'Mare tiramisù served tableside

**140PP**

## A'MARE LUXURY EXPERIENCE

*Designed for the whole table to share, minimum of 2*

### **Focaccia**

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

### **Wagyu Carpaccio e Tartufo**

Wagyu beef carpaccio, preserved artichoke, stracciatella, aged Sardinian pecorino, black Australian fresh truffle

### **Cicala alla Livornese**

Moreton Bay bug, rich Livornese tomato and seafood salsa, potato cream

### **Spaghetti alla Chitarra a'Mare**

Egg spaghetti chitarra, rock lobster, cherry tomato, garlic, basil, chilli

### **Casoncelli e Caviale**

Casoncelli filled with pumpkin, hazelnut, sage, Parmigiano Reggiano, burnt butter topped with ARS Italica Oscietra caviar

### **Tagliata di manzo wagyu alla pizzaiola**

2GR Full blood Wagyu beef MB 9+ tagliata, cooked over charcoal, served with a 'pizzaiola' salsa of tomato, garlic, oregano and black olives

### **Patate**

Roasted Royal Blue potatoes, rosemary

### **Insalata con foglie aromatiche**

Green leaf salad

### **Crostata di Frutta**

Seasonal fruit and Italian custard tart

**199PP**