

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 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.*



TRUFFLE MENU WINTER 2023

Featuring fresh black winter truffles from Manjimup, Western Australia

ASSAGGINO

Maritozzo, crema di pecorino al tartufo e tartufo \$15

Roman style brioche bun, truffled pecorino and freshly shaved black Manjimup truffle

NV | Charles Heidsieck Brut Reserve Champagne | Reims, France \$35

ANTIPASTO

Carpaccio di manzo, pinoli, parmigiano e tartufo \$47

Tajima Wagyu beef carpaccio, Parmigiano Reggiano, toasted pine nuts
and freshly shaved black Manjimup truffle

2018 | Fiorano Terre di Giobbe Rosso Piceno | Umbria, Italy \$24

2017 | Paradiso di Frassina Brunello di Montalcino | Tuscany, Italy \$60

PRIMI

Risotto al tartufo \$49

Aged Acquerello carnaroli risotto, truffled pecorino and freshly shaved black Manjimup truffle

2020 | Bosco Nestore Pin Chardonnay | Abruzzo, Italy \$28

2021 | Domaine Laroche Chablis 1er Cru Les Vaudevey | Chablis, France \$65

Rigatoni carbonara al tartufo \$56

Rigatoni pasta, egg yolk, Parmigiano Reggiano, Pecorino and freshly shaved black Manjimup truffle

2020 | La Colombara Il Montino Timorasso | Piedmont, Italy \$30

2017 | Dario Princic Bianco Secco Chardonnay blend | Friuli Venezia Giulia, Italy \$40

SECONDO

Anatra arrosto con porri e tartufo \$70

Roasted duck breast, confit leek, duck jus and freshly shaved black Manjimup truffle

2021 | Vietti Perbacco Langhe Nebbiolo | Piedmont, Italy \$29

2018 | Giovanni Rosso Barolo del Comune di Serralunga | Piedmont, Italy \$60

Patate e tartufo \$26

Roasted royal blue potatoes with freshly shaved black Manjimup truffle

DOLCE

Gelato con tartufo \$35

Fior di latte gelato finished with extra virgin olive oil and freshly shaved black Manjimup truffle

2018 | Ornella Molon Bianco di Ornella | Veneto, Italy \$27