

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.*

A'MARE CLASSIC EXPERIENCE

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Burrata Caprese

Local burrata, heirloom tomatoes, Genovese basil

Vitello Tonnato

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts

Trofie al pesto

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts

Cotoletta Milanese

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

Rucola

Rocket, parmesan, balsamic dressing

Patate

Roasted royal blue potatoes, rosemary

Tiramisù al cucchiaio

a'Mare tiramisù served tableside

160PP

A'MARE SEAFOOD EXPERIENCE

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Selezione d'amare

Wild caught red snapper carpaccio, citrus dressing, chilli oil and finger lime

Calamari 'tagliatella-style', squid ink sauce with white sturgeon caviar

Scallop gratin - sundried tomato and breadcrumbs

NZ Scampi gratin - garlic, herbs and breadcrumbs

Spaghetti alla Chitarra a'Mare

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

Merluzzo con piselli

Glacier 51 Toothfish with peas and mint

Rucola

Rocket, parmesan, balsamic dressing

Fior di Fragola

Sheep milk semifreddo, strawberry and white chocolate

230PP