

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.*

*Normal menu price \$135pp. Offer available on Friday, Saturday & Sunday lunches
from Friday 7th March for a limited time, bookings of 2-9 guests only.
Not available in conjunction with any other offer/discount/promotions.*

*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.*



CHEFS MENU

Lunch Special

95PP

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Mozzarella di Bufala

Buffalo mozzarella, sundried tomato, bagnetto verde, green elk,
dried Ligurian olive

Vitello tonnato

Poached veal, tuna emulsion, anchovies, caper leaves, pine nuts

Linguine con granchio

Linguine, Spanner crab, bottarga, cherry tomato, basil

Cotoletta alla Milanese

Veal cutlet alla Milanese, grissini crust, semi-dried cherry tomatoes, lemon

Rucola

Rocket, parmesan, balsamic dressing

Gelato

Fior di latte gelato, Amarena Fabbri bitter cherries, aged balsamic