

TO START

Sliced tuna crudo, dressed simply with olive oil and sea salt 30

Fresh buffalo mozzarella with ripe heirloom tomatoes, basil, extra virgin olive oil, and sea salt 26

Premium culaccia prosciutto from Emilia-Romagna, delicately sweet and finely sliced 30

Slow-braised octopus with tomato, garlic, chilli, and parsley, Neapolitan style 32

Lightly floured and fried calamari served with lemon mayonnaise 31

PASTA

Italy's classics, made perfectly.

Rigatoni Cacio e Pepe
Rigatoni tossed with Pecorino Romano and cracked black pepper 31

Spaghetti Aglio e Olio
Spaghetti with garlic, chilli, and extra virgin olive oil 29

Maccheroncini alla Bolognese
Maccheroncini with traditional slow-cooked veal, beef, and pork ragù 36

Pennette Arrabbiata
Pennette with tomato, chilli, and extra virgin olive oil 29

MAINS

Charcoal grilled Yellowfin Tuna loin, turnip tops, grapefruit, chilli oil 250g 62

Saltimbocca, grass fed beef tenderloin, Parma prosciutto, parmesan cream, sage 64

SIDES

Wood roasted broccolini, chilli, preserved lemon 16

Borlotti salad, shallot, extra virgin olive oil 16

Hot chips 16

Rocket salad, parmesan, balsamic dressing 16

Pizza'Mare



PIZZA

Our pizzas are made with a biga-based Neapolitan modern dough. A pre-fermented dough is prepared in advance and slowly matured, then blended into the final dough to create a lighter, more digestible pizza.

Pizza Bianca all'Aglio
Garlic and rosemary 21

Margherita
San Marzano tomato, fior di latte mozzarella, basil, and extra virgin olive oil 26

Gamberi e Zucchine
King prawns, yellow cherry tomato salsa, fior di latte mozzarella, zucchini flower and orange zest 35

a'Marinara
Yellowfin tuna crudo, confit cherry tomatoes, stracciatella, lemon zest and basil 38
Add 5gr Caviar +35

Napoletana
Three tomato pizza, San Marzano, yellow and cherry tomatoes, capers, oregano and extra virgin olive oil 26
Add Cantabric anchovies +15

Capricciosa
San Marzano tomato, fior di latte mozzarella, ham, mushrooms, olives, and Sardinian artichokes 29

Culaccia Prosciutto
Heirloom cherry tomato, fior di latte mozzarella, buffalo ricotta, premium culaccia prosciutto, and rocket 36

Mortadella
Mortadella, smoked provola, fior di latte mozzarella, lemon, basil 31

Diavola
Spicy salami, arrabbiata sauce, fior di latte mozzarella, 'nduja and basil 32

Wagyu Carpaccio
Stone axe ms9+ Wagyu beef carpaccio, cherry tomato salsa, buffalo mozzarella, salsa verde, mountain black pepper 52
Add 5gr Caviar +35

APERITIVO

Sydney Rock Oysters, pinot grigio vinegar, shallots, black pepper dressing
Half dozen 45 | Dozen 86 | Add 2g caviar 13 ea

Deep fried pizza dough, smoked mozzarella, tomato 9ea

Brioche with Cantabric anchovies, whipped ricotta 12ea

Baccalà Mantecato, whipped cod, olive oil, carasau bread 12ea

DRINKS

...or ask us for our extended Beverage Menu

Positano Spritz
Villa Massa Limoncello, Lemon, Basil, Italicus, Prosecco 26

Nebbiolo Spritz
Cinzano 1757 Extra Dry, Blueberry, Sage, Prosecco 26

Negroni Trastevere
Cynar, Vermouth, Espolon Bianco, Bay Leaf 28

Negroni Duomo
Campari, Punt e Mes, Bulldog Gin, Fernet Branca, Tia Maria 28

Aperol Spritz 26
Classic Negoni 26
Espresso Martini 28
Margarita 26

Menabrea - Lager 13
Peroni Red - Lager 13
Peroni Nastro Azzurro - Mid Strength 12
Little Creatures - Pale Ale 12
Heaps Normal LBV (0.5%) - XPA 11

2024 Casa Gheller Millesimato Prosecco, Veneto 16 / 85

2024 Terre dei Buth Pinot Grigio, Veneto 20 / 90

2024 Sibiliana 'Sensale' Grillo, Sicilia 18 / 80

2024 Le Battistelle 'Montesei' Soave Classico, Veneto 25 / 110

2024 Dominique Portet 'Fontaine' Chardonnay, Yarra Valley 24 / 105

2024 Barbe Belle Fleuri Rose, Provence, France 24 / 105

2024 Provenance 'Golden Plains' Pinot Noir, Geelong, Victoria 24 / 120

2022 Monsalto 'La Commenda' Chianti, Toscana 22 / 95

2022 Sibiliana 'Sensale' Nero d'Avola, Sicilia 18 / 80

2020 Lunaria 'Coste del Moro' Montepulciano d'Abruzzo, Abruzzo 25 / 110



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.