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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.

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# MOTHER'S DAY Sunday 11th May 2025

### SIGNATURE MENU

#### Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

## Carpaccio di manzo

Blackmore Wagyu beef carpaccio MBS 9, rocket emulsion, aged balsamic, Parmigiano Reggiano chips

#### Cicala

Moreton Bay Bug 'acqua e sale', cucumber, tomato, red onion, preserved lemon

# Spaghetti con aragosta

Spaghetti, charcoal grilled Eastern Rock Lobster, chilli, lobster bisque

### Costata alla griglia

Westholme wagyu rib eye steak MBS 4/5 600g, rosemary oil

#### Rucola

Rocket, parmesan, balsamic dressing

#### Tiramisù

a'Mare's tiramisù

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### BOLLICINE

Lallier Réflexion R.020 Brut Champagne | Gl 35 | Btl 190 Lallier Grand Rosé Brut Champagne | Gl 45 | Btl 280

# OPTIONAL ADD ONS

## Ostriche Half dozen 40 | dozen 79 | add 2g caviar additional 13 ea

Freshly shucked Sydney Rock 'Appellation' Oyster, pinot grigio vinegar, shallots, black pepper

Caviale 10g 80 | 25g 160 | 50g 315

ARS Italica Oscietra caviar, crostini, mascarpone, chives

# Lasagna alla Bolognese croccante 12 ea

Crispy Bolognese style lasagna, parmesan cream

### Gnocco Fritto con bresaola 12 ea

Deep fried pizza dough filled with taleggio and topped with Wagyu bresaola

### Gambero fritto 12 ea

King prawn fritter, lemon mayonnaise, paprika