

a Mare

\$100 deposit required to secure the booking.

7 Day cancellation policy applies, if cancelled within this time the deposit is forfeited.

Seafood origins: (A) Australia, (I) Import, (M) Mixed

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 15% surcharge applies on Sundays.

An additional service fee of 10% applies to bookings of 10 people or more.



FATHER'S DAY MENU

Sunday 6th September 2026

Fritella di Baccalà

Aquna Farm Murray cod (A) fritter, herb emulsion

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Crudo di pesce

Yellowfin tuna crudo (A), mandarin

Cuttlefish tagliatelle finger lime, fennel pollen, ocean trout roe

Mozzarella di Bufala

Buffalo mozzarella, macadamia cream, roasted heirloom
cherry tomatoes, preserved lemon

Calamarata con gamberi e bottarga

Calamarata pasta with king prawns (A) and bottarga

Guancia di manzo

Wagyu beef cheek, saffron mashed potato, elk

Rucola

Rocket, Parmigiano Reggiano, balsamic

Pannacotta

Pannacotta with strawberry

Menu 195PP



FATHER'S DAY COCKTAIL

Like Father Like Son

*A tribute to the men who teach us through actions more than words.
A drink to raise to Dad and to everything we carry forward from him.*

Buffalo Trace Bourbon - Grand Marnier - Valdespino PX Yellow Label - Bitters

OPTIONAL ADD ONS

Ostriche

Half dozen 48 | dozen 92 | add 2g caviar additional 13 ea

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

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

ARS Italica Oscietra caviar (I), crostini, mascarpone, chives

Panzerotto 9ea

Deep fried pizza dough filled with mozzarella and tomato

Acciughe 12 ea

Premium Cantabrian anchovies (I), ricotta, brioche

Crostino di gamberi 12 ea

WA deep sea prawns (A), stracciatella, roe, toasted bread