

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 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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VALENTINE'S DAY

Friday 14th February 2025

CHEFS MENU

Focaccia

Traditional focaccia, extra virgin olive oil

Carpaccio di manzo

Blackmore wagyu beef MBS 9+, rocket emulsion,
aged balsamic, Parmigiano Reggiano chip

Carciofi

Sardinian baby globe artichoke, charcoal roasted
and marinated, stracciatella, mint

Conchiglie al ragù di pesce

Shell pasta with a seafood ragù

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

160PP



COCKTAIL OF THE DAY

Love Potion | 30

Walcher Raspberry Aquavit, Crème de Cacao, White Chocolate, Raspberry, Citrus

OPTIONAL ADD ONS

Ostriche Half dozen 42 | 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

Italica Oscietra caviar, crostini, mascarpone, chives

Signature a'Mare Cheese Box

Selection of four 65 (or individual 22)

Gorgonzola Dolce, Lombardy, Italy - Cows milk, blue
Pecora Dairy, NSW, Australia - Raw sheep milk, semi hard, pecorino style
Bufaletto Taleggio, Lombardy, Italy - Buffalo and cow milk, washed rind
Calcagno Pecorino, Sardinia, Italy - Sheep milk, firm, smooth