

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.*

a'Mare CUCINETTA

*Welcome to a'Mare's 'Cucinetta', our little kitchen, our osteria bar.
Enjoy a drink, drop by for an antipasto, aperitivo or a quick pasta and a 'salute' with our team!*

Traditional focaccia, extra virgin olive oil, aged balsamic | 4ea
Potato croquette, mascarpone, Yarra Valley rainbow trout roe | 10ea
Lasagna, crispy Bolognese style lasagna, parmesan cream | 10 ea
Gnocco fritto, deep fried pizza dough, taleggio, mortadella | 12 ea
Sydney rock 'Appellation' oyster, pinot grigio vinegar, shallots, black pepper
natural half dozen 42 | natural dozen 79 | add 2g caviar additional 13 ea

Prosciutto, San Daniele | 28
Burrata, spring vegetables, onion and parmesan crumb, salsa verde | 35
Calamari, lightly fried, lemon mayonnaise, lemon wedge | 22
Paccheri, fresh tomato sauce, basil, 24 month parmesan cheese | 29
Busiate, spiral pasta with 12 hour wagyu beef Bolognese | 36
Fish of the day, salad of cos lettuce and rocket | 36
Butchers cut, shoestring fries | 36

Sides | 18

Cucumber salad, pickled red onion, citronette dressing, fresh dill
Rocket, parmesan, balsamic dressing
Cos lettuce salad, goat's cheese cream, crunchy chickpeas, anchovy dressing
Roasted beetroot, honey and balsamic dressing, pepitas
Royal blue potatoes, roasted with rosemary
Cauliflower, charcoal roasted, burnt butter, almond