

a Mare × **EXP.**

Bookings essential. Menu available Sunday lunch 24th May only. Menu subject to change. Prepayment of the food component required to secure the booking. A 7 day cancellation policy applies, if cancelled within this time the deposit is forfeited.

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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LUNCH MENU

Sunday 24th May 2026

Frittella

Sourdough crumpet, sour cream, sunrise lime, Yarra valley trout roe

Panzerotto

Fried pizza dough, smoked scamorza, tomato, oregano

Crudo di pesce

Cobia crudo, compressed cucumber, wild fennel oil, buttermilk dressing,
desert lime

Traditional focaccia, rosemary oil

Tortellini

Aquna Bay Murray Cod filled tortellini, aged Parmigiano Reggiano, herbs

Anatra arrosto

Smoked and roasted Redgate Farm Duck leg “Pork Belly”,
roasted apple and black garlic purée, native thyme oil, apple and thyme jus,
mustard and smoked duck fat

Gelato di macadamia

Roasted macadamia gelato, chocolate granita, mint

Biscottini

Piedmont hazelnut Baci di Dama

MENU 175PP

Optional Mount Pleasant Wine Pairing \$115pp