

a Mare

Available Christmas Day Lunch and New Years Eve Dinner

Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

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.



FESTIVE MENU

STUZZICHINI

Bruschetta con crudo di cicala e stracciatella

Moreton bay bug crudo served on toasted brioche with stracciatella

Maritozzo con mascarpone e caviale

Roman style brioche bun filled with mascarpone, oscietra caviar

ANTIPASTO

Focaccia

Slow fermented focaccia, extra virgin olive oil, balsamic

Crudo di capesante

Scallop crudo, Granny Smith apple dressing, chilli

PRIMO

Ravioli di mozzarella di bufala e granseola

Ravioli filled with buffalo mozzarella, live steamed NSW mud crab, lemon and parsley emulsion

PESCE

Grigliata

Grilled NSW Eastern Rock Lobster, WA octopus, Southern calamari

CARNE

Petto d'anatra, fichi caramellati e porri

Roasted duck breast, caramelised figs, confit leek

Served with mix leaf salad

DOLCE

Foresta nera

Yoghurt gelato, fresh cherries, cherry syrup, cocoa crumble

Petits Fours

290PP