

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.*



VEGETARIAN MENU

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Mozzarella di bufala

Buffalo mozzarella, sundried tomato, bagnetto verde,
green elk, dried Ligurian olive

Barbabietole

Heirloom beetroot, jasper baked and marinated,
stracciatella, black sesame, fennel pollen

Trottole al Pesto

Trottole pasta served with a pesto of basil, pine nuts, macadamia nuts,
Parmigiano Reggiano, pecorino

Made tableside

Parmigiana di Melanzane

Eggplant parmigiana, mozzarella cream, basil oil, parmesan crumb

Broccolini

Roasted broccolini, Calabrese chilli, capsicum purée, preserved lemon

Gelato di pistacchio

Bronte pistachio gelato, Rio Vista extra virgin olive oil

130PP

Optional wine pairing available

Scan the QR code for more information





VEGAN MENU

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Barbabietole

Heirloom beetroot, jasper baked and marinated,
black sesame, fennel pollen

Broccolini

Roasted broccolini, calabrese chilli, capsicum purée,
preserved lemon

Trottole al Pesto

Trottole pasta served with a pesto of basil, pine nuts, macadamia nuts

Made tableside

Zucca arrosto

Wood roasted pumpkin, black garlic, almond

Rucola

Rocket salad with balsamic dressing

Sorbetto

House made chefs choice sorbet with condiments

130PP

*Optional wine pairing available
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