

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 À LA CARTE

ENTRÉE

Focaccia 4 ea

Traditional focaccia, Pugliese extra virgin olive oil

Burrata Caprese 32

Local Vanella burrata with salsa verde and heirloom tomato

Insalata lattughina 19

Baby gem cos lettuce, Goat's cheese and crunchy chickpeas

PASTA / MAINS

Trofie al pesto 42

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts. *Made tableside*

Paccheri alla arrabiata 36

Paccheri pasta with fresh tomato sauce, red and yellow semi-dried cherry tomatoes and basil. *"Mantecata" tableside* with 30 month aged Parmigiano Reggiano, chilli and garlic

Fettucine Alfredo con pecorino al tartufo 34

Homemade fettucine with Pepe Saya cultured butter, 30 month aged Parmigiano Reggiano and truffle pecorino

With 3g freshly shaved European black truffle 45

Risotto zafferano e aceto balsamico 38

Aged Meracinqe carnaroli risotto, saffron, Parmigiano Reggiano and aged balsamic vinegar from Modena

Casoncelli alla zucca 36

Pumpkin filled casoncelli with toasted hazelnut, sage and burnt butter

SIDES

Insalata di cavolo 18

Salad of shaved white and purple cabbage, pomegranate, mint and Pinot Grigio vinegar dressing

Rucola 18

Rocket, parmesan, balsamic dressing

Taccole al Pomodoro 18

Italian flat beans with preserved *"Pizzutello"* tomato and basil

Patate 18

Roasted royal blue potatoes, rosemary

VEGAN À LA CARTE

ENTRÉE

Focaccia 4 ea

Traditional focaccia, Pugliese extra virgin olive oil

Carotine 18

Charcoal grilled heirloom baby carrots with balsamic dressing and almond crumb

PASTA / MAINS

Trofie al pesto 42

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts. *Made tableside*

Paccheri alla arrabiata 36

Paccheri pasta with fresh tomato sauce, red and yellow semi-dried cherry tomatoes and basil. *"Mantecata" tableside* with chilli and garlic

Risotto zafferano e aceto balsamico 38

Aged Meracinqe carnaroli risotto, saffron and aged balsamic vinegar from Modena

SIDES

Insalata di cavolo 18

Salad of shaved white and purple cabbage, pomegranate, mint and Pinot Grigio vinegar dressing

Rucola 18

Rocket salad with balsamic dressing

Taccole al Pomodoro 18

Italian flat beans with preserved *"Pizzutello"* tomato and basil

Patate 18

Roasted royal blue potatoes, rosemary

DESSERT

Sorbetto al limone 19

Lemon sorbet

VEGETARIAN SIGNATURE MENU

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Burrata Caprese

Local made Vanella burrata with salsa verde and heirloom tomato

2021 | *Kettmeir Pinot Grigio* | *Alto Adige, Italy*

Trofie al pesto

Trofie pasta, served with pesto of basil, Parmigiano Reggiano, pecorino macadamia nuts and pine nuts

2022 | *Colterenzio Gewürztraminer* | *Alto Adige, Italy*

Risotto zafferano e aceto balsamico

Aged Meracinqe carnaroli risotto, saffron, Parmigiano Reggiano and aged balsamic vinegar from Modena

Contorni

Rocket, parmesan, balsamic dressing
Roasted royal blue potatoes, rosemary

2020 | *Fiegl Ribolla Gialla Macerata* | *Friuli, Italy*

Tiramisù

a'Mare's tiramisù

2016 | *Cantine di Dolianova Moscato di Sardegna* | *Sardinia, Italy*

120PP

Optional wine pairing 95PP

VEGAN SIGNATURE MENU

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Taccole al pomodoro

Charcoal grilled Italian flat beans with preserved "pizzutello" tomatoes and basil

2021 | *Te Mata Cape Crest Sauvignon Blanc* | *Hawkes Bay, NZ*

Trofie al pesto

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts

2022 | *Colterenzio Gewürztraminer* | *Alto Adige, Italy*

Risotto zafferano e aceto balsamico

Aged Meracinqe carnaroli risotto, saffron and aged balsamic vinegar from Modena

Contorni

Rocket, balsamic dressing
Roasted royal blue potatoes, rosemary

2020 | *Fiegl Ribolla Gialla Macerata* | *Friuli, Italy*

Sorbetto al limone

Lemon sorbet

2018 | *Ornella Molon Bianco Di Ornella, Sauvignon Blanc, Gewürztraminer, Verduzzo blend* | *Veneto, Italy*

120PP

Optional wine pairing 95PP