

BREAKFAST MENU  
7am-11.30am

Daily selection of pastries

Sourdough toast with butter and your choice of condiment-  
Berry jam, orange marmalade, honey or vegemite • 12

Signature homemade macadamia, almond and hazelnut  
granola, maple syrup, seasonal fruit • 19  
*Choose Between Organic Or Coconut Yoghurt (DF)*

Pancakes with banana, fresh berries and maple syrup • 18

Smashed avocado, chives and extra virgin olive oil  
on organic sourdough toast • 20

Double-smoked ham, melted gruyère cheese, crispy waffle • 26

 Scrambled eggs with ricotta, grated Parmigiano Reggiano,  
rocket, lemon zest on toasted organic sourdough • 24

Eggs Benedict, poached free-range egg, house smoked salmon,  
wilted spinach, hollandaise and chives, on an English muffin • 24

Fried egg and organic bacon on a laminated brioche bun,  
tomato sauce and cheddar cheese • 19

 Spanner crab<sup>a</sup> omelette, salmon roe, Calabrian chilli,  
sundried tomato and shallots • 36

Add Ons  
Smoked salmon<sup>i</sup> • 12 | Bacon • 9 | Avocado • 8  
Boiled or poached free-range egg • 5 | Sourdough toast • 6  
Double smoked ham • 9

SET MENU  
39 Per Person

- One coffee or tea & one juice
- Choice of pastry or toasted sourdough  
with butter and jam or vegemite
- Choice of one main dish

a/Mare

Think handmade pasta, vibrant seafood and bold flavours.  
All served with a touch of tableside theatre  
and a cheeky smile.



@amaresydney

Pizza'Mare  
PIZZERIA BY a/Mare SYDNEY

The space hums with energy and harbour views  
stretching beyond the windows.  
Few pizzerias offer food of this quality in such a  
relaxed and vibrant setting.



@pizzamare.sydney

Vista a/Mare  
BAR & DINING

# Vista Mare

## BAR & DINING

### SNACKS

Sydney Rock oysters<sup>a</sup> : Half dozen • 45 | Dozen • 86  
Freshly shucked with a traditional mignonette dressing  
Add 2g caviar 13 ea

ARS Italica Oscietra Caviar  
• 10g 80 • 25g 160 • 50g 315  
Caviar, chips, mascarpone, chives, egg

Basket of Sardinian flatbread and focaccia with  
extra virgin olive oil and aged balsamic • 16

Marinated olives with Parmigiano Reggiano • 16

Fried pizza dough *panzerotti* filled with smoked mozzarella  
and tomato 2 pieces • 16

 House cured king salmon<sup>i</sup> on warm brioche with  
sour cream, pink pepper and fennel pollen 2 pieces • 18

Olasagasti Cantabrian anchovies<sup>i</sup> and ricotta  
on warm brioche 2 pieces • 18

### SMALL PLATES

Marinated and grilled red peppers, zesty green dressing,  
pickled eschalot and Pantelleria capers • 17

 Yellofin tuna<sup>a</sup> crudo, crushed heirloom tomato dressing,  
dill and Taggiasca olives • 33

 Fried southern calamari with lemon mayonnaise • 31

Jamon Iberico • 32

 Chicken liver parfait with kumquat and orange compote,  
served with warm ciabatta • 28

### ALL DAY MENU

from 11.45am - 10pm

### LARGE PLATES

*Cacio e Pepe* rigatoni tossed with  
Pecorino Romano and cracked black pepper • 35

Scrambled eggs with ricotta, grated Parmigiano Reggiano,  
rocket, lemon zest on toasted organic sourdough • 24

Linguine with spanner crab<sup>a</sup>, cherry tomato and basil • 46

 Grilled pink snapper<sup>a</sup>, tomato and chardonnay vinaigrette  
and confit cherry tomato • 45

Beef sirloin tagliata with bone marrow butter and madeira jus,  
served with french fries • 48

### SANDWICHES

Comté cheese and truffle sourdough toastie • 32

Yamba prawn roll<sup>a</sup>, cos lettuce,  
cocktail sauce and Amalfi lemon • 36

Double-smoked ham, melted gruyère cheese, crispy waffle • 26

 Classic club sandwich, chicken, egg, lettuce and bacon • 32

 Grass fed O'Connor beef burger, bacon, aged cheddar cheese,  
pickles, beef jus and horseradish mayonnaise • 36

### SIDES

Seasonal market greens • 18   Green leaf salad • 18   French fries • 17

### SALAD & SOUP

 Rocket salad with fennel, citrus,  
buffalo feta and almonds • 26

Chicken salad, butter lettuce, tabbouleh,  
barley and buttermilk dressing • 30

Soup of the day served with warm ciabatta • 28

### DESSERT

Strawberry and vanilla custard tart with burnt meringue • 20

 Valrhona dark chocolate mousse,  
salted caramel and chocolate chips • 22

Buffalo fior di latte gelato with kumquat and honey tuille • 18

Selection of three artisanal cheeses  
served with lavosh and rye crackers,  
nuts, pickled and dried fruits and fruit preserve • 39



### Signature Dishes

Seafood origins: (a) Australia, (i) Import, (m) Mixed  
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.

A 1.15% surcharge applies for all credit card transactions.  
Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies.  
A 15% surcharge applies on all Public Holidays.  
An additional service fee of 10% applies to bookings of 10 people or more.



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