

OH, WHAT FESTIVE FARE

à Mare

Seafood origins: (A) Australia, (I) Import, (M) Mixed. Available New Years Eve from 7.30pm. Menu subject to change. Our usual A La Carte menu will not be available. Prepayment of menu price plus surcharge is required to secure the booking. Cancellation policy is 7 days, if cancelled within this time deposit is forfeited. Not available 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 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.

à Mare

NEW YEARS EVE MENU

Thursday 31st December 2026

STUZZICHINO

Capesanta
Scallop crudo, citrus dressing, finger lime

ANTIPASTO

Focaccia
Traditional focaccia, extra virgin olive oil, aged balsamic

Mozzarella di bufala
Buffalo mozzarella, macadamia cream, roasted heirloom cherry tomatoes, preserved lemon

Selezione di crudi
Wild caught pink snapper (A), mandarin dressing, sea grapes
Cuttlefish (A), steamed and finely sliced, finger lime, fennel pollen, ocean trout roe

PASTA

Calamarata con aragosta
Calamarata pasta, Eastern Rock lobster (A), arrabbiata sauce

SECONDO

Costata
Lockyer Valley Wagyu rib eye steak, Marble score 5+ 650g, truffle jus
Rocket, Parmigiano Reggiano, balsamic

DOLCE

Tarteletta
Lemon tart, lime Chantilly, Italian meringue

295PP

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