

a Mare

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.



NEW YEARS EVE
Sunday, 31st December 2023

STUZZICHINI

Selezione di stuzzichini

Cannolo filled with kingfish crudo and stracciatella
Veal tenderloin, with tuna mayonnaise, capers & pine nuts served on a chickpea flatbread
NV | Mirabella Brut Rosé Franciacorta | Lombardy

ANTIPASTI

Focaccia con burro di caviale

Traditional focaccia served with ARS Italica Lingotto Caviar butter

Cicala con gazpacho

Moreton Bay bug poached in tomato broth served with celery, pickled red onion and cucumber
2019 | Rudi Vindimian Kerner | Alto Adige

Burrata caprese

Local hand stretched burrata with green tomato and salsa verde
2020 | Fiorano Giulia Erminia Pecorino | Marche

PRIMO

Risotto con asparagi bianchie gamberi rossi

Aquerello carnaroli risotto with in house preserved Victorian white asparagus
and Western Australian scarlet prawns
2022 | Le Domaine d'Henri Les Allées du Vignoble Chablis | Burgundy

SECONDO

Maialino arrosto

Sardinian style roasted suckling pig
Rocket and parmesan salad with balsamic dressing
2018 | Giovanni Rosso Barolo del Comune di Serralunga | Piemonte

DOLCE

Panettone e gelato

Traditional Italian Panettone served with house made gelato
2015 | Tenuta di Sticciano Vin Santo Del Chianti | Toscana

Petits Fours

MENU 390PP

Optional wine pairing 160PP



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OPTIONAL ADD ONS

Ostriche with caviar 20 ea | natural 7 ea

Freshly shucked Sydney Rock 'Appellation' Oyster,
pinot grigio vinegar, shallots, black pepper

Caviale 10g 80 | 25g 160 | 50g 315

ARS Italica Oscietra caviar, crostini, mascarpone, chives

Signature a'Mare Cheese Box

Selection of four 65 (or individual 22)

Gorgonzola Dolce, Lombardy, Italy

Cows milk, blue

Pecora Dairy Yarrawa, NSW, Australia

Raw sheep milk, semi hard, pecorino style

Bufoletto Taleggio, Lombardy, Italy

Buffalo and cow milk, washed rind, soft and buttery

Calcagno Pecorino, Sardinia, Italy

Sheep milk, firm, smooth