

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 0.85% 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.*

PER COMINCIARE

Focaccia 4 ea

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Maritozzo e Caviale 15 ea

White sturgeon caviar served in a savoury Roman milk bun

With a glass of Charles Heidsieck 45

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

ARS Italica Oscietra caviar, crostini, mascarpone, chives

Farmed near Lake Maggiore this caviar is prepared from the roe of pure Russian sturgeon and only the largest roe are selected for this elegant caviar.

Ostriche | natural half dozen 42 | dozen 79

| add 2g caviar additional \$13 ea

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

ANTIPASTI

Capesante gratinate 34

Wild North Atlantic Scallops gratin with sundried tomato and chilli breadcrumb 3 pieces

Crudo di tonno 29

Blue fin tuna crudo, blood orange dressing and dill oil

Fritto Misto 30

Fried Moreton Bay bug and Southern Calamari, lemon mayonnaise

Mozzarella di bufala con pinzimonio 31

Local buffalo mozzarella, raw and cooked seasonal vegetables with citrus dressing and horseradish emulsion

Vitello Tonnato 35

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts

Carpaccio di manzo, rucola e parmigiano 32

Premium grain fed Australian Tajima wagyu beef carpaccio, rocket, Parmigiano Reggiano

Insalata lattughina 23

Baby gem cos lettuce, Goat's cheese, crunchy chickpeas, anchovy dressing

PASTA E RISOTTO

Trofie al pesto 39

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

Spghettini all'aglio, olio, peperoncini e cicala 79

Moreton Bay bug Mancini spghettini, garlic, anchovy, oil and chilli

Rigatoni alla carbonara 37

Rigatoni pasta, egg yolk, Pecorino, Parmigiano Reggiano and guanciale

Risotto ai porcini e fegato d'oca 48

Aged Acquerello carnaroli risotto with porcini and local wild mushroom ragù, foie gras emulsion

Bottoni alla parmigiana 34

Eggplant filled bottoni pasta, Parmigiano Reggiano, tomato sauce and basil

SECONDI

Merluzzo primavera 55

Aquna Farm Sustainable Murray Cod fillet, green asparagus, mint and spring peas with an eschalot and butter sauce

Aragosta a'Mare MP

Wild caught, local Eastern Rock Lobster.

Half lobster in the shell cooked in the Jospier oven over coals, cherry tomato, garlic, basil, chilli and lobster bisque

Ricciola alla griglia, salsa crudaiola 48

Grilled Hiramasa kingfish, 'crudaiola' dressing of tomato, green olives & baby capers

Bombette di maiale 39

Traditional Pugliese rolled 'bombette' of pork neck, sage, provola cheese and pancetta with pork jus and horseradish

Scottadito di agnello alla diavola 59

Australia's finest Margra Lamb cutlets with a micro marbled finish grilled over charcoal, with capsicum and chilli sauce

Cotoletta Milanese 110

Veal cutlet (500g) alla Milanese, grissini crust, semi-dried cherry tomatoes, lemon

Filetto di manzo alla Rossini 140

Premium grain fed Australian Tajima wagyu beef tenderloin MBS 4+, foie gras, truffled marsala sauce

DA CONDIVIDERE (TO SHARE)

Pesce Intero alla brace – 16 per 100g

Whole Fish of the Day in the charcoal oven, 'crudaiola' dressing of tomato, green olives & baby capers

Cotoletta Milanese 210

'Elephant ear' (1kg) veal cutlet, grissini crust, semi-dried cherry tomatoes, lemon

Bistecca Fiorentina – price per kg

Charcoal grilled 1kg 2GR full blood wagyu steak MBS 9+ with rosemary oil

Raised on lush pristine pastures in NSW 2GR cattle are produced using the finest Wagyu genetics in the world. 100% full blood Japanese bloodline and considered one of the most exclusive types of Wagyu in the world. Naturally grain-fed over a 400 day period producing a spectacular intra-muscular marbling creating a melt in your mouth, rich, buttery taste and texture.

CONTORNI

Insalata di cavolo 18

Salad of shaved white and purple cabbage, pomegranate, mint, and pinot grigio vinegar dressing

Rucola 18

Rocket, parmesan, balsamic dressing

Broccolini 18

Broccolini cooked over charcoal, bagna cauda

Taccole 18

Warm snow peas, preserved lemon, chilli

Patate 18

Roasted royal blue potatoes, rosemary

A'MARE CLASSIC EXPERIENCE

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Mozzarella di bufala con pinzimonio

Local buffalo mozzarella, raw and cooked seasonal vegetables with citrus dressing and horseradish emulsion

Vitello Tonnato

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts

2021 | *Elena Walch Pinot Grigio* | Alto Adige, Italy

2020 | *Fattoria San Lorenzo Le Oche, Verdicchio* | Marche, Italy

Trofie al pesto

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

2021 | *Institute Agricole Regional Mirage Floral,*

Traminer, Incrocio Manzoni | Valle d'Aosta, Italy

Cotoletta orecchia di elefante

'Elephant ear' veal cutlet alla Milanese, grissini crust, semi-dried cherry tomatoes, lemon

Rucola

Rocket, parmesan, balsamic dressing

Patate

Roasted royal blue potatoes, rosemary

2020 | *Vietti Perbacco Langhe, Nebbiolo* | Piedmont, Italy

Tiramisù

a'Mare's tiramisù

2015 | *Cantine di Dolianova Moscato di Sardegna* | Sardinia, Italy

146PP

Optional wine pairing 95PP

A'MARE LUXURY EXPERIENCE

Designed for the whole table, minimum of 2

Aperitivi

Maritozzo e caviale, Cannolo salato, Mondegghini di anatra

2020 | *Markus Molitor Graacher Himmelreich Spätlese*

Riesling | Mosel, Germany

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Crudo di tonno

Blue fin tuna crudo, blood orange dressing and dill oil

2021 | *La Tosa Colli Piacentini Sorriso di Cielo*

Malvasia | Emilia-Romagna, Italy

Spaghettoni all'aglio, olio, peperoncini e cicala

Moreton Bay bug Mancini spaghettoni, garlic, anchovy, oil and chilli

2019 | *Rudi Vindimian Vigneti delle Dolomiti, Kerner* | Alto Adige, Italy

Choice of:

Merluzzo primavera

Grilled Murray cod, green asparagus, spring peas, mint and an eschalot butter sauce

2020 | *Bosco Nestore Pan, Chardonnay* | Abruzzo, Italy

OR

Filetto di manzo alla Rossini

Tajima wagyu beef tenderloin MBS 4+, foie gras, truffled marsala sauce

2021 | *Calendre Valpolicella Classico Superiore, Corvina* | Veneto, Italy

Latte in piedi

Emilia Romagna crème caramel, caramelised granny smith apple

2018 | *Ornella Molon Bianco Di Ornella, Sauvignon Blanc,*

Gewürztraminer, Verduzzo blend | Veneto, Italy

198PP

Optional wine pairing 95PP