

*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.*



## ITALIAN JOB MENU

*Each dish created, finished or served tableside  
Designed for the whole table, minimum of 2*

### **Frisella Pugliese**

Apulian double cooked bruschetta with cherry tomatoes,  
Pugliese extra virgin olive oil and dried oregano

### **Insalata Ceasar**

Baby gem cos lettuce salad with a parmesan, egg yolk and  
mustard dressing, Cantabrian anchovies, quail eggs and croutons

### **Paccheri all'arrabbiata**

Paccheri pasta with fresh tomato sauce, basil, garlic, Parmigiano Reggiano and chilli

*Add on: Eastern Rock Lobster +100/half*

### **Trofie al pesto**

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

### *Sgroppino*

### **Guancia di manzo in crosta di sale**

Wagyu beef cheek baked in a salt crust served with Nebbiolo beef jus

### **Sformato di patate**

Potato gateau, parmesan and black pepper

### **Gelato fior di latte**

Fior di latte gelato served with your selection of toppings

**180PP**

*Optional wine pairing 115PP*