

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 Saturdays. A 15% 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.*



TRUFFLE MENU

Winter 2026

Fresh Black Australian Winter Truffles

Panzerotto | 20

Fried pizza dough filled with truffle ricotta, pecorino
and freshly shaved black truffle

2023 Cordero Di Montezemolo Arneis, Piemonte | 30

2023 Quintarelli Bianco Secco, Veneto | 65

Tagliolini al tartufo | 48

Egg tagliolini with truffle butter and freshly shaved black truffle

2023 Pieropan Calvarino Soave Classico, Veneto | 39

2023 Domaines Leflaive Pouilly-Fuissé, Bourgogne | 100

Guancia di Manzo | 78

Slow braised Wagyu beef cheek, pickled Jerusalem artichoke,
truffle mashed potato and freshly shaved black truffle

2021 Casa E. di Mirafiore Langhe Nebbiolo, Piemonte | 39

2018 Paolo Scavino Barolo Cannubi, Piemonte | 120

Cioccolato con tartufo | 35

Chocolate mousse, caramel, fior di latte gelato and freshly shaved black truffle

2020 Marco de Bartoli 'Vigna la Miccia' Marsala, Sicily | 40

2017 Châteauneuf d'Yquem Sauternes, Bordeaux | 260

Additional 4 grams of black truffle | 20

4 grams of black truffle can be added to any dish