

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.



MOTHER'S DAY

Sunday 11th May 2025

CHEFS MENU

Gambero fritto

King prawn fritter, lemon mayonnaise, paprika

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Mozzarella di Bufala

Buffalo mozzarella, sundried tomato, bagnetto verde,
green elk, dried Ligurian olive

Vitello tonnato

Poached veal, tuna emulsion, anchovies, caper leaves, pine nuts

Linguine con granchio

Linguine, Spanner crab, bottarga, cherry tomato, basil

Cotoletta alla Milanese

Veal cutlet alla Milanese, grissini crust, semi-dried cherry tomatoes, lemon

Rucola

Rocket, parmesan, balsamic dressing

Gelato di pistacchio

Bronte pistachio gelato, Rio Vista mandarin pressed
extra virgin olive oil

160PP



BOLLICINE

Lallier Réflexion R.020 Brut Champagne | **G1 35 | Btl 190**

Lallier Grand Rosé Brut Champagne | **G1 45 | Btl 280**

OPTIONAL ADD ONS

Ostriche Half dozen 40 | dozen 79 | add 2g caviar additional 13 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

Lasagna alla Bolognese croccante 12 ea

Crispy Bolognese style lasagna, parmesan cream

Gnocco Fritto con bresaola 12 ea

Deep fried pizza dough filled with taleggio and topped
with Wagyu bresaola