

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.

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MELBOURNE CUP

LUNCH MENU

Tuesday, 7th November 2023

Cannolo di ricciola

Cannolo filled with kingfish tartare, ricotta and lemon

Focaccia con olio extra vergine di olive

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Cernia con gazpacho

Coral trout, celery and cucumber gazpacho, pickled onion

Spaghettoni con gamberi rossi, arancio e bottarga

Mancini spaghettoni, scarlet prawn, bottarga and orange

Filetto di manzo

Tajima beef tenderloin MBS 5+, Jerusalem artichoke, truffle jus

Torta ai 3 cioccolati

Triple chocolate cake served with orange sorbet

Petit Four

MENU \$225 PP