

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.

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MELBOURNE CUP LUNCH

Tuesday 5th November 2024

MENU

Mondeghino con caviale

Duck croquette, stracciatella, oscietra caviar

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Granseola

Steamed mud crab, mozzarella, spring peas, macadamia

Risotto ai gamberi rossi

Aged carnaroli risotto, white asparagus, West Australian Amaebi prawns

Bistecca di Wagyu

Tajima Wagyu beef tenderloin MBS 5+, red wine jus,
rocket emulsion, parmesan cream

Rocket, parmesan, balsamic

Granita

Citrus granita, whipped buffalo ricotta, almond crumble

Petit Four

\$225 PP

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LALLIER
CHAMPAGNE
Aÿ - FRANCE

Lallier Réflexion R.020 Brut Champagne | Gl 35 | Btl 190

Lallier Grand Rosé Brut Champagne | Gl 45 | Btl 280

OPTIONAL ADD ONS

Ostriche

Half dozen 42 | 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 10 ea

Crispy Bolognese style lasagna, parmesan cream

Gnocco Fritto con mortadella 12 ea

Deep fried pizza dough filled with taleggio and topped with mortadella

Crocchetta di patate, uova di trota 10 ea

Potato croquette, mascarpone, Yarra Valley rainbow trout roe

Signature a'Mare Cheese Box

Selection of four cheeses with condiments 65 (or individual 22)