

a Mare

Menu subject to change.

*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.*



**MELBOURNE CUP
LUNCH MENU**

Tuesday 4th November 2025

Brioche di tonno crudo

Yellowfin tuna crudo on brioche, pistachio,
Yarra Valley trout roe

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Tonnato

Stone Axe Wagyu 9+ roast beef tonnato,
Albacore tuna dressing, capers, pine nuts

Busiate ai gamberi

Busiate pasta, South Australian King prawns, zucchini,
cherry tomato

Anatra

Roast duck breast, Porcini and wild mushrooms, duck jus, herbs
Roasted rosemary potatoes

Panna Cotta

Whipped panna cotta, fresh strawberry,
lemon and basil granita

\$225 PP



BOLLICINE

NV Louis Roederer Brut Collection 245 Champagne | Gl 55 | Btl 265

2017 Louis Roederer Vintage Rosé Champagne | Gl 70 | Btl 385

OPTIONAL ADD ONS

Ostriche

Half dozen 45 | dozen 86 | add 2g caviar additional 13 ea

Freshly shucked Sydney Rock 'Appellation' Oyster,
pinot grigio vinegar, shallots, black pepper

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

Gambero fritto 12 ea

King prawn fritter, lemon mayonnaise, paprika