

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.



PRANZO AL VOLO

OPTIONAL ADD ON

Ostriche with caviar \$20 ea/natural \$7 ea

Freshly shucked Sydney Rock 'Appellation' Oyster, pinot grigio vinaigrette

CHOOSE ONE PRIMO

Served with freshly baked focaccia, pugliese extra virgin olive oil and aged balsamic from modena

Antipasto all'Italiana

Seasonal antipasto selection of marinated vegetables and artisanal cheeses

Prosciutto e frutta di stagione

Kurobuta pork prosciutto thinly sliced with seasonal fruit

Crudo di dentice

Wild caught red snapper crudo, citrus dressing, chilli oil and finger lime

Carpaccio di Manzo

Tajima wagyu beef carpaccio, rocket, Parmigiano Reggiano

CHOOSE ONE SECONDO

Rigatoni alla carbonara

Rigatoni pasta with a traditional carbonara sauce of guanciale, egg yolk, Parmigiano Reggiano & Pecorino

Busiate alla Bolognese

Busiate pasta with Bolognese ragù

Ricciola alla griglia, salsa crudaiola

Grilled Hiramasa kingfish, 'crudaiola' dressing of tomato, green olives & baby capers

Tagliata di manzo con cavolo verde

Beef tagliata of the day, rosemary oil, sautéed kale

79PP

All Sides 18

Rocket & Parmesan Salad | Goats cheese, baby cos & chickpea salad
Broccolini with Bagna Cauda | Snow peas with preserved lemon | Rosemary Potatoes

Available Mon-Fri lunch for limited time only. Not available in conjunction with any other offers.