

*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.*

## VEGETARIAN À LA CARTE

### ENTRÉE

#### **Focaccia 4 ea**

Traditional focaccia, Pugliese extra virgin olive oil

#### **Mozzarella di bufala con pinzimonio 31**

Local buffalo mozzarella, raw and cooked seasonal vegetables with citrus dressing and horseradish emulsion

### PASTA / MAINS

#### **Trofie al pesto 42**

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts made tableside

#### **Risotto zafferano e aceto balsamico 38**

Aged Acquerello carnaroli risotto, saffron, Parmigiano Reggiano and aged balsamic vinegar from Modena

### SIDES 18

#### **Rucola**

Rocket, parmesan, balsamic dressing

#### **Broccolini**

Broccolini cooked over charcoal

#### **Taccole**

Warm snow peas, preserved lemon, chilli

#### **Patate**

Roasted royal blue potatoes, rosemary

## VEGAN À LA CARTE

### ENTRÉE

#### **Focaccia 4 ea**

Traditional focaccia, Pugliese extra virgin olive oil

#### **Pinzimonio agrumi e rafano 26**

Raw and cooked seasonal vegetables with citrus dressing and horseradish emulsion

### PASTA / MAINS

#### **Trofie al pesto 42**

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts made tableside

#### **Risotto zafferano e aceto balsamico 38**

Aged Acquerello carnaroli risotto, saffron and aged balsamic vinegar from Modena

### SIDES 18

#### **Rucola**

Rocket, balsamic dressing

#### **Broccolini**

Broccolini cooked over charcoal

#### **Taccole**

Warm snow peas, preserved lemon, chilli

#### **Patate**

Roasted royal blue potatoes, rosemary

### DESSERT

#### **Sorbetto al limone 19**

Lemon sorbet

## VEGETARIAN A'MARE EXPERIENCE

*Designed for the whole table to share, minimum of 2*

### Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

### Mozzarella di bufala con pinzimonio

Local buffalo mozzarella, raw and cooked seasonal vegetables with citrus dressing and horseradish emulsion

2021 | Graci Etna Bianco, Carricante & blend | Sicily, Italy

### Trofie al pesto

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts

2021 | Institute Agricole Regional Mirage Floral, Valle d'Aosta Traminer, Incrocio Manzoni | Valle d'Aosta, Italy

### Risotto zafferano e aceto balsamico

Aged Acquerello carnaroli risotto, saffron, Parmigiano Reggiano and aged balsamic vinegar from Modena

### Contorni

Rocket, parmesan, balsamic dressing  
Roasted royal blue potatoes, rosemary

2020 | Fiegl Ribolla Gialla Macerata | Friuli, Italy

### Tiramisù

a'Mare's tiramisù

2015 | Cantine di Dolianova Moscato di Sardegna | Sardinia, Italy

120PP

*Optional wine pairing 95PP*

## VEGAN A'MARE EXPERIENCE

*Designed for the whole table to share, minimum of 2*

### Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

### Pinzimonio agrumi e rafano

Raw and cooked seasonal vegetables with citrus dressing & horseradish emulsion

2021 | Te Mata Cape Crest Sauvignon Blanc | Hawkes Bay, NZ

### Trofie al pesto

Trofie pasta, served with pesto of basil, macadamia nuts and pine nuts

2021 | Institute Agricole Regional Mirage Floral, Valle d'Aosta Traminer, Incrocio Manzoni | Valle d'Aosta, Italy

### Risotto zafferano e aceto balsamico

Aged Acquerello carnaroli risotto, saffron and aged balsamic vinegar from Modena

### Contorni

Rocket, balsamic dressing  
Roasted royal blue potatoes, rosemary

2020 | Fiegl Ribolla Gialla Macerata | Friuli, Italy

### Sorbetto al limone

Lemon sorbet

2018 | Ornella Molon Bianco Di Ornella, Sauvignon Blanc, Gewürztraminer, Verduzzo blend | Veneto, Italy

120PP

*Optional wine pairing 95PP*