

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.*

ASSAGGINI

Focaccia 4 ea

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Maritozzo e Caviale 15 ea

White sturgeon caviar served in a savoury Roman milk bun

With a glass of Charles Heidsieck 45

Gnocco Fritto alla Bolognese 10 ea

Deep fried pizza filled with wagyu bolognese sauce, fior di latte and Parmigiano Reggiano

ANTIPASTI DI MARE

Ostriche with caviar 20 ea/natural 7 ea

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

Caviale 50g 315/25g 160

ARS Italica Oscietra caviar, crostini, mascarpone, chives

Crudo di dentice 29

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

Tagliatella di Calamari 32

Calamari 'tagliatella-style', squid ink sauce with white sturgeon caviar

Capasanta gratinata 12 ea

Scallop gratin – sundried tomato and breadcrumbs

Scampi gratinati 26 ea

NZ Scampi gratin – garlic, herbs and breadcrumbs

Selezione a'Mare 62 pp

Selection of: Snapper Crudo, Calamari and caviar, Scampi gratin and Scallop gratin
(minimum order for two people)

ANTIPASTI DI TERRA

Mozzarella di bufala con pinzimonio 31

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

Vitello Tonnato con farinata 37

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts served with chickpea flour flatbread

Carpaccio di manzo, rucola e parmigiano 32

Tajima wagyu beef carpaccio, rocket, Parmigiano Reggiano

CONTORNI

Insalata lattughina 18

Goat's cheese, crunchy chickpeas, baby gem cos lettuce, anchovy dressing

Rucola 18

Rocket, parmesan, balsamic dressing

Broccolini 18

Broccolini cooked over charcoal, bagna cauda

Taccole 18

Warm snow peas, preserved lemon, chilli

Patate 18

Roasted royal blue potatoes, rosemary

PASTA E RISOTTO

Trofie al pesto 42

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

Spghettini all'aglio, olio, pepperoncino e cicala 79

Moreton Bay bug Mancini spghettini, garlic, oil and chilli

Rigatoni alla carbonara 39

Rigatoni pasta, egg yolk, Pecorino, Parmigiano Reggiano and guanciale

Risotto ai porcini e fegato d'oca 48

Aged Acquerello carnaroli risotto with porcini and local wild mushroom ragù, foie gras emulsion

Ravioli all'aragosta e burrata 56

NSW Eastern rock lobster and burrata ravioli

SECONDI

Merluzzo alla livornese 60

Glacier 51 Toothfish, black olive sauce, semi dried cherry tomato and oregano

Ricciola alla griglia, salsa crudaiola 48

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

Anatra arrosto con porro e lamponi 57

Roasted duck breast cooked on the bone, confit leek, raspberry and balsamic sauce

Agnello alla piemontese 59

Roasted rack of lamb, Piemontese salsa verde, horseradish, lamb jus

Cotoletta Milanese 110

Veal cutlet (500g) *alla Milanese*, grissini crust, semi-dried cherry tomatoes, lemon

Filetto di manzo alla Rossini 140

Tajima wagyu beef tenderloin MBS 4+, foie gras, truffled marsala sauce

DA CONDIVIDERE (TO SHARE)

Pesce Intero alla brace – price per kg

Whole Fish of the Day in the charcoal oven, 'crudaiola' dressing of tomato, green olives & baby capers

Cotoletta Milanese 210

'Elephant ear' (1kg) veal cutlet, grissini crust, semi-dried cherry tomatoes, lemon

Bistecca Fiorentina – price per kg

Charcoal grilled 1kg 2GR full blood wagyu steak MBS 9+ with rosemary oil

A'MARE CLASSIC 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

Vitello Tonnato e farinata

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts served with chickpea flour flatbread

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

2020 | *Fattoria San Lorenzo Le Oche, Verdicchio* | Marche, Italy

Trofie al pesto

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

2021 | *Institute Agricole Regional Mirage Floral,*

Traminer, Incrocio Manzoni | Valle d'Aosta, Italy

Cotoletta orecchia di elefante

'Elephant ear' veal cutlet alla Milanese, grissini crust, semi-dried cherry tomatoes, lemon

Contorni

Rocket, parmesan, balsamic dressing

Roasted royal blue potatoes, rosemary

2020 | *Vietti Perbacco Langhe, Nebbiolo* | Piedmont, Italy

Tiramisù

a'Mare's tiramisù

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

146PP

Optional wine pairing 95PP

A'MARE LUXURY EXPERIENCE

Designed for the whole table, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Selezione a'Mare

Wild caught red snapper carpaccio, citrus dressing, chilli oil, finger lime

Calamari 'tagliatella-style', squid ink sauce, white sturgeon caviar

Scallop gratin - sundried tomato breadcrumbs

NZ Scampi gratin - garlic, herbs and breadcrumbs

2020 | *Markus Molitor Graacher Himmelreich Spatlese*

Riesling | Mosel, Germany

2021 | *La Tosa Colli Piacentini Sorriso di Cielo*

Malvasia | Emilia-Romagna, Italy

Spaghettoni all'aglio, olio, pepperoncino e cicala

Moreton Bay bug Mancini spaghettoni, garlic, oil and chilli

2019 | *Rudi Vindimian Vigneti delle Dolomiti, Kerner* | Alto Adige, Italy

Choice of:

Merluzzo alla livornese

Glacier 51 Toothfish, black olive sauce, semi dried cherry tomato and oregano

2020 | *Bosco Nestore Pan, Chardonnay* | Abruzzo, Italy

OR

Filetto di manzo alla Rossini

Tajima wagyu beef tenderloin MBS 4+, foie gras, truffled marsala sauce

2021 | *Calendre Valpolicella Classico Superiore, Corvina* | Veneto, Italy

Contorno

Rucola

Rocket, parmesan, balsamic dressing

Fior di Fragola

Sheep milk semifreddo, strawberry & white chocolate

2018 | *Ornella Molon Bianco Di Ornella, Sauvignon Blanc,*

Gewürztraminer, Verduzzo blend | Veneto, Italy

196PP

Optional wine pairing 95PP