

*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.*



## ITALIAN JOB MENU

### **Frisella Pugliese**

Pugliese bruschetta with cherry tomatoes and oregano

2021 | *Valdibella Terre Siciliane, Zibibbo* | *Sicily, Italy*

### **Battuta di manzo**

Wagyu beef tartare, black pepper mayonnaise, ciabatta crisps

2022 | *Massimo Rivetti, Pinot Nero* | *Piemonte, Italy*

### **Paccheri con aragosta**

Paccheri pasta with half a charcoal grilled Eastern Rock Lobster, fresh tomato, semi-dried tomatoes, chilli and lobster bisque

**OR**

### **Spaghetтини all'aglio, olio, peperoncino e cicala**

Moreton Bay bug, homemade spaghetti alla chitarra, garlic, anchovy, oil and chilli

2022 | *Sella & Mosca Rosato di Alghero, Cannonau Sangiovese* | *Italy*

### **Sgroppino**

A typical Italian mid course palate cleanser made from Malfy gin, Aperol, passion fruit sorbet and prosecco

### **Guancia di manzo in crosta di sale**

Wagyu beef cheek baked in a salt crust served with Nebbiolo beef jus

### **Sformato di patate**

Potato gateau, parmesan and black pepper

2018 | *Le Calendre Ripasso della Valpolicella, Corvina blend* | *Veneto, Italy*

### **Gelato fior di latte**

Fior di latte gelato served with your selection of toppings

2022 | *Piero Gatti, Moscato* | *Piedmont, Italy*

**180PP**

*Optional wine pairing 95PP*