

a Mare

*Please note 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 Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic	4 ea
Caviale (50g) ARS Italica oscietra caviar, brioche, mascarpone, chives	295
Ostriche with caviar 20 ea / natural 6.5 ea Freshly shucked Sydney Rock 'Appellation' oysters, pinot grigio vinegar, eschallots, black pepper	
Pinzimonio con salsa alla trapanese Raw and cooked summer vegetables with almond and tomato emulsion	32
Burrata Caprese Local burrata, salsa verde, green tomato	36
Crudità a'Mare agli agrumi Daily crudo selection, citrus dressing, Calabrian chilli and crustaceans oil	48
Aragostella alla brace Chargrilled WA black marron, fennel and orange salad with a tomato and lime dressing	69
Vitello Tonnato Veal tenderloin, tuna mayonnaise, baby capers, pine nuts	37

PASTA E RISOTTO

Trofie al pesto Trofie pasta, served with pesto of basil, macadamia nuts and pinenuts made tableside	39
Cappelletti, pecorino, mortadella Cappelletti filled with pecorino, mortadella cream, pistachio, lemon	38
Spaghetti alla Chitarra a'Mare Whole or Half /MP Egg spaghetti chitarra, rock lobster, cherry tomato, garlic, basil, chilli	
Risotto ai Ricci di Mare Aged carnaroli risotto, buffalo mozzarella, sea urchin, finger lime	46
Maccheroncini alla Bolognese Fresh semolina maccheroncini, slow cooked wagyu Bolognese ragout	38

CONTORNI

Insalata con foglie aromatiche Green leaf salad	16
Rucola Rocket, parmesan, balsamic dressing	16
Broccolini Wood roasted broccolini, preserved lemon, chilli	16
Patate Roasted Royal Blue potatoes, rosemary	16

SECONDI

Ricciola, acqua pazza Kingfish fillet, poached in <i>acqua pazza</i> cherry tomato and herb broth, mussels, green beans	56
Pesce intero alla brace Price per kg Whole fish caught ethically and sustainably from some of the country's best fisherman, served with ' <i>mugnaiia</i> ' salsa of lemon, butter, caper berries and sea plants	
Cotoletta orecchia di elefante 'Elephant ear' (Casino, NSW) veal cutlet (500g) <i>alla Milanese</i> , grissini crust, semi-dried cherry tomatoes, lemon	110
Galletto alla diavola Charcoal butterflied spatchcock chicken, chilli and capsicum glaze, Ligurian olives	48
Tagliata di manzo wagyu, rucola, grana Rangers Valley Wagyu Sirloin charcoal tagliata, rocket emulsion, Parmigiano Reggiano cream, aged balsamic vinegar	69

DA CONDIVIDERE (TO SHARE)

Cotoletta orecchia di elefante 'Elephant ear' (Casino, NSW) veal cutlet (1kg) <i>alla Milanese</i> , grissini crust, semi-dried cherry tomatoes, lemon	210
Bistecca Fiorentina 1kg Shiro Kin full blood Wagyu 9+ bistecca, rosemary oil	285

DOLCI

Formaggi a'Mare Signature Cheese Box Selection of cheeses and condiments	65
Tiramisù al cucchiaino a'Mare tiramisu served tableside	22
Crema Catalana al Mango Mango Crema Catalana, fior di latte gelato, champagne granita	25
Croccantino Hazelnut and chocolate semifreddo, bitter Amarena cherries coulis	25
Gelato fior di latte Fior di latte gelato Served with your choice of: Caramelised pistachio & pistachio cream or Bitter Amarena Fabbri cherries or Cocoa nibs and chocolate sauce	22

A'MARE EXPERIENCE

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Crudità a'Mare agli agrumi

Daily crudo selection, citrus dressing, Calabrian chilli and crustaceans oil

Burrata Caprese

Local burrata, salsa verde, green tomato

Trofie al pesto

Trofie pasta, pesto of basil, macadamia nuts and pinenuts

Cotoletta orecchia di elefante

'Elephant ear' (Casino, NSW) veal cutlet *alla Milanese*, grissini crust, semi-dried cherry tomatoes, lemon

Insalata con foglie aromatiche

Green leaf salad

Patate

Roasted Royal Blue potatoes, rosemary

Tiramisù al cucchiaio

a'Mare tiramisù served tableside

150PP

A'MARE LUXURY EXPERIENCE

Designed for the whole table to share, minimum of 2

Focaccia

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic

Crudità a'Mare agli agrumi

Daily crudo selection, citrus dressing, Calabrian chilli and

Vitello Tonnato

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts

Spaghetti alla Chitarra a'Mare

Egg spaghetti chitarra, rock lobster, cherry tomato, garlic, basil, chilli

Tagliata di manzo wagyu, rucola, grana

Rangers Valley Wagyu Sirloin charcoal tagliata, rocket emulsion, Parmigiano Reggiano cream, aged balsamic vinegar

Insalata con foglie aromatiche

Green leaf salad

Patate

Roasted Royal Blue potatoes, rosemary

Croccantino

Hazelnut and chocolate semifreddo, bitter Amarena cherries coulis

220PP