

a Mare



Signature Dishes

*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.*

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CRUDO

Raw

SYDNEY ROCK OYSTERS

Half dozen 45 | Dozen 86 | Add 2g caviar 13 ea
Pinot grigio vinegar, shallots, black pepper dressing

CAPELANTE | 39

Scallops, buttermilk, finger lime, chilli oil
Three pieces

ARS ITALICA OSCIETRA CAVIAR

10g 80 | 25g 160 | 50g 315
Crostoni, mascarpone, chives

DENTICE | 32

Wild caught pink snapper,
citrus dressing, sea grapes

TAGLIATELLE DI SEPPIA | 32

Cuttlefish, steamed and finely sliced,
finger lime, fennel pollen, ocean trout roe

TONNO E ANGURIA | 34

Yellowfin Tuna, watermelon compressed
with Rio Vista chilli oil, lime

SELEZIONE DI CRUDI | 55



Selection of: Tonno - Crudo di pesce - Tagliatelle di seppia

Add shellfish selection: 2 oysters - 1 scallop | 25pp

ANTIPASTI

Entree

FOCACCIA | 4.5 ea

Traditional focaccia, extra virgin olive oil,
aged balsamic

MOZZARELLA DI BUFALA | 35

Local buffalo mozzarella,
heirloom cherry tomato, nectarine

CULACCIA DI BUSSETO | 34

Premium Parma prosciutto from the rump,
cantaloupe, basil

VITELLO TONNATO | 36



White Rocks veal tonnato,
Albacore tuna mayonnaise, caper leaves

VERDURE

Vegetables

ASPARAGI | 28

Charcoal grilled local green asparagus, white
asparagus cream, cured egg yolk, preserved lemon

PARMIGIANA DI ZUCCHINE | 39

Zucchini parmigiana, smoked scamorza, basil
pesto, lightly fried zucchini flowers

CAVOLFIORRE | 34

Wood roasted cauliflower, tomato glaze,
black garlic, Piedmont hazelnut, herbs

BROCCOLINI | 32

Wood roasted broccolini, fava bean purée,
chilli, roasted macadamia



Signature Dishes

DALLA GRIGLIA

From the Josper wood oven



PESCE DEL GIORNO | MP

Whole fish of the day,
tomato, caper dressing

TONNO | 63

Charcoal grilled Yellowfin Tuna loin,
turnip tops, grapefruit, chilli oil 250g

GAMBERI PIZZAIOLA | 52

South Australian King prawns, San Marzano
tomato, stracciatella, fresh oregano 300g

COSTATA DI CONTROFILETTO | 140

Black Onyx bone in sirloin,
Nebbiolo reduction, salsa verde 550g

COSTATA | 195

Rangers Valley Wagyu rib eye steak,
Marble score 5+ 650g

BISTECCA FIORENTINA | 350

Stone Axe full blood Wagyu T Bone Steak,
Marble score 9+ 1kg

PASTA

Homemade Pasta



TROFIE AL PESTO | 42

Pesto of basil, Parmigiano Reggiano, pecorino,
macadamia nuts, pine nuts. *Made tableside*

PENNE ARRABBIATA | 38

Burrata, San Marzano tomato,
basil, chilli pangrattato

PACCHERI CON CICALA DI MARE | 68

Moreton Bay bug, vodka sauce,
purslane, preserved chilli

SPAGHETTI ARAGOSTA

Half lobster 190 | Whole lobster 295
NSW Eastern Rock lobster, lobster bisque, basil, garlic



RISOTTO CON GAMBERO ROSSO | 58

Red prawn carpaccio and tomato water risotto, 36
month aged Parmigiano Reggiano, parsley

GNOCCHI CON MAIALINO | 44

Slow braised suckling pig ragù
pork crackling, pecorino

SECONDI

Mains

MERLUZZO CON PESTO TRAPANESE | 65

Aquna Farm Murray Cod, almond, garlic,
basil and tomato pesto, green elk

ANATRA | 62

Roast duck breast, Porcini
and wild mushrooms, duck jus, herbs



COTOLETTA MILANESE | 96

Veal cutlet, grissini crumb, semi-dried
cherry tomatoes, rosemary, lemon. 500g

CONTORNI

Sides

RUCOLA | 16

Rocket salad, parmesan, balsamic dressing

RADICCHIO | 16

Salad of radicchio lettuce, walnuts, honey,
gorgonzola dressing

PATATINE FRITTE | 14

Chips

PATATE ARROSTO | 16

Roasted royal blue potatoes, rosemary