

*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.*

*a'Mare*

**VALENTINE'S DAY**

**Friday 14th February 2025**

**SIGNATURE MENU**

**Focaccia**

Traditional focaccia, extra virgin olive oil, aged balsamic

**Mozarella di Bufala**

Buffalo mozzarella, sundried tomato, bagnetto verde, dried Ligurian olive

**Crudo di dentice**

Snapper crudo, herbs buttermilk, rockmelon, chilli

**Paccheri con aragosta**

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

**Costata alla griglia**

Westholme wagyu rib eye steak MBS 4/5 600g, rosemary oil

**Rucola**

Rocket, parmesan, balsamic dressing

**Tiramisù**

a'Mare's tiramisù

**220PP**

a'Mare

**COCKTAIL OF THE DAY**

**Love Potion | 30**

Walcher Raspberry Aquavit, Crème de Cacao, White Chocolate, Raspberry, Citrus

**OPTIONAL ADD ONS**

**Ostriche Half dozen 42 | dozen 79 | add 2g caviar additional 13 ea**

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

**Caviale 10g 80 | 25g 160 | 50g 315**

Italica Oscietra caviar, crostini, mascarpone, chives

**Signature a'Mare Cheese Box**

*Selection of four 65 (or individual 22)*

Gorgonzola Dolce, Lombardy, Italy - Cows milk, blue  
Pecora Dairy, NSW, Australia - Raw sheep milk, semi hard, pecorino style  
Bufaletto Taleggio, Lombardy, Italy - Buffalo and cow milk, washed rind  
Calcagno Pecorino, Sardinia, Italy - Sheep milk, firm, smooth