

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.



**LIVE SEAFOOD DINNER
WITH REDCLAW SEAFOODS**

Thursday 19th September 2024

Granchio

Hand picked King Crab, stracciatella, brioche
Dressed tableside

Ricci di mare

Sea Urchin, potato croquettes, sour cream

Capesante

Scallop crudo, granny smith apple dressing, dill oil, chilli

NV | Mirabella Brut Rosé Franciacorta | Lombardia

Focaccia

Traditional focaccia, whipped Lobster butter

Cozze alla marinara

Mussels, potato cream, marinara sauce, squid ink potato chips

2020 | Fiorano Giulia Erminia Pecorino | Marche

Paccheri con aragosta

Eastern Rock Lobster, paccheri pasta, fresh tomato sauce, basil, chilli

2022 | Domaine Ott Clos Mireille Coeur de Grain | Côtes de Provence

Cernia

Salt crust Coral Trout, crudaiola sauce

Shaved cabbage and pomegranate salad

2020 | Figgl Ribolla Gialla Macerata | Friuli

Gelato

Fior di latte gelato, amarena Fabbri cherries, cherry sauce

NV | Cappellano Barolo Chinato | Piemonte

225PP

Optional wine pairing 150PP



a'Mare

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

ARS 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 Yarrawa, 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

