

# MARE

## BREAD + ANTIPASTO

FRESHLY BAKED BAGUETTE WITH HOME MADE BUTTER + YOUR CHOICE OF	9
- TARAMASALATA <sup>(GF)</sup>	14
- BYRON BAY SMALL PRODUCTION OF STRACCIATELLA + CHARCOAL SALT <sup>(GF)</sup>	15
FIRE ROASTED RED PEPPERS, OREGANO SALT, WASABI LEAF <sup>(GF)</sup> <sup>(DF)</sup>	12
WARM MARINATED MEDITERRANEAN OLIVES <sup>(GF)</sup> <sup>(DF)</sup>	11
MARINATED ORTIZ WHITE ANCHOVIES, GREEN APPLE, CELERY GEL <sup>(GF)</sup> <sup>(DF)</sup>	16
JAMON IBERICO BELLOTA <sup>(GF)</sup> <sup>(DF)</sup>	30
MORTADELLA <sup>(GF)</sup> <sup>(DF)</sup>	14
CALABRESE SALAMI <sup>(GF)</sup> <sup>(DF)</sup>	16
PROSCIUTTO SAN DANIELE <sup>(GF)</sup>	24

## COLD BAR

SOUTH AUSTRALIAN OYSTERS SHUCKED TO ORDER	SIX	DOZEN
- NATURAL <sup>(GF)</sup> <sup>(DF)</sup>	27	53
- LIME + CHILLI DRESSING <sup>(GF)</sup> <sup>(DF)</sup>	29	57
- CHARDONNAY VINEGAR <sup>(GF)</sup> <sup>(DF)</sup>	29	57

ARS ITALICA ROYAL OSCIETRA CAVIAR ON ICE, POTATO BLINI + TRADITIONAL ACCOMPANIMENTS	50GR	285
HIRAMASA KINGFISH CRUDO, SAFFRON SOAKED SUNRISE LIME, PUMPKIN SEEDS, CITRUS OIL <sup>(GF)</sup>		28
BASS STRAIT SCALLOP CEVICHE, LIME + CHILLI DRESSING, KAFFIR LIME OIL, SMOKED SALT <sup>(GF)</sup> <sup>(DF)</sup>		24
WAGYU BEEF TARTARE, BLACK SESAME, AVOCADO FOAM, CRISPS <sup>(GF)</sup> <sup>(DF)</sup>		28
SASHIMI PLATTER CUT TO ORDER: SCALLOP, SALMON, KINGFISH, OYSTERS   12 PIECES <sup>(GF)</sup> <sup>(DF)</sup>		60
SASHIMI + SEAFOOD PLATTER: SCALLOP, SALMON, KINGFISH, OYSTERS, PRAWNS, MORETON BAY BUGS, HALF A LOBSTER <sup>(GF)</sup> <sup>(DF)</sup>		195
LOCAL FRESH PRAWN COCKTAIL, ICEBERG + BABY COS LETTUCE, FLYING FISH ROE <sup>(GF)</sup> <sup>(DF)</sup>		36

## SMALL PLATES

FRIED CRISPY LOCAL BABY SQUID, PARSLEY, JALAPENO, FRESH LEMON	22
CRISPY ZUCCHINI FLOWERS, FILLED WITH RICOTTA + PICKLED CAPSICUM, CUCUMBER VODKA SALAD <sup>(GF)</sup> <sup>(DF)</sup>	32
LARGE MOOLOOLABA GRILLED PRAWNS, XO BUTTER <sup>(GF)</sup>	32
- EXTRA PRAWN	8
CRISPY TEMPURA MORETON BAY BUG IN A MILK BUN, BUG MAYO, SWEET + SOUR SAUCE	24
WAGYU BEEF TATAKI, SEMI DRIED TOMATO, CONFIT ONION, CRISPY MILK	35
SLOW POACHED + GRILLED FREMANTLE OCTOPUS, LEMON GEL, OREGANO, CHILLI <sup>(GF)</sup> <sup>(DF)</sup>	34
LOBSTER + SCALLOP RAVIOLI, ABALONE SAUCE, CHILLI + AMARANTH OIL	38
- EXTRA RAVIOLI	12

## CHEESE

SERVED WITH CROSTINIS, TRUFFLED HONEY + FRESH GRAPES

ONE 18	TWO 28	THREE 38
GRUYERE 1655 AOP - SWITZERLAND COW MILK, REFINED RICHNESS, FLORAL + EARTHY AROMA		
OSSAU IRATY AOP - FRANCE SEMI HARD SHEEP MILK CHEESE, OILY, CREAMY FEEL, NUTTY		
SHROPSHIRE BLUE - UK COW MILK, SHARP, STRONG FLAVOUR, TANGY AROMA		
TALLEGIO - ITALY COW MILK, LUXURIOUS CREAMINESS		

## CAVIAR

CAVIAR BUMP (5G)	27
ADD BELVEDERE	13
ADD ANCHOVIE INFUSED OGINSKI	13
ADD CARPATIA LUXURY VODKA	75

# MARE

## IN-HOUSE MADE ARTISANAL ITALIAN PASTA

ALASKAN CRAB, SQUID INK BIGOLI, FLYING FISH ROE, VANILLA OIL	44
VINE RIPE TOMATO SAUCE, EGGPLANT, CONCHIGLIE (SEASHELL), CREAMY RICOTTA <sup>(V)</sup>	38
12H BRAISED LAMB RAGU, CAVATELLI, LEMON, MINT	42
PRAWN + LOBSTER RISOTTO, STRACCIATELLA, PINK PEPPER, FRESH THYME	58

## MAINS

SLOW COOKED FILLET OF RED EMPEROR, OLIVES, PINK PEPPER, CITRUS BUTTER <sup>(GF)</sup>	48
PAN ROASTED LOBSTER TAIL, GARLIC BUTTER, GREEN OLIVES, POTATO	85
BRAISED LAMB RUMP, ROSEMARY INFUSED MUSTARD, LEMON CHILLI CRUMB <sup>(GF) (DF)</sup>	56
350GR VEAL MILANESE ON THE BONE, SEMI DRIED TOMATO, PARMESAN, LEMON	58
FREE RANGE CHICKEN BREAST, GOATS CHEESE POLENTA, PICKLED CORN, PARMESAN, PESTO <sup>(GF)</sup>	45
12H BRAISED BEEF SHORT RIB, TRUFFLE BUTTER, HERB CRUMB	65
WATERMELON STEAK, SESAME, SPRING ONION HERB SALAD, PICKLED CORN, LEMON ESSENCE <sup>(GF) (VEGAN)</sup>	39

## TO SHARE

OVEN BAKED WHOLE FISH OF THE DAY, PICKLED RED PEPPERS, CAPERS, LEMON, EXTRA VIRGIN OLIVE OIL <sup>(GF)</sup> <i>(PLEASE ASK YOUR WAITSTAFF FOR THE DAILY CATCH &amp; MARKET PRICE)</i>	MP
1.3KG TOMAHAWK, ANGUS GRASS FED, 36 MONTHS OLD, CAPE GRIM, TAS <sup>(GF) (DF)</sup> SERVED WITH CAFÉ DE PARIS BUTTER <i>(ALLOW 45 MINUTES WAIT)</i>	165
1.4KG T-BONE, ANGUS GRASS FED, 36 MONTHS OLD, CAPE GRIM, TAS <sup>(GF)</sup> SERVED WITH ROASTED CHERRY TOMATO, ROASTING JUS <i>(ALLOW 45 MINUTES WAIT)</i>	170

## CHARGRILLED PREMIUM BEEF

*SERVED WITH RED ONION MARMALADE, TRUSS TOMATOES + YOUR CHOICE OF RED WINE JUS OR BEARNAISE*

200GR BLACK ANGUS TENDERLOIN, 380 DAYS GRASS FED, VIC <sup>(GF) (DF)</sup>	68
400GR WAGYU RUMP, MB7+, GRASS FED, SOUTH EAST QLD <sup>(GF) (DF)</sup>	72
300GR BLACK ANGUS STRIPLOIN, 120 DAYS GRASS FED, CAPE GRIM, TAS <sup>(GF) (DF)</sup>	58

## SIDES & SALADS

SHOESTRING TRUFFLE FRIES, PARMESAN <sup>(GF)</sup>	14
CLASSIC, CREAMY MASH POTATO, PARMESAN, EXTRA VIRGIN OLIVE OIL <sup>(GF)</sup>	13
ABALONE + LOBSTER MASH POTATO <sup>(GF)</sup>	17
HONEY + BLACK PEPPER GLAZED CARROTS, BALSAMIC, THYME <sup>(GF) (DF)</sup>	14
BUTTER BEANS, COS, PEACHES, MUSTARD DRESSING <sup>(GF) (DF)</sup>	14
BABY COS, EXTRA VIRGIN OLIVE OIL, BRONZE DILL, SQUEEZED LEMON <sup>(GF) (DF)</sup>	12
VINE RIPENED TOMATO, CAPERBERRIES, CUCUMBER, FETTA, RED ONION, MARINATED OLIVES <sup>(GF)</sup>	16