

MARE

BREAD + ANTIPASTO

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

COLD BAR + CAVIAR

SOUTH AUSTRALIAN OYSTERS SHUCKED TO ORDER	SIX	DOZEN	CAVIAR BUMP (5G)	27
- NATURAL (GF) (DF)	27	53	ADD CHILLED BELVEDEERE	13
- LIME + CHILLI DRESSING (GF) (DF)	29	57	ADD ANCHOVIE INFUSED OGINSKI	13
- CHARDONNAY VINEGAR (GF) (DF)	29	57	ADD CARPATIA LUXURY VODKA	75
ARS ITALICA ROYAL OSCIETRA CAVIAR ON ICE, POTATO BLINI + TRADITIONAL ACCOMPANIMENTS			50GR	285
KAVIARI WHITE STURGEON CAVIAR ON ICE, POTATO BLINI + TRADITIONAL ACCOMPANIMENTS			50GR	235
HIRAMASA KINGFISH CRUDO, SAFFRON SOAKED SUNRISE LIME, PUMPKIN SEEDS, CITRUS OIL (GF)				28
BASS STRAIT SCALLOP CEVICHE, LIME + CHILLI DRESSING, KAFFIR LIME OIL, SMOKED SALT (GF) (DF)				24
TARTARE, BLACK SESAME, AVOCADO FOAM, CRISPS				28
- WILD CAUGHT NZ SALMON (GF) (DF)				
- WAGYU BEEF TARTARE (GF) (DF)				
- ZUCCHINI + PUMPKIN (GF) (VEGAN)				22
SASHIMI PLATTER CUT TO ORDER: SCALLOP, SALMON, KINGFISH, OYSTERS 12 PIECES (GF) (DF)				60
- ADD CAVIAR (5G)				27
SASHIMI + SEAFOOD PLATTER: SCALLOP, SALMON, KINGFISH, OYSTERS, PRAWNS, MORETON BAY BUGS, HALF A LOBSTER (GF) (DF)				195
- ADD CAVIAR (5G)				27
SEAFOOD COCKTAIL, ICEBERG + BABY COS LETTUCE, FLYING FISH ROE WITH YOUR CHOICE OF				
- LOCAL FRESH PRAWN COCKTAIL (GF) (DF)				36
- MORETON BAY BUG COCKTAIL (GF) (DF)				38
- DAILY COOKED LOBSTER COCKTAIL (GF) (DF)				42
- SEAFOOD COCKTAIL PLATTER (ALL OF THE ABOVE) (GF) (DF)				120

SMALL PLATES

FRIED CRISPY LOCAL BABY SQUID, PARSLEY, JALAPENO, FRESH LEMON	22
LARGE MOOLOOLABA GRILLED PRAWNS, XO BUTTER (GF)	32
- EXTRA PRAWN	8
CRISPY TEMPURA MORETON BAY BUG IN A MILK BUN, BUG MAYO, SWEET + SOUR SAUCE	24
SLOW POACHED + GRILLED FREMANTLE OCTOPUS, LEMON GEL, OREGANO, CHILLI (GF) (DF)	34
LOBSTER + SCALLOP RAVIOLI, ABALONE SAUCE, CHILLI + AMARANTH OIL	38
- EXTRA RAVIOLI	12

MARE

DE CECCO ARTISANAL ITALIAN PASTA

SQUID INK FETTUCCINE, ALASKAN CRAB, FLYING FISH ROE, VANILLA OIL	44
CONCHIGLIE (SEASHELL), VINE RIPE TOMATO SAUCE, EGGPLANT, CREAMY RICOTTA ^(V)	38
FUSILLI PASTA WITH WHITE VEAL RAGU, CHIVES + AGED PECORINO FOAM	44

MAINS

OVEN BAKED WHOLE FISH OF THE DAY, PICKLED RED PEPPERS, CAPERS, LEMON, EXTRA VIRGIN OLIVE OIL ^(GF) <i>(PLEASE ASK YOUR WAITER FOR THE DAILY CATCH & MARKET PRICE)</i>	MP
SLOW COOKED FILLET OF RED EMPEROR, OLIVES, PINK PEPPER, CITRUS BUTTER ^(GF)	48
GRILLED LIVE LOBSTER, DAILY CATCH, GARLIC + HOMEMADE PRESERVED LEMON BUTTER, SHOESTRING FRIES ^(GF) <i>(LIMITED SUPPLY)</i>	DAILY MP
BRAISED LAMB RUMP, ROSEMARY INFUSED MUSTARD, LEMON CHILLI CRUMB ^(GF) ^(DF)	56
350GR VEAL MILANESE ON THE BONE, SEMI DRIED TOMATO, PARMESAN, LEMON	58
FREE RANGE CHICKEN BREAST, GOATS CHEESE POLENTA, PICKLED CORN, PARMESAN, PESTO ^(GF)	45
WATERMELON STEAK, SESAME, SPRING ONION HERB SALAD, PICKLED CORN, LEMON ESSENCE ^(GF) ^(VEGAN)	39

CHARGRILLED PREMIUM BEEF

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

200GR BLACK ANGUS TENDERLOIN, 380 DAYS GRASS FED, VIC ^(GF) ^(DF)	68
400GR WAGYU RUMP, MB9+, GRASS FED, SOUTH EAST, QLD ^(GF) ^(DF)	72
300GR BLACK ANGUS STRIPLOIN, 120 DAYS GRASS FED, CAPE GRIM, TAS ^(GF) ^(DF)	58
1.3KG TOMAHAWK, ANGUS GRASS FED, 36 MONTHS OLD, CAPE GRIM, TAS ^(GF) ^(DF) 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 ^(GF) SERVED WITH ROASTED CHERRY TOMATO, ROASTING JUS <i>(ALLOW 45 MINUTES WAIT)</i>	170

SIDES & SALADS

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