

MARE

COLD BAR

SOUTH AUSTRALIAN OYSTERS SHUCKED TO ORDER	SIX	DOZEN
- NATURAL ^(GF) ^(DF)	27	53
- LIME + CHILLI DRESSING ^(GF) ^(DF)	29	57
- CHARDONNAY VINEGAR ^(GF) ^(DF)	29	57
HIRAMASA KINGFISH CEVICHE, COCONUT, PICKLED ONIONS, GRAPEFRUIT GEL ^(GF)		26
BASS STRAIT SCALLOP CEVICHE, INFUSED CITRUS LEAVES, COCONUT MILK, OLIVE OIL ^(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
SASHIMI + SEAFOOD PLATTER: SCALLOP, SALMON, KINGFISH, OYSTERS, PRAWNS, MORETON BAY BUGS, HALF A LOBSTER ^(GF) ^(DF)		195
ARS ITALICA ROYAL OSCIETRA CAVIAR ON ICE, CROSTINI + HOMEMADE BUTTER	50GR	285
SEAFOOD COCKTAIL, ICEBERG + BABY COS LETTUCE, SOFT QUAIL EGG + SALMON CAVIAR 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

MEZZE

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

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 ^(DF)		24
SLOW POACHED + GRILLED FREMANTLE OCTOPUS, LEMON GEL, OREGANO, CHILI ^(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, SALMON CAVIAR, VANILLA OIL	44
PACCHERI PASTA, VINE RIPE TOMATO SAUCE, EGGPLANT, CREAMY RICOTTA ^(V)	36
FUSILLI PASTA WITH WHITE VEAL RAGU + AGED PECORINO FOAM	44

MAINS

OVEN BAKED WHOLE FISH OF THE DAY, PICKLED RED PEPPERS, CAPERS, LEMON, EVOO ^(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
CHARGRILLED RACK OF LAMB, CARAMELISED IN HONEY + BLACK PEPPER, TOMATO TAPENADE, SMOKED SALT RUB ^{(GF) (DF)}	56
350GR VEAL MILANESE ON THE BONE, SEMI DRIED TOMATO, PARMESAN, LEMON	58
FREE RANGE CHICKEN BREAST, POLENTA, CHARRED BABY CORN, PARMESAN, BASIL ^(GF)	45
WATERMELON STEAK, SESAME, SPRING ONION HERB SALAD, LEMON ESSENCE ^{(GF) (VEGAN)}	39

CHAR GRILLED 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	170

SIDES & SALADS

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