

# 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 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
SASHIMI + SEAFOOD PLATTER: SCALLOP, SALMON, KINGFISH, OYSTERS, PRAWNS, MORETON BAY BUGS, HALF A LOBSTER (GF) (DF)		195
ARS ITALICA ROYAL OSCIETRA CAVIAR ON ICE, POTATO BLINI + CRÈME FRAÎCHE	50GR	285
KAVIARI WHITE STURGEON CAVIAR ON ICE, POTATO BLINI + CRÈME FRAÎCHE	50GR	235
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

## MEZZE

FRESHLY BAKED BAGUETTE WITH HOME MADE BUTTER + YOUR CHOICE OF		9
- TARAMASALATA (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

## 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, 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 <sup>(V)</sup>	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 <sup>(GF)</sup> <i>(PLEASE ASK YOUR WAITER FOR THE DAILY CATCH &amp; MARKET PRICE)</i>	MP
SLOW COOKED FILLET OF RED EMPEROR, OLIVES, PINK PEPPER, CITRUS BUTTER <sup>(GF)</sup>	48
GRILLED LIVE LOBSTER, DAILY CATCH, GARLIC + HOMEMADE PRESERVED LEMON BUTTER, SHOESTRING FRIES <sup>(GF)</sup> <i>(LIMITED SUPPLY)</i>	DAILY MP
BRAISED LAMB RUMP, ROSEMARY INFUSED MUSTARD, LEMON CHILLI CRUMB <sup>(GF)</sup> <sup>(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
WATERMELON STEAK, SESAME, SPRING ONION HERB SALAD, PICKLED CORN, LEMON ESSENCE <sup>(GF)</sup> <sup>(VEGAN)</sup>	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 <sup>(GF)</sup> <sup>(DF)</sup>	68
400GR WAGYU RUMP, MB9+, GRASS FED, SOUTH EAST, QLD <sup>(GF)</sup> <sup>(DF)</sup>	72
300GR BLACK ANGUS STRIPLOIN, 120 DAYS GRASS FED, CAPE GRIM, TAS <sup>(GF)</sup> <sup>(DF)</sup>	58
1.3KG TOMAHAWK, ANGUS GRASS FED, 36 MONTHS OLD, CAPE GRIM, TAS <sup>(GF)</sup> <sup>(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

## 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)</sup> <sup>(DF)</sup>	14
BUTTER BEANS, COS, DAVIDSON PLUMS, MUSTARD DRESSING <sup>(GF)</sup> <sup>(DF)</sup>	14
BABY COS, EXTRA VIRGIN OLIVE OIL, BRONZE DILL, SQUEEZED LEMON <sup>(GF)</sup> <sup>(DF)</sup>	12
VINE RIPENED TOMATO, CAPERBERRIES, CUCUMBER, FETTA, RED ONION, MARINATED OLIVES <sup>(GF)</sup>	16