

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)		58
SASHIMI + SEAFOOD PLATTER: SCALLOP, SALMON, KINGFISH, OYSTERS, PRAWNS, MORETON BAY BUGS, HALF A LOBSTER (GF) (DF)		185
PREMIUM RUSSIAN BELUGA 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		8
- 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
WILD VENISON + GIN SALAMI (GF) (DF)		22

SMALL PLATES

FRIED CRISPY LOCAL BABY SQUID, PARSLEY, JALAPENO, FRESH LEMON		22
LARGE MOOLOOLABA GRILLED PRAWNS, XO BUTTER (GF)		35
- 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		36

MARE

DE CECCO ARTISANAL ITALIAN PASTA

SQUID INK FETTUCCINE, ALASKAN CRAB, SALMON CAVIAR, VANILLA OIL	44
CASSARECCE PASTA IN TRADITIONAL GENOA PESTO, POTATO + GREEN BEANS (V)	34
RISOTTO FROM PIEDMONT, PRAWNS + LOBSTER INFUSED WITH PINK PEPPER, LEMON THYME	46

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
POACHED + GRILLED CHICKEN BREAST, TOMATO TEMPANADE, KING MUSHROOM, MINI CUCUMBERS ^(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 WAGYU MB5+ TENDERLOIN, 380 DAYS GRAIN FED, VIC ^{(GF) (DF)}	68
300GR AGED RIB EYE, MB4+, GRAIN FED, SOUTH EAST, QLD ^{(GF) (DF)}	56
300GR BLACK ANGUS STRIPLOIN, 120 DAYS GRAIN 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>	148
1.4KG T-BONE, ANGUS GRASS FED, 36 MONTHS OLD, CAPE GRIM, TAS ^(GF) SERVED WITH ROASTED CHERRY TOMATO + BLUE CHEESE, ROASTING JUS	155

SIDES & SALADS

SHOESTRING TRUFFLE FRIES, PECORINO ^(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
BABY SAUTÉED SPINACH, BROWN GARLIC, MASCARPONE, MUSTARD ^(GF)	14
BUTTER BEANS, COS, PLUMS, MUSTARD DRESSING ^{(GF) (DF)}	14
BABY COS, EXTRA VIRGIN OLIVE OIL, BRONZE DILL, SQUEEZED LEMON ^{(GF) (DF)}	12
VINE RIPED TOMATO, CAPER BERRIES, CUCUMBER, FETTA, RED ONION, MARINATED OLIVES ^(GF)	16