

antipasti

Mixed olives, preserved lemon, chilli, garlic 12

Warm assorted breads, Hojiblanca extra virgin, aged balsamic 9.5

Charcuterie board 34
Grissini, prosciutto, wagyu bresaola, truffle salami, mortadella

entrees

Sydney Rock oysters, lemon 4ea

King prawns, charred avocado, lemon, herb crumb 28

Smoked burrata, white peach, prosciutto, almond 22

Heirloom tomato, melon cucumber, Persian feta, pistachio 22

Calamari, preserved lemon aioli 22

Seared scallops, Jerusalem artichoke, wild mushroom, walnut, nasturtium 26

pasta & risotto

Spaghettini, tiger prawn, chilli, garlic, oregano, tomato coulis 24/30

Rigatoni, pancetta, globe artichokes, broad beans, ricotta salata 20/26

Vialone Nano risotto, pumpkin, hazelnut, goats curd, sage 20/26

Royal blue potato gnocchi, confit garlic, wild mushroom, thyme, stracciatella 22/28

mains

Lamb loin, served medium rare, pencil leek, eschalot, beetroot 36

Atlantic Salmon fillet, lemon puree, pea, asparagus, micro mint 33

Black Angus Beef eye fillet, Jerusalem artichoke, smoked mascarpone, Madeira jus 42

Sea Bass fillet, cannellini, globe artichoke, slippery jack, mushroom jus 35

Roast Chicken breast, charred witlof, brioche, mustard cress, corn bavarois 31

Whole Baby Snapper, preserved lemon, fennel, oregano, orange 38

from the grill

Black Angus Sirloin, 250g, Pasture Fed, Riverina District 32

Nolan's Reserve Rib Eye on the Bone, 350g, Grain Fed, Darling Downs 45

Bistecca alla Fiorentina, 1kg, Pasture Fed, Mornington Peninsula 89
(please allow 35-40min)

Sauces: Merlot Jus, Peppercorn, Salmoriglio,
Condiments: Mustards, Horseradish

shared mains

6 hour braised Lamb Shoulder, gremolata 69
(please allow 30-35 min)

Whole herb roasted Chicken 45
Served off the bone, lemon

Cold seafood platter 99
Oysters natural, king prawns, smoked salmon, whole WA rock lobster

Hot seafood platter 95
Calamari, tiger prawns, grilled fish of the day, Hervey Bay scallops,
beer battered flathead fillets, beer battered chips

Combination of hot and cold seafood platters 185

sides

Brussels sprouts, honey, balsamic, pomegranate 10

Kipfler potatoes, herb salt 10

Broccolini, preserved lemon, almond 10

Beer battered chips 10

Mixed leaves, Hojiblanca extra virgin, aged balsamic 10

chef menu 69pp

Sit back, relax & enjoy chef's selection of Angelo's
most popular dishes served over 4 courses

Available for groups of 6 and above

Ask your waiter for a copy of the menu