

bar menu

Sydney Rock oysters, lemon 4ea

Mixed olives, preserved lemon, chilli, garlic 12

Charcuterie platter – prosciutto, mortadella,
truffle salami, grissini 18

Cheese plate – selection of cheeses, lavosh, walnut,
muscatels, quince 25

Ricotta cigars, honey, pistachio 12

Pane carasau, goats curd, vincotto dressing, grapes 14

Gnocco fritto, wagyu bresaola, black garlic, truffle honey 16

Calamari, preserved lemon aioli 16

Scallop crudo, red & yellow pepper, lime, nasturtium 18

Beer battered chips, confit garlic aioli 10

Tuscan flat bread toasties, mortadella, provolone, dijon,
cornichons 14

‘Fish n Frites’,
Clarence River whiting, dill crumb, shoestring fries,
tartare, lemon 25

Angelo’s steak bun,
Black Angus sirloin, iceberg, Grana Padano,
horseradish aioli, shoestring fries 25

Confit pork shoulder, crackling, red cabbage puree,
Brussels sprouts 25

angelo's
CABARITA