

## 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

## entrées

Sydney Rock oysters, lemon 4 ea

King prawns, charred avocado, lemon, herb crumb 28

Smoked burrata, white peach, prosciutto, almond 22

Heirloom tomato, compressed watermelon, baby basil, feta 22

Calamari, preserved lemon aioli 22

Seared 'St Jacques' wild Scallops, crème fraîche, mushroom, walnut, nasturtium 26

## pasta & risotto

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

Rigatoni, zucchini flower, cherry tomato, caper, ricotta salata 20/26

Vialone Nano risotto, beetroot, gorgonzola, hazelnut, micro mint 20/26

Royal Blue potato gnocchi, pancetta, broccolini, pangrattato, Grana Padano 22/28

## mains

Lamb loin, served medium rare, buttermilk, pickled heirloom beetroot, charred pencil leek 36

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

Black Angus Beef eye fillet, smoked pommes anna, horseradish celeriac puree, wild mushroom jus 42

Blue Eye Cod fillet, zucchini, basil, fennel, pecorino, walnut 35

Roast Chicken breast, baby corn in husk, mascarpone, brioche 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, Salmorigilio,

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

Broccolini, preserved lemon, almond 10

Kipfler potatoes, herb salt 10

Dutch carrots, Dijon, vincotto 10

Royal Blue potato purée 10

Mixed leaves, Hojiblanca extra virgin, aged balsamic 10

Beer battered chips 10

## chef's 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