

# **chef's summer menu**

**4 course menu to share 69 pp**

## **antipasti**

Warm breads, Hojiblanca extra virgin oil, aged balsamic  
Charcuterie board - prosciutto, wagyu bresaola,  
truffle salami, mortadella, grissini,  
Heirloom tomato, compressed watermelon, baby basil, feta

## **entrées**

Calamari, preserved lemon aioli  
Rigatoni, zucchini flower, cherry tomato, caper, ricotta salata  
Royal Blue potato gnocchi, pancetta, brocolini, pangrattato,  
Grana Padano

## **mains**

6 hour braised lamb shoulder, gremolata  
Whole roasted chicken, lemon, served off the bone

## **sides**

Kipfler potatoes, herb salt  
Mixed leaves, Hojiblanca extra virgin oil, aged balsamic

## **dessert**

Lemon agrumato sponge cake, meringue, lemon purée, almond,  
raspberry

*angelos*  
CABARITA