

antipasti

Mixed olives, Sambuca, chilli, garlic 12

Warm assorted breads, Hojiblanca extra virgin, aged balsamic 9.5

Charcuterie board 34
Grissini, Culatello di Zibello, wagyu bresaola, truffle salami, mortadella

entrée

Sydney Rock oysters, lemon 4 ea

King prawns, fennel, Aperol, orange agrumato vinaigrette 28

Beetroot, Corella pear, goat's curd, walnut, honey 22

Heirloom cherry tomato, cow's milk burrata, vincotto, lemon thyme 22

Calamari, preserved lemon aioli 22

Seared 'St Jacques' wild Scallops, grapes, walnut, crème fraîche 26

pasta & risotto

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

Pappardelle, braised wagyu osso buco 20/26

Carnaroli risotto, chestnut, pancetta, rosemary oil, Taleggio DOP 20/26

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

mains

Duck breast, fresh fig, confit fennel, duck reduction 38

Atlantic Salmon fillet, Jerusalem artichoke, eschallot, Brussels sprout, almond 34

Black Angus Beef eye fillet, heirloom carrot, king trumpet mushroom, mushroom jus 42

Blue Eye Cod fillet, buttermilk, cauliflower, braised leek, hazelnut 35

Roast Chicken breast, parsnip, pear, wood ear, merlot jus 32

Whole Market Fish, preserved lemon, dressing 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,
Mustards: Dijon, Seeded, 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