

# chef's autumn 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 cherry tomato, cow's milk burrata, vincotto, lemon thyme

## entrées

Calamari, preserved lemon aioli  
Rigatoni, braised wagyu osso buco  
Royal Blue potato gnocchi, broccolini, 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

Tiramisu, Savoiard biscotti, mascarpone, Marsala, Dutch cacao

*angelos*  
CABARITA