

chef's winter 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, Savoirdi biscotti, mascarpone, Marsala, Dutch cacao

angelos
CABARITA