

## 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 4.5 ea

Heirloom tomato, buffalo mozzarella, green olive, almond, mint 22

King prawns, fennel, grapefruit, Aperol, blood orange agrumato 28

Wine poached heirloom beetroot, whipped ricotta, walnut, honey, Corella pear 22

Confit octopus hand, chickpea, chorizo, black garlic, pinenut, caper leaf 27

Calamari, preserved lemon aioli 22

## pasta & risotto

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

Gnocchi, smoked pumpkin, pistachio, sage, beurre noisette 22 / 28

Carnaroli Risotto, pea, zucchini blossom, ricotta salata, mint 20 / 26

Casarece, oxtail ragu, pecorino tartufato 20 / 26

## mains

Duck breast, pearl barley, thyme, cherry, eschalot, beetroot, duck jus 38

Atlantic Salmon fillet, cucumber, Persian feta, lemon, pecan, mint 34

Black Angus Beef eye fillet, king trumpet, confit fondant potato, green olive, black garlic, mushroom jus 44

John Dory fillet, globe artichokes, guanciale, macadamia, cauliflower 36

Spring Chicken ballotine, wood ear, vincotto, pencil leek, sweet potato, hazelnuts 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

*angela's*  
C A B A R I T A