

# **chef's spring 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, buffalo mozzarella, green olive, almond, mint

## **entrées**

Calamari, preserved lemon aioli  
Casarece, oxtail ragu, pecorino tartufato  
Gnocchi, smoked pumpkin, pistachio, sage, beurre noisette

## **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, Savoiardis biscotti, mascarpone, Marsala, Dutch cacao

*angelos*  
CABARITA