

starter

Mixed olives, Sambuca, chilli, garlic 12

Warm assorted breads, extra virgin olive oil, aged balsamic 12

Freshly shucked Sydney Rock oysters, lemon 4.5 ea

Hiramsa Kingfish crudo, pickled grape, garum, black rice crisps 24

Charcuterie board 34

Select Australian and European cured meats, grissini

entrée

King prawns, cauliflower & white truffle purée, purple potato fondant, verjus 28

Heirloom tomato, buffalo mozzarella, olive, almond 23

Freemantle octopus hand, carrot purée, kalamata & almond soil, ruby grapefruit 25

Calamari, preserved lemon aioli 22

Heirloom beetroot, whipped ricotta, corella pear, walnut, truffle honey 22

pasta & risotto

Bucatini, tiger prawn, Hawkesbury cuttlefish, bottarga 24 / 30

Potato gnocchi, sage beurre noisette, pumpkin, pistacchio, Grana Padano 22 / 28

Carnaroli risotto, wild mushroom, porcini, truffle pecorino 24 / 30

Casarecce, kid goat ragu, aged Sardinian Il Saggio goats cheese, Calabrian chilli paste 24 / 30

main course

Slow cooked duck breast, pumpkin purée, burnt shallot, toasted hazlenut, juniper berry jus 38

Atlantic salmon fillet, saffron & dill mayo, pickled baby beetroot, macadamia nut 34

Pasture-fed beef tenderloin 180gm, parsnip purée, king brown mushroom, caramelized oyster, coffee jus 44

Slow poached hapuka, smoked tomato purée, squid ink fregola, tuile 36

Pork tenderloin, sauce soubise, roast heirloom baby carrot, salted peanut, jus 34

from the grill

Tajima Wagyu rump, 250g, MS+8, Southern NSW 40

Pinnacle beef rib eye cutlet, 400g, MS+2, Pasture Fed, Southern NSW 55

Pinnacle beef t-bone, 400g, MS+2, Pasture Fed, Southern NSW 50

Sauces: Peppercorn, Gremolata, Merlot Jus

Mustards: English, Seeded, Dijon

shared mains

6 hour braised lamb shoulder, gremolata 79

Whole herb roasted chicken 45

Served off the bone, lemon

Cold seafood platter 99

Freshly shucked natural Sydney Rock oysters, whole WA rock lobster, tiger prawns, smoked salmon

Hot seafood platter 95

Calamari, king prawns, beer battered fresh flathead fillets, Hervey Bay scallops, grilled fish of the day, beer battered chips

Combination of hot and cold seafood platters 185

sides

Broccolini, preserved lemon, almond flake 12

Roast kipfler potato, herb salt 12

Brussels sprouts, crispy pancetta, vincotto 12

Crispy fried cauliflower, anchovy & caper dressing, grape 12

Beer battered chips 10

Mixed leaves, extra virgin olive oil, aged balsamic 10

chef's menu 75pp

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

All card payments incur a 1% surcharge