

chef's winter menu

4 course menu to share 75pp

antipasti

Warm assorted breads, extra virgin olive oil, aged balsamic
Heirloom tomato, buffalo mozzarella, olive, almond
Charcuterie board -
Selection of Australian and European cured meats, grissini

entrées

Calamari, preserved lemon aioli
Casarecce, kid goat ragu, aged Sardinian 'Il Saggio' goat cheese,
Calabrian chilli paste
Potato gnocchi, sage beurre noisette, pumpkin, pistacchio, Grana Padano

mains

6 hour braised lamb shoulder, gremolata
Whole herb roasted chicken, lemon, served off the bone

sides

Roast kipfler potatoes, herb salt
Mixed leaves, extra virgin olive oil, aged balsamic

dessert

Angelo's tiramisu, coffee gel, chocolate shaving

angelos
CABARITA