

# **chef's spring 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

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