

# chef's summer menu

## 4 course menu to share 79pp

### antipasti

Warm assorted breads, Italian cold pressed extra virgin olive oil,  
balsamic vinegar of Modena

Buffalo mozzarella, heirloom tomato, olive, almond

Charcuterie board -

Selection of cured meats, caperberries, grissini

### entrée

Crispy fried calamari, preserved lemon aioli

Casarecce with slow cooked beef, pork and onion ragu,  
pecorino romano cheese D.O.P.

Potato gnocchi, saffron, zucchini, lemon, buffalo ricotta,  
semi-dried tomatoes, toasted pinenuts

### main course

8 hour slow braised lamb shoulder, roast sauce, gremolata  
Corn-fed whole chicken, buttermilk, corn kernels, herb dressing

### sides

Roast kipfler potatoes, herb salt

Mixed leaves, extra virgin olive oil, aged balsamic

### dessert

Angelo's tiramisu, coffee gel, chocolate shaving

*angelo's*  
CABARITA