

to start

Mixed marinated olives, Sambuca, chilli, garlic 12

Warm assorted breads, Italian cold pressed extra virgin olive oil, aged balsamic vinegar of Modena 12

Freshly shucked Sydney Rock oysters, lemon 4.5 ea

Spiced yellowfin tuna loin, cucumber gel, puffed rice 24

Charcuterie board 37
Selection of cured meats, caperberries, grissini

entrée

Beetroot tartare, goat cheese mousse, honey & mustard dressing, roasted hazelnuts 23

Yamba prawns, borlotti beans, tomato, sage, pistachio 28

Buffalo mozzarella, heirloom tomato, olive, almond 24

Hervey Bay scallops, smoked capsicum, sugar snap peas, crispy pancetta 27

Crispy fried calamari, preserved lemon aioli 22

pasta & risotto

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

Potato gnocchi, saffron, zucchini, lemon, buffalo ricotta, semi-dried tomatoes, toasted pinenuts 22 / 28

Carnaroli risotto, scampi ragù 27 / 35

Casarecce, slow cooked beef, pork and onion ragù, pecorino Romano cheese D.O.P. 24 / 30

main course

Grass fed "White Pyrenees" lamb backstrap, eggplant parmigiana, pickled artichoke purée, crunchy almond, thyme jus 45

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

Grass fed beef tenderloin 200gm, carrot purée, potato montasio cake, watercress, truffle jus 47

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

Pork tenderloin, onion purée, roast heirloom baby carrot, salted peanut, jus 34

premium cuts from the grill

Tajima Wagyu Rump, 300g, MS8+, Southern NSW 45

Little Joe's Sirloin, 300g, MS4+, free range & grass fed for life, Gippsland, Vic 67

Grange Silver Black Angus Rib Eye Cutlet, 500g, 100 days grain fed, Riverina, NSW 89

Sauces: Peppercorn, Gremolata, Merlot Jus
Mustards: English, Seeded, Dijon

shared mains

8 hour slow-roasted lamb shoulder, roast sauce, gremolata 79

Corn-fed whole chicken, buttermilk, corn kernels, herb dressing 65

Cold seafood platter 105

Freshly shucked natural Sydney Rock oysters, whole WA rock lobster, cooked Yamba prawns, smoked salmon, lemon and parsley dressing

Hot seafood platter 105

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

Combination of hot and cold seafood platters 200

sides

Broccolini, preserved lemon, almond flake 13

Roast kipfler potato, herb salt 13

Crispy fried zucchini, yogurt and mint dressing 13

Crispy fried cauliflower, anchovy & caper dressing, grape 13

Beer battered chips 10

Mixed leaves, extra virgin olive oil, aged balsamic 10

chef's menu 79pp

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