

chef's autumn 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, slow cooked venison ragu, tomato, red onion, montasio cheese
Potato gnocchi, King Brown mushroom, spinach, taleggio cheese, walnut

main course

8 hour slow braised lamb shoulder, roast sauce, gremolata
NZ monkfish, marjoram butter, braised lentils, salsa verde, crispy pancetta

sides

Roast baby chat potato, herbs
Mixed leaves, extra virgin olive oil, aged balsamic

dessert

Angelo's tiramisu, coffee gel, chocolate shaving

angelo's
CABARITA