

to start

Mixed marinated Italian 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

Petuna ocean trout crudo 26
pomegranate, chive, porcini mushroom soil, trout caviar

Charcuterie board 37
Selection of cured meats, caperberries, grissini

entrée

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

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

Buffalo mozzarella, heirloom tomato, olive, almond 24

Vitello tonnato, sliced veal, tuna mayonnaise, caper berries, tomato soil 27

Crispy fried calamari, preserved lemon aioli 22

pasta & risotto

Spaghetti alla chitarra, WA rock lobster, garlic, chilli, lemon, tomato petals, tarragon 27 / 35

Potato gnocchi, King Brown mushroom, spinach, taleggio cheese, walnut 22 / 28

Carnaroli risotto, scampi ragu 27 / 35

Casarecce, slow cooked venison ragu, tomato, red onion, montasio cheese 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, creamy polenta with black truffle & blue cheese, braised leeks, jus 47

NZ monkfish, marjoram butter, braised lentils, salsa verde, crispy pancetta 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

Grainge 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

Cold seafood platter 109

Freshly shucked natural Sydney Rock oysters, Moreton Bay bugs, spanner crab, celery & chive sour cream, cooked Yamba prawns, smoked salmon, prawn cocktail avocado

Hot seafood platter 129

Crispy fried calamari, BBQ Yamba prawns, whole WA lobster with herbs & garlic butter, Hervey Bay scallops, pan fried fish of the day, beer battered chips

Combination of hot and cold seafood platters 225

sides

Broccolini, preserved lemon, almond flake 13

Roast baby chat potato, herbs 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