

to start

Olive

Mixed marinated Italian olives, Sambuca, chilli, garlic 10

Pane

Warm assorted bread, Italian cold-pressed extra virgin olive oil, aged balsamic vinegar of Modena 10

Ostriche

freshly shucked Sydney Rock oysters, lemon 4.5 ea

Tartare di Salmone

Fresh Tasmanian salmon tartare avocado & lime cream, purple potato chips, Calabrian chilli oil 24

Tagliere di Salumi

Charcuterie board, caperberries, grissini 38

entrée



Tartare di Barbabietola

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

Gamberi

Yamba prawns, Tuscan 'Panzanella' salad, basil oil 28



Insalata Caprese

Buffalo mozzarella, heirloom tomato, olive, almond 24

Capesante

Pan seared scallops, pea puree, saffron jus, crispy pancetta 28

Calamari

Crispy fried calamari, preserved lemon aioli 22



pasta & risotto

Bucatini alla Puttanesca con Polipo

Tomato, anchovy, capers, garlic and olive bucatini with octopus medallions 24 / 32

Risotto al sugo di Gallinella di Mare

red gurnard sauce risotto with aromatic herbs 27 / 35



Gnocchi

Potato gnocchi with wild mushrooms, smoked pumpkin, 'pecorino al tartufo' cheese 22 / 27

Casarecce al Ragù di Agnello

Slow cooked lamb shank ragù, 30 months aged Parmigiano Reggiano D.O.P. 24 / 32



main course

Lombata di Agnello

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

Filetto di Salmone

Tasmanian salmon fillet, braised fennel, lemon sauce, walnut oil 34

Filetto di Manzo

Grass-fed beef tenderloin 200g, sweet potato mash and Cetara anchovies, parsley & egg yolk sauce 47

Filetto di Pesce San Pietro

John Dory fillet, thyme butter, celeriac, prosciutto, Brussel sprouts 42

Filetto di Maiale

Pork tenderloin, butternut squash puree, field mushroom confit, sage 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

Portoro Scotch Fillet, 300g, MS4+, 100 days grain fed, NSW & VIC 55

Sauces: Peppercorn, Gremolata, Merlot Jus

Mustards: English, Seeded, Dijon



shared mains

Lamb Shoulder

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

Cold seafood platter 125

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

Hot seafood platter 125

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 235

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