



## SET MENU PACKAGES

Welcome to Angelo's Cabarita, the iconic waterfront restaurant located on Prince Edward Park, Cabarita. Angelo's Cabarita exceeds expectations for intimate dinners, long lunches, large group events, wedding ceremonies and receptions.

Angelo's caters for functions and events ranging in size from 15 to over 150 people and offers an exciting stylish interior with dining experiences in all areas including the Terrazzo marble bar, private dining room and the fresh open-plan restaurant space.

The flexible offerings enable you to select from a range of options, whether it be a relaxed affair or a more formal event, our dedicated functions team can design a package to suit you.

The panoramic waterfront views and parkland setting coupled with Angelo's trademark Italian-inspired menu and new dining atmosphere provide a stunning backdrop to your special function and event.

For enquiries please contact (02) 9743 2225 or email [info@angeloscabarita.com.au](mailto:info@angeloscabarita.com.au) and one of our Events Managers will assist you.

Prince Edward Park, Phillips Street, Cabarita. ph: 02 9743 2225  
email: [info@angeloscabarita.com.au](mailto:info@angeloscabarita.com.au) [www.angeloscabarita.com.au](http://www.angeloscabarita.com.au)

Opening Hours: Lunch Thursday to Sunday from 11:30 am  
Dinner Wednesday to Saturday from 5:30 pm

## FOOD PACKAGES

### **Chef's Share-Style Menu**

(For groups of 6 up to 20 people)

**4 course menu \$79 pp**

### **Banquet Menu**

(For groups of 10 up to 20 people)

**3 course banquet \$85 pp**

**4 course banquet \$95 pp**

Shared Starter Platter Courses, Individually Selected Main, Individual Dessert

### **Set Menu**

(For groups over 20 people)

**3 course set \$89 pp**

**4 course set \$99 pp**

Shared Starter Platter Courses and Pre-selected Main, Individual Dessert

### **Individual Set Menu**

(For groups over 20 people)

**2 course menu \$70 pp**

**3 course menu \$85 pp**

All Individual Courses

## BEVERAGE PACKAGES

### **Standard**

**3 hours \$33 pp**

**4 hours \$39 pp**

### **Premium**

**3 hours \$39 pp**

**4 hours \$49 pp**

## EXCLUSIVE USE

We invite you to use Angelo's Cabarita exclusively for your next function or event. Minimum numbers and spend apply. For full details, please refer to the Terms and Conditions attached.

# GROUP PACKAGES UP TO 20 PEOPLE

## CHEF'S SHARE-STYLE MENU

Available for groups from 6 up to 20 people.

This 4-course menu is designed to be shared from start to finish. No pre-ordering is required.

### ANTIPASTI - TO SHARE

Warm bread & EVO  
 Charcuterie board  
 Heirloom Tomato, buffalo mozzarella, green olive, almond, mint

### ENTRÉE - TO SHARE

Calamari fritti with preserved lemon aioli  
 Potato Gnocchi, wild mushrooms, smoked pumpkin, 'Pecorino al Tartufo' cheese  
 Casarecce slow cooked lamb shank ragù, 30 months aged Parmigiano Reggiano D.O.P

**\$79 PP**

### MAINS- TO SHARE

8 hour slow roasted braised lamb shoulder, gremolata  
 John Dory, thyme butter, celeriac, prosciutto, Brussel sprouts  
 Shared sides of Baby chat potatoes with herb salt and mixed leaf salad

### DESSERT - INDIVIDUALLY SERVED

Angelo's Tiramisu, coffee gel, chocolate shavings

## BANQUET MENU

Available for groups from 10-20 people.

- 3-course menu - allows you to include either pasta or dessert. Perfect if you would like to bring your own cake.
- 4-course menu - consists of shared antipasti and pasta, a choice of the main course selected from the menu on the day, and individual desserts.

### ANTIPASTI - TO SHARE

Warm bread & EVO  
 Charcuterie board  
 Heirloom Tomato, buffalo mozzarella, green olive, almond, mint  
 Calamari fritti with preserved lemon aioli

- **3 courses \$85 pp** (substitute either pasta or dessert)
- **4 courses \$95 pp**

### PASTA - TO SHARE

Potato Gnocchi, wild mushrooms, smoked pumpkin, 'Pecorino al Tartufo' cheese  
 Casarecce slow cooked lamb shank ragù, 30 months aged Parmigiano Reggiano D.O.P

### MAINS - CHOICE OF ONE

Pork Tenderloin, butternut squash puree, field mushroom confit, sage jus  
 Tasmanian Salmon Fillet, braised fennel, lemon sauce, walnut oil  
 Beef Tenderloin, sweet potato mash, Cetara anchovies, parsley & egg yolk sauce

### DESSERT - INDIVIDUALLY SERVED

Trio platter – Vanilla bean crème brûlée, lemon meringue tart, dark chocolate mousse with hazelnuts

# GROUP PACKAGES ABOVE 20 PEOPLE & EXCLUSIVE HIRE (excluding weddings)



Groups over 20 are required to preselect all courses prior to the day of the booking.

## SET MENU

Antipasti and pasta are served on platters to share. Additional platters may be added to any course and are listed below. All main courses are served alternately to the table.

### ANTIPASTI - TO SHARE

Share antipasti platters  
Calamari platters  
Warmed bread rolls

- **3 courses \$89 pp** (substitute either pasta or dessert)
- **4 courses \$99 pp**

### PASTA - TO SHARE

Pasta platters – choice of 2 from selection below

### MAINS - ALTERNATELY SERVED

Choice of 2 main courses from the selection below to be served alternately with herb salted baby chat potatoes and mixed leaf salad

### DESSERT - INDIVIDUALLY SERVED

Dessert Trio

**No cakeage surcharge if bringing along desserts  
Coffee is included in this package (espresso, macchiato, piccolo only)**

## INDIVIDUAL SET MENU

### **All Individual Courses Alternate Served**

This option is perfect for those events where individual dining is preferred.

### 2 COURSES \$70 PP

Entrée and main course, or main course and dessert

### 3 COURSES \$85 PP

Entrée, main course and dessert

**No cakeage surcharge if choosing the 3 course and bringing along desserts  
Coffee is included in this package (espresso, macchiato, piccolo only) if  
choosing the 3 course**

## Set Menu Options (Select 2 per course)

### ENTRÉE (INDIVIDUAL SET MENU ONLY)

- Charcuterie plate, truffle salami, prosciutto, mortadella, grissini
- Twice cooked pork belly, apple, cinnamon, cabbage, dill
- Fresh king prawns, avocado salsa, radish & watercress
- Espelette pepper tempura prawns preserved lemon aioli
- Butternut pumpkin & fetta tart, witlof, watercress, hazelnuts
- Salt & pepper calamari, lemon, preserved lemon aioli
- Heirloom Tomato with buffalo mozzarella, green olive, almond, mint

### PASTA & RISOTTO

- Fusilli Mona Lisa, prawns, calamari, sun-dried tomatoes, olives, chilli
- Penne beef ragu, shaved parmesan
- Beef tortellini, bacon, mushroom, shallots, cream
- Spinach & ricotta ravioli, tomato & basil sauce
- Wild mushroom risotto, truffle pecorino
- Gnocchi quattro formaggi, walnuts
- Gnocchi Napoletana, tomato, basil, buffalo mozzarella

### MAIN COURSE

- Atlantic salmon fillet, crushed chats, olives, semi-dried tomato, artichoke
- Barramundi fillet, puttanesca sauce of garlic, chilli, anchovies, capers, tomato, grilled zucchini
- Veal cutlet, soft polenta, caramelised onions, red wine jus, broccoli
- Beef tenderloin, royal blue fondant, butternut pumpkin puree, broccoli, jus
- Roast chicken breast, potato mash, green beans, pancetta & leek beurre blanc
- Three bone lamb rack, (served medium), confit garlic mash, asparagus, jus

### DESSERT (INDIVIDUAL SET MENU ONLY)

- Classic vanilla bean crème brûlée, almond biscotti
- Angelo's tiramisu, cocoa, coffee syrup, mascarpone
- Trio of dessert - Vanilla bean crème brûlée, lemon meringue tart, dark chocolate mousse with hazelnuts

## VEGETARIAN OPTIONS

- Vegetarian antipasto plate (entrée)
- Butternut pumpkin & fetta tart, witlof, watercress, hazelnuts (entrée)
- Mushroom Risotto, with Pecorino (entrée or main)
- Potato gnocchi, tomato, buffalo mozzarella (entrée or main)
- Baked eggplant, puy Lentils and heirloom tomato (Main only)

### EXTRA PLATTERS AVAILABLE

- Antipasti platter, a selection of cold meats, vegetables and Italian specialities **\$65**
- Crumbed eggplant fritters, pesto, mozzarella (1 dozen) **\$65**
- Salt & pepper calamari platter, preserved lemon aioli **\$65**
- Natural oyster's platter, lemon (1 dozen) **\$54**
- Kilpatrick oyster's platter (1 dozen) **\$54**
- Fresh King prawns, cocktail sauce, lemon (1 dozen) **\$70**
- BBQ butterflied king prawns, gremolata (1 dozen) **\$70**
- Half shell scallops, lemon garlic butter (1 dozen) **\$70**
- Warm olives, chilli, Sambuca **\$15**
- Roquette & parmesan salad, balsamic vinaigrette **\$15**
- Seasonal fruit platter **\$65**

### CHILDREN'S MENU

For group bookings under 20 people, children can choose their options on the day.  
For groups over 20, we asked that **1** option be selected per course prior to the day.

#### ENTRÉE

Penne Napoletana  
Penne ragu bolognaise  
Calamari, lemon aioli

**\$30 pp (under 12 )**

#### MAINS

Battered fish with chips and salad  
Calamari with chips and salad  
Chicken schnitzel with chips and salad  
Chicken nuggets with chips and salad

#### DESSERT

Vanilla ice cream with marshmallows and flavouring

# BEVERAGE PACKAGES

## ABOVE 20 PEOPLE & EXCLUSIVE HIRE

(excluding weddings)



### STANDARD PACKAGE

Sparkling Brut, Bay of Stones, South Eastern Australia

Moscato d'Asti, La Caliera, Piedmont, Italy

Chardonnay OR Sauvignon Blanc, Bay of Stones, South Eastern Australia

Cabernet Sauvignon OR Shiraz, Bay of Stones, South Eastern Australia

Corona, Peroni and Cascade Light

Soft drinks, juice, sparkling water

Tea & coffee (espresso, macchiato, piccolo only)

- **3 hours - \$33 pp**
- **4 hours - \$39 pp**

### PREMIUM PACKAGE

Blanc de Blanc, Chandon, Aust OR Prosecco, Amanti DOC, Italy

Moscato d'Asti, La Caliera, Piedmont, Italy

Chardonnay, Il Pumo, San Marzano , Italy

Pinot Grigio, Castleforte, Delle Venezie, Italy

Pinot Noir, Labrune, Cote de Beaune, France

Shiraz, Mojo, Barossa Valley, Sth Aust

Corona, Peroni and Cascade Light

Soft drinks, juice, sparkling water

Tea & coffee (espresso, macchiato, piccolo only)

- **3 hours - \$39 pp**
- **4 hours - \$49 pp**

### ON CONSUMPTION

A pre-selected choice from our drinks list will be charged as requested by your guests. Please download and review the options available and feel free to ask for guidance from one of our functions managers.