

# CUISINE

*angelò's*  
CABARITA

## WELCOME

Angelo's Cabarita began as the vision of its eponymous founder, Angelo, who infused every dish with the richness of Italian heritage and a passion for culinary excellence.

Our cuisine is a celebration of Italy's diverse regions, brought to life with the freshest local ingredients. Each dish is a masterpiece, carefully crafted to evoke the authentic tastes of Italy while embracing modern culinary trends. From the succulent seafood platters that mirror our water-front setting to the rich, aromatic pastas and risottos, every bite is a journey through Italy's gastronomic landscape.

Our executive chef, Dalton Fernandes, is a virtuoso of the culinary arts with a career spanning over ten years across continents. Dalton's journey in gastronomy has seen him excel in some of the most prestigious dining establishments globally, from the innovative kitchens of Royal Caribbean International to the acclaimed heights of Sydney Tower's Sky Feast, where his leadership earned the title of Best Tourist Restaurant in NSW. His repertoire, enriched by experiences in landmark venues like Crown Towers Sydney and the historical charm of The Oxford Tavern, has imbued him with an unparalleled mastery of diverse culinary traditions and techniques.

Senior Sous Chef, Nitin Dholam, brings with him an unparalleled blend of passion, innovation, and expertise. His journey through the culinary world is marked by prestigious roles, from the vibrant kitchens of Sheraton Grand Hyde Park in Sydney to the esteemed Deloitte Sydney, and internationally acclaimed experiences including Oncore by Clare Smyth at Crown Sydney and the luxurious InterContinental Resort in Mauritius.

## PANE

### **Artisan Bread of the Day** VG G

Freshly Baked Daily, served with Olio Lamantea Extra Virgin Olive Oil, Aged Balsamic Vinegar from Mussini Aceto Balsamico di Modena.

Bread Selection	12
Chef's Focaccia	14

## ANTIPASTI

### **Freshly Shucked Inhouse Oysters** GF

Served with Ponzu Dashi & Lemon

Sydney Rock <i>Merrimbula Lakes</i>	/each	6
Pacific <i>Recherche Bay</i>	/each	7

### **Charcuterie Board** NW

Wagyu Bresaola, Truffle Salami, Nduja, San Daniele Prosciutto, House Pickles, Grissini, Olives, Caper Berry and Sundried Tomato

39

### **Marinated Toolunka Creek Olives** VN GF

Lemon Zest, Chilli, Rosemary, Sambuca

12

## PRIMI

### **Warm Goat Cheese Salad** VG NW N D

Collie Farm Goat Cheese, Logan Brae Apples, Candied Walnuts, Fresh Greens, Balsamic

25

### **Baked figs (4pcs)** N GF

SA Figs, Taleggio Cheese, San Daniele Prosciutto, Balsamic Glaze, Smashed Pistachios

31

### **Insalata Caprese** VG GF

Blackmans Point Farm Blistered Heirloom and Cherry Tomatoes, Homemade Burrata, Pesto, Balsamic, Basil Oil

28

### **Chargrilled Yamba prawns (3pcs)** GF

Garlic and lemon, smoked black pepper aioli

32

### **Calamari** NW

Crispy Fried, Umami Seasoning, Sriracha Mayo

29

VN Vegan • VG Vegetarian • N Contains Nuts • D Contains Dairy • Contains Shellfish

G Contains Gluten • GF Gluten Free • NW No Wheat, but potential contamination

Surcharges apply on Credit Cards (1.5%) and Public Holidays (15%) • Service charges apply to Groups of 10+ (10%)

## PASTA

All our pastas are made fresh daily in house

<b>Capellini</b> VG G	27	33
Dry Roasted Black Pepper and Chef's Aged Grana Padano Cream Sauce		
<b>Mafaldine</b> G	30	38
Skull Island Prawns, Cavolo Nero, Saffron and Nduja Butter Emulsion, Pangrattato		
<b>Casarecce al Ragu</b> D G	28	34
Wagyu Brisket Ragu (MS4+), 30 months aged Parmigiano Reggiano D.O.P		
<b>Spaghetti</b> G	30	38
Squid Ink, Daily Sustainable Seafood Selection, Calabrian Chilli, Angelo's Family Napolitana Sauce		
<b>Gnocchi</b> VG G	28	33
Winter Peas, Zucchini, Brown Butter, Spearmint and Persian Feta		

## SECONDI

<b>Humpty Doo Crispy Barramundi</b> GF N	44
Sicilian Dressing, Sundried Tomato, Olives, Capers, Roasted Brussel Sprouts and Charred Pencil Leeks	
<b>Tassal Strahan Tasmanian Salmon</b> GF	44
Fennel & Edamame Salad, Champagne Beurre Blanc, Caviar	
<b>Milking Yard Creek Half-Spatchcock</b> GF	38
Free-Range, Fire Roasted, Corn Salsa, Blistered Cherry Tomatoes, Asparagus, Truffle Emulsion	
<b>White Pyrenees Lamb Backstrap</b> GF	46
Tahini, Roasted Dutch Carrots, Kale, Spearmint Jus	
<b>Cauliflower Cotoletta</b> VN N GF	32
Fire Roasted Cauliflower, Corn Salsa, Semidried Tomatoes	
<b>Tajima Wagyu Rump</b> GF	49
300g, MS8+, Southern NS	
<b>Portoro Scotch Fillet</b> GF	55
300g, MS4+ 100 days grain fed, NSW & VIC	

### Sauces

Homemade Merlot jus, House Peppercorn Sauce, Broken Vinaigrette (jus and duck fat), English Mustard, Seeded Mustard, Dijon mustard.

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## SIGNATURE SEAFOOD SERVICE

Designed for 2

**Cold Seafood Experience** <sup>GF S</sup> 140  
Freshly Shucked Sydney Rock Oysters, Honey Bugs, Spanner Crab,  
Yamba Prawns, Smoked Salmon,  
Avocado Prawn Cocktail, Marie Rose Sauce

**Hot Seafood Experience** <sup>GF S</sup> 140  
Crispy Fried Calamari, BBQ Yamba Prawns, Whole WA Lobster with  
Herb & Garlic Butter, Hervey Bay Scallops,  
Pan Fried Market Fish, Oyster Kilpatrick, Hand Cut Chips with Truffle  
Salt

**Combination service of both experiences** <sup>GF S</sup> 260  
Choose to enjoy these as full platters or as a series of staggered  
courses.

## CONTORNI

**Hand Cut Chips** <sup>VG NW</sup> 12  
Truffle Salt, Parmesan

**Seasonal Ramarro Farm Leaf Salad** <sup>VN GF</sup> 13  
Radish, Honey, Strawberry Vinaigrette

**Notley Vally Broccolini** <sup>VN N GF</sup> 15  
Preserved Lemon, Almond Flake

**Duck Fat Roasted Baby Chats** <sup>GF</sup> 15  
Angelos Garden, Garlic, Parsley and Rosemary

**Chimichurri Spiced Cauliflower** <sup>VN NW</sup> 15

**Bujega Farm Roasted Pumpkin** <sup>VN GF</sup> 15  
Maple Coriander and Sage

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# CHEFS MENU

Our Chef's Menu at Angelo's Cabarita showcases a carefully crafted selection of dishes that celebrate the finest seasonal ingredients, all served against the picturesque backdrop of Sydney's bayside.

95pp Standard Menu • 157pp Sommelier's Signature Pairing

## PANE

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## ANTIPASTI

### **Insalata di Caprese** VG GF

Blackmans Point Farm Blistered Heirloom and Cherry Tomatoes, Homemade Burrata, Pesto, Balsamic, Basil Oil

### **Calamari** NW

Crispy Fried, Umami Seasoning, Sriracha Mayo

## PASTA

### **Gnocchi** VG G

Winter Peas, Zucchini, Brown Butter, Spearmint and Persian Feta

### **Casarecce al Ragù** D G

Wagyu Brisket Ragù (MS4+), 30 months aged Parmigiano Reggiano D.O.P

## SECONDI

Choose One

### **Humpty Doo Crispy Barramundi** GF N

Sicilian Dressing, Sundried Tomato, Olives, Capers, Roasted Brussel Sprouts and Charred Pencil Leeks

### **Milking Yard Creek Half-Spatchcock** GF

Free-Range, Fire Roasted, Corn Salsa, Blistered Cherry Tomatoes, Asparagus, Truffle Emulsion

### **White Pyrenees Lamb Backstrap** GF

Tahini, Roasted Dutch Carrots, Kale, Spearmint Jus

## CONTORNI

### **Duck Fat Roasted Baby Chats** GF

### **Seasonal Ramarro Farm Leaf Salad** VN GF

## DOLCI

Choose One

### **Signature Tableside Tiramisu** VG G

Pistococcus Biscuits, Pepe Saya mascarpone cream, Coffee & Mirto Bianco

### **Olio Lamantea Olive Oil Gelato "Spire"** VG G N

Almond Biscotti, Italian Balsamic Glaze

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