

CUISINE

angelo'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 *Merrimbula Lakes*

/each

6

Pacific Recherche Bay

/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		
	Capellini <small>VG G</small>	27	33
	Dry Roasted Black Pepper and Chef's Aged Grana Padano Cream Sauce		
	Mafaldine <small>G</small>	30	38
	Skull Island Prawns, Cavolo Nero, Saffron and Nduja Butter Emulsion, Pangrattato		
	Casarecce al Ragu <small>D G</small>	28	34
	Wagyu Brisket Ragu (MS4+), 30 months aged Parmigiano Reggiano D.O.P		
	Spaghetti <small>G</small>	30	38
	Squid Ink, Daily Sustainable Seafood Selection, Calabrian Chilli, Angelo's Family Napolitana Sauce		
	Gnocchi <small>VG G</small>	28	33
SECONDI	Winter Peas, Zucchini, Brown Butter, Spearmint and Persian Feta		
	Humpty Doo Crispy Barramundi <small>GF N</small>	44	
	Sicilian Dressing, Sundried Tomato, Olives, Capers, Roasted Brussel Sprouts and Charred Pencil Leeks		
	Tassal Strahan Tasmanian Salmon <small>GF</small>	44	
	Fennel & Edamame Salad, Champagne Beurre Blanc, Caviar		
	Milking Yard Creek Half-Spatchcock <small>GF</small>	38	
	Free-Range, Fire Roasted, Corn Salsa, Blistered Cherry Tomatoes, Asparagus, Truffle Emulsion		
	White Pyrenees Lamb Backstrap <small>GF</small>	46	
	Tahini, Roasted Dutch Carrots, Kale, Spearmint Jus		
	Cauliflower Cotoletta <small>VN N GF</small>	32	
	Fire Roasted Cauliflower, Corn Salsa, Semidried Tomatoes		
	Tajima Wagyu Rump <small>GF</small>	49	
	300g, MS8+, Southern NS		
	Portoro Scotch Fillet <small>GF</small>	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.		

SIGNATURE
SEAFOOD
SERVICE

Designed for 2

CONTORNI

Cold Seafood Experience <small>GF S</small>	140
Freshly Shucked Sydney Rock Oysters, Honey Bugs, Spanner Crab, Yamba Prawns, Smoked Salmon, Avocado Prawn Cocktail, Marie Rose Sauce	
Hot Seafood Experience <small>GF S</small>	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 <small>GF S</small>	260
Choose to enjoy these as full platters or as a series of staggered courses.	
Hand Cut Chips <small>VG NW</small>	12
Truffle Salt, Parmesan	
Seasonal Ramarro Farm Leaf Salad <small>VN GF</small>	13
Radish, Honey, Strawberry Vinaigrette	
Notley Vally Broccolini <small>VN N GF</small>	15
Preserved Lemon, Almond Flake	
Duck Fat Roasted Baby Chats <small>GF</small>	15
Angelos Garden, Garlic, Parsley and Rosemary	
Chimichurri Spiced Cauliflower <small>VN NW</small>	15
Bujega Farm Roasted Pumpkin <small>VN GF</small>	15
Maple Coriander and Sage	

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	<div>Artisan Bread of the Day VG G</div> <div>Freshly Baked Daily, served with Olio Lamantea Extra Virgin Olive Oil, Aged Balsamic Vinegar from Mussini Aceto Balsamico di Modena.</div>
ANTIPASTI	<div>Insalata di Caprese VG GF</div> <div>Blackmans Point Farm Blistered Heirloom and Cherry Tomatoes, Homemade Burrata, Pesto, Balsamic, Basil Oil</div> <div>Calamari NW</div> <div>Crispy Fried, Umami Seasoning, Sriracha Mayo</div>
PASTA	<div>Gnocchi VG G</div> <div>Winter Peas, Zucchini, Brown Butter, Spearmint and Persian Feta</div> <div>Casarecce al Ragu D G</div> <div>Wagyu Brisket Ragu (MS4+), 30 months aged Parmigiano Reggiano D.O.P</div>
SECONDI	<div>Humpty Doo Crispy Barramundi GF N</div> <div>Choose One</div> <div>Sicilian Dressing, Sundried Tomato, Olives, Capers, Roasted Brussel Sprouts and Charred Pencil Leeks</div> <div>Milking Yard Creek Half-Spatchcock GF</div> <div>Free-Range, Fire Roasted, Corn Salsa, Blistered Cherry Tomatoes, Asparagus, Truffle Emulsion</div> <div>White Pyrenees Lamb Backstrap GF</div> <div>Tahini, Roasted Dutch Carrots, Kale, Spearmint Jus</div>
CONTORNI	<div>Duck Fat Roasted Baby Chats GF</div> <div>Seasonal Ramarro Farm Leaf Salad VN GF</div>
DOLCI	<div>Signature Tableside Tiramisu VG G</div> <div>Choose One</div> <div>Pistoccus Biscuits, Pepe Saya mascarpone cream, Coffee & Mirto Bianco</div> <div>Olio Lamantea Olive Oil Gelato “Spire” VG G N</div> <div>Almond Biscotti, Italian Balsamic Glaze</div>

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