

CUISINE

angelòs
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 waterfront 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

39

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

Marinated Toolunka Creek Olives VN GF

12

Lemon Zest, Chilli, Rosemary, Sambuca

PRIMI

Warm Goat Cheese Salad VG NW N D

25

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

Baked figs (4pcs) N GF

31

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

Insalata Caprese VG GF

28

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

Chargrilled Yamba prawns (3pcs) GF

32

Garlic and lemon, smoked black pepper aioli

Calamari NW

29

Crispy Fried, Umami Seasoning, Sriracha Mayo

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 ^{VG G} 27 33
Dry Roasted Black Pepper and Chef's Aged
Grana Padano Cream Sauce

Mafaldine ^G 30 38
Skull Island Prawns, Cavolo Nero, Saffron and
Nduja Butter Emulsion, Pangrattato

Casarecce al Ragù ^{D G} 28 34
Wagyu Brisket Ragù (MS4+), 30 months aged
Parmigiano Reggiano D.O.P

Spaghetti ^G 30 38
Squid Ink, Daily Sustainable Seafood Selection,
Calabrian Chilli, Angelo's Family Napolitana Sauce

Gnocchi ^{VG G} 28 33
Winter Peas, Zucchini, Brown Butter,
Spearmint and Persian Feta

SECONDI

Humpty Doo Crispy Barramundi ^{GF N} 44
Sicilian Dressing, Sundried Tomato, Olives, Capers,
Roasted Brussel Sprouts and Charred Pencil Leeks

Tassal Strahan Tasmanian Salmon ^{GF} 44
Fennel & Edamame Salad, Champagne Beurre Blanc,
Caviar

Milking Yard Creek Half-Spatchcock ^{GF} 38
Free-Range, Fire Roasted, Corn Salsa, Blistered Cherry
Tomatoes, Asparagus, Truffle Emulsion

White Pyrenees Lamb Backstrap ^{GF} 46
Tahini, Roasted Dutch Carrots, Kale, Spearmint Jus

Cauliflower Cotoletta ^{VN N GF} 32
Fire Roasted Cauliflower, Corn Salsa, Semidried Tomatoes

Tajima Wagyu Rump ^{GF} 49
300g, MS8+, Southern NS

Portoro Scotch Fillet ^{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.

SIGNATURE SEAFOOD SERVICE

Designed for 2

Cold Seafood Experience ^{GF S} 140
Freshly Shucked Sydney Rock Oysters, Honey Bugs, Spanner Crab,
Yamba Prawns, Smoked Salmon,
Avocado Prawn Cocktail, Marie Rose Sauce

Hot Seafood Experience ^{GF S} 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 ^{GF S} 260
Choose to enjoy these as full platters or as a series of staggered
courses.

CONTORNI

Hand Cut Chips ^{VG NW} 12
Truffle Salt, Parmesan

Seasonal Ramarro Farm Leaf Salad ^{VN GF} 13
Radish, Honey, Strawberry Vinaigrette

Notley Vally Broccolini ^{VN N GF} 15
Preserved Lemon, Almond Flake

Duck Fat Roasted Baby Chats ^{GF} 15
Angelos Garden, Garlic, Parsley and Rosemary

Chimichurri Spiced Cauliflower ^{VN NW} 15

Bujega Farm Roasted Pumpkin ^{VN GF} 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

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.

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

Pistoccus 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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