

MOTHERS
DAY

angelò's
CABARITA

SHARE

House-Baked Focaccia G

with Extra Virgin Olive Oil from Terre Francescane Primi Frutti and Aged Balsamic Vinegar from Mussini, Aceto Balsamico di Modena

ENTREE

Signature Cold Seafood Platter S NW

Moreton Bay bugs, Harvey Bay scallops, Yamba BBQ prawns, Jervis Bay mussels, Coffin Bay oysters with homemade ponzu dashi

Goat Cheese Salad VG N D NW

Collie Farm goat cheese, Logan Brae apples, candied walnuts, fresh greens, balsamic

MAIN

Choose One

12-Hour Slow Cooked Tasmanian

Cape Grim Beef Cheeks D GF

with miso mash, blistered truss tomatoes, and merlot reduction

Humpty Doo Crispy Barramundi G D

with Sicilian dressing, sundried tomatoes, Kangaroo Valley olives, capers, roasted Brussels sprouts, and charred pencil leeks

Cauliflower Cotoletta G D

Fire-roasted cauliflower, corn salsa, semi-dried tomatoes

DOLCI

House Imported Sicilian Cannoli D N GF

Filled with homemade lemon ricotta and dusted with powdered sugar

Milk and Dark Belgian Chocolate D N GF

with Mt Beauty hazelnut praline tart

Petit Fours D N G

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 Sundays (10%) and Public Holidays (15%)