

# CUISINE

*angelo's*  
CABARITA

# 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.

99pp Standard Menu • 159pp Sommelier's Signature Pairing

Minimum four guests

## BREAD

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

Freshly Baked Daily, served with truffle infused butter

## ENTREE

### **Tomato Burrata** D N

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

### **Southern Calamari** G

Crispy Small-batch fried, Furikake Seasoned, Sriracha Mayo

## PASTA

### **Penne** VG G D

Angelos Signature Family Arabiatta Sauce, Artisan Stracciatella, Crisp Fried Basil

### **Gnocchi** D G

Slow Cooked Wagyu Brisket Ragu (MS+4), 30 months Aged Parmigiano Reggiano Tuile D.O.P

## MAINS

Choose One

### **Tassal Strahan Tasmanian Salmon** G

Miso Marinated, Bok Choy, Yuzu Mayo, Wasabi Peas and Roasted Small Batch Sesame Dressing

### **Chicken Breast** D

Milking Yard Farm Baby Chicken, Lemon Myrtle Whipped Ricotta, Roasted Pumpkin, Shiraz Glaze

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

Homemade Chickpea Puree, Fire Grilled Asparagus, Aged Merlot Reduction

## SIDES

### **Hand Cut Chips** VG NW

Truffle Salt

### **Rocket and Parmesan Salad** VG GF D

## DESSERT

Choose One

### **Signature Tiramisu** D G N

Pistococcus Biscuits, Pepe Saya Mascarpone Cream, Coffee and Mirto Bianco

### **Belgian Chocolate Fondant** G D

Madagascan vanilla bean gelato

**VN** Vegan • **VG** Vegetarian • **N** Contains Nuts • **D** Contains Dairy • **S** 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%)

<b>BREAD</b>	<b>Artisan Bread of the Day</b> <sup>VG G</sup>			
	Freshly Baked Daily, served with truffle infused butter			14
<b>ANTIPASTI</b>	<b>Freshly Shucked Inhouse Oysters</b> <sup>GF</sup>			
	Served with Ponzu Dashi & Lemon			
	Sydney Rock <i>Merrimbula Lakes</i>	/each		6
	Pacific <i>Recherche Bay</i>	/each		7
	<b>Charcuterie Board</b> <sup>NW</sup>			39
	Wagyu Bresaola, Truffle Salami, Prosciutto, Mortadella, House Pickles, Grissini			
	<b>Marinated Toolunka Creek Olives</b> <sup>VN GF</sup>			12
	Lemon Zest, Chilli, Angelo's Garden Rosemary, Sambuca			
<b>ENTREE</b>	<b>SA Scallop Gratin</b> <sup>D N</sup>			28
	Harvey Bay Scallops, Eureka Lemon Butter, Angelos Garden Dill, Housemade Almond Meal			
	<b>Bone Marrow</b> <sup>G</sup>			30
	Sourdough, Caramelised Onion, Pickled Seeded Mustard			
	<b>Tomato Burrata</b> <sup>D N</sup>			28
	Blackmans Point Farm Blistered Heirloom and Cherry Tomatoes, Homemade Burrata, Pesto, Balsamic, Basil Oil			
	<b>Chargrilled Yamba Prawns (3pcs)</b> <sup>G</sup>			32
Brushed with Garlic and Angelo's XO sauce				
	<b>Pumpkin Flowers</b> <sup>G D</sup>			28
Fresh Homemade Ricotta and Sweet Corn stuffed Pumpkin Flowers, with sour cream and sweet chilli dip				
	<b>Southern Calamari</b> <sup>G</sup>			29
	Crispy Small-batch fried, Furikake Seasoned, Sriracha Mayo			

**VN** Vegan • **VG** Vegetarian • **N** Contains Nuts • **D** Contains Dairy • **S** 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. Entree servings available.

- Penne** VG G D 32  
Angelos Signature Family Arabiatta Sauce,  
Artisan Stracciatella, Crisp Fried Basil
- Pappardelle** G D S 38  
NSW Blue swimmer crab, Spanish Chorizo, Baby Spinach
- Gnocchi** D G 34  
Slow Cooked Wagyu Brisket Ragu (MS+4),  
30 months Aged Parmigiano Reggiano Tuile D.O.P
- Linguine** G D S 38  
Cloudy Bay Clams, Angelos Garden Garlic,  
Saffron Butter, Preserved Lemon
- Risotto** VG D 33  
Hand Harvested Wild Mushroom Selection,  
Arborio Rice, Parmigiano Reggiano

## MAIN

- Humpty Doo Crispy Barramundi** G D 44  
Pommes Anna, Finger Fennel, Tomberry,  
Toolunka Creek Kalmata Olives and Baby Capers
- Tassal Strahan Tasmanian Salmon** G 44  
Miso Marinated, Bok Choy, Yuzu Mayo, Wasabi Peas and  
Roasted Small Batch Sesame Dressing
- Chicken Breast** D 40  
Milking Yard Farm Baby Chicken, Lemon Myrtle Whipped  
Ricotta, Roasted Pumpkin, Shiraz Glaze
- White Pyrenees Lamb Backstrap** GF 42  
Homemade Chickpea Puree, Fire Grilled Asparagus,  
Aged Merlot Reduction
- 8-hour Beef Rib** D 46  
Stanbroke QLD Slow Cooked Beef Rib, Grilled Broccolini,  
Potato Dauphinoise, Dried Roma Tomatoes, Merlot Jus
- Cauliflower Cotoletta** VN 46  
Dukkha Spiced Fire roasted Cauliflower,  
Chickpea Puree, Seasonal Green

**VN** Vegan • **VG** Vegetarian • **N** Contains Nuts • **D** Contains Dairy • **S** 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%)

## STEAK

Served with Café de Paris butter and sauce/mustard choices

**Tajima Wagyu Rump** <sup>GF</sup> 48

300g, MS8+, Southern NSW

**Portoro Scotch Fillet** <sup>GF</sup> 55

300g, MS4+ 100 days grain fed, NSW & VIC

### Sauces

Homemade Merlot jus, House Peppercorn Sauce,  
Steak Diane Sauce

### Mustard

English Mustard, Dijon mustard

## SIGNATURE SEAFOOD SERVICE

Designed for 2

**Cold Seafood Platter** <sup>GF S</sup> 150

Freshly Shucked Sydney Rock Oysters, Moreton Bay Bugs,  
Arctic Snow Crab Cluster, Yamba Prawns, NZ Green Lip Mussels,  
Tas Salmon Crudo, Marie Rose Sauce

**Hot Seafood Experience** <sup>G S D</sup> 150

Crispy Fried Southern Calamari, Yamba prawns and Hervey Bay  
Scallops with Lemon Dill Butter, Whole WA Lobster Garlic Butter,  
Miso Salmon, Oyster Kilpatrick, Hand Cut Chips with Truffle Salt

**Combination service of both experiences** <sup>GF S</sup> 280

Choose to enjoy these as full platters or as a series of staggered  
courses.

## SIDES

**Hand Cut Chips** <sup>VG NW</sup> 12

Truffle Salt

**Seasonal Ramarro Farm Leaf Salad** <sup>VN GF</sup> 13

Balsamic Vinaigrette

**Notley Valley Broccolini** <sup>VN N GF</sup> 15

Preserved Lemon, Almond Flake

**Roasted Sweet Potato** <sup>GF VN</sup> 15

Garden Coriander Glaze

**Rocket and Parmesan Salad** <sup>VG GF D</sup> 13

**VN** Vegan • **VG** Vegetarian • **N** Contains Nuts • **D** Contains Dairy • **S** 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%)