

SUNDAY 11 MAY 2025

MOTHER'S DAY BANQUET

TO START

Warm house-baked rolls served with Pepe Saya cultured butter.

G D

TO SHARE

Premium Australian Seafood Platter

*Moreton Bay Bugs, Freshly shucked Sydney Rock Oysters
with house ponzu dressing, Hervey Bay Scallops, Angelo's Signature
Yamba King Prawns with garlic butter, Calamari Fritti,
seasoned with sea salt and cracked pepper*

G D S

CHOOSE ONE MAIN

Slow-Braised O'Connor Angus Grass-Fed Beef Cheeks

Served with miso-infused mash and blistered cherry tomatoes

D GF

Blackened New Zealand King Salmon

Accompanied by shaved fennel, asparagus, and homemade salsa verde

Dukkah-Spiced Fire-Roasted Cauliflower

Served with chickpea purée and seasonal greens.

VN

ON THE SIDE

Mesclun mix salad

Hand-cut chips with truffle salt

CHOOSE ONE DESSERT

Meyer Lemon Meringue Tart

with berry compote

G D

Dark Chocolate Praline Tart

finished with a delicate cocoa glaze

G D N

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