CUISINE

angelo's
CABARITA

We welcome you to Angelo's Cabarita,
where every season brings a new story to the table.

Our Summer Menu celebrates freshness, colour, and the pleasure of dining by the water, inspired by the rich produce of Australia's land and sea.

From Toolunka Creek olives and Yamba prawns to Humpty Doo barramundi, Tasmanian salmon, and lamb from the Pyrenees, each ingredient is thoughtfully chosen for its quality and provenance, allowing seasonal flavours to shine.

This is a menu for long lunches and unhurried evenings.
Of heirloom tomatoes and creamy burrata, freshly made pasta, charred seafood, and garden greens, with dishes made to be shared.

Here, dining is about connection.
To place, to people, and to the moment.

Cooking is not just about feeding the body.
It is a dialogue with memory, emotion, and imagination.

A good dish tells a story, awakens a feeling, and reveals the soul of its creator.
The art of cuisine is the art of transforming the ordinary into the extraordinary.

Chef Ferran Adrià
Father of Modernist Cuisine

To Begin

Marinated Toolunka Creek Olives [VN] 12
Riverina citrus, rosemary, chilli, vermouth

Bread of the Day [G D VG] 14
House-baked sourdough, truffle cultured butter

Charcuterie Board [G] 42
Wagyu bresaola, truffle salami, Jamón Serrano, mortadella, house pickles, grissini

Freshly Shucked In-House Oysters [G SF A]
Ask your waiter for today's provenance

***Served Cold** ponzu dashi & lemon* [G SF] 7 ea

***Served Hot** kilpatrick* [SF] 8 ea

Entree

Scallop Gratin [D N SF I] 29
Dill lemon butter, almond meal

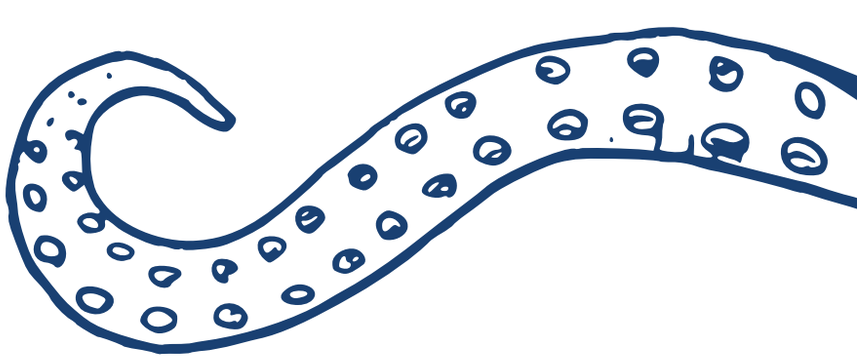
Tomato Burrata [D N VG] 29
Blistered Riverina farm-fresh heirloom tomatoes, pesto, burrata, basil oil

Grilled Yamba Prawns [G SF A] 40
Chargrilled, brushed with house-made XO sauce (4pcs)

Pumpkin Flowers [G D VG] 31
Ricotta and corn-stuffed pumpkin flowers, sour cream and sweet chilli dip

Calamari [G SE SF A] 32
Crispy Hawkesbury calamari, furikake, sriracha aioli

Pulled Pork Croquette [D] 32
Berkshire pork, caramelised onion, smoked capsicum, chipotle aioli



N Contains Nuts • **D** Contains Dairy • **SF** Contains Shellfish • **SE** Contains Sesame • **VN** Vegan • **VG** Vegetarian
G Contains Gluten • **NW** No Wheat, but potential contamination • Seafood Origins: **A** Australia - **I** International - **M** Mixed
Surcharges apply on Public Holidays (15%) • Service charges apply to Groups of 10+ (10%)

Freshly Made Pasta

Pumpkin and Goat Cheese Ravioli G D VG N — 37
Homemade pesto, walnut crumb

Mafaldine G D SF I — 39
Skull Island prawn, Chorizo, Spinach, sundried tomatoes, Saffron Butter

Gnocchi G D — 38
Slow-cooked wagyu brisket ragu (MS+4),
30-month aged Parmigiano Reggiano D.O.P

Squid Ink Spaghetti G D SF A — 39
Portarlington mussels, SA pipis, cherry tomato, dill, dashi broth

Lobster and Spanner Crab Ravioli G D SF A — 42
Rock Lobster bisque, vine-ripened tomato, capers

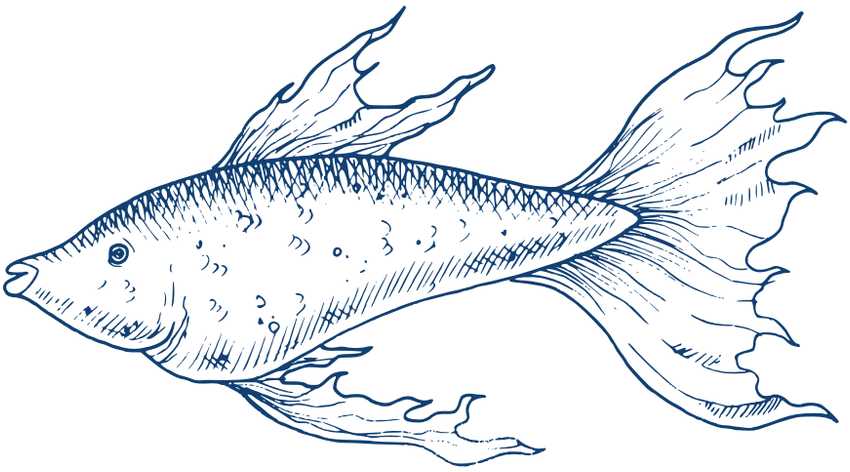
Risotto D VG — 35
Wild mushroom, arborio rice, grated parmesan

Signature Seafood Platters

Cold Seafood Platter SF SE M — 162
Freshly shucked Sydney Rock oysters, Moreton Bay bugs, Blue Swimmer crab,
Yamba prawns, NZ green-lip mussels, salmon gravlax, Marie Rose sauce

Hot Seafood Platter G D SF M — 165
Crispy fried calamari, Yamba prawns & scallops gratin with lemon dill butter,
whole rock lobster garlic butter, miso salmon, oyster kilpatrick,
shoestring fries with rosemary salt

Combination Platter SF D SE G M — 309
A signature selection of hot and cold seafood,
served as shared platters or staggered courses



N Contains Nuts • **D** Contains Dairy • **SF** Contains Shellfish • **SE** Contains Sesame • **VN** Vegan • **VG** Vegetarian
G Contains Gluten • **NW** No Wheat, but potential contamination • Seafood Origins: **A** Australia - **I** International - **M** Mixed
Surcharges apply on Public Holidays (15%) • Service charges apply to Groups of 10+ (10%)

Mains

Humpty Doo Barramundi D SF A — 45
Shaved fennel, garden peas, clams, Seafood velouté, caviar

Strahan Tassal Tasmanian Salmon G SE A — 45
Miso glaze, baby bok choy, yuzu kosho mayo, wasabi peas, sesame dressing

Free Range Chicken Breast D A — 43
Potato fondant, confit tomato, asparagus, merlot jus

White Pyrenees Lamb Cutlet D G A — 48
Whipped Meredith feta, beetroot, potato dauphinoise, rosemary jus

Half Rock Lobster G SF D I — 69
Charred with house XO sauce, squid ink spaghetti, tomato, dill, dashi broth
or
Charred with cultured garlic butter, squid ink spaghetti, lobster bisque, vine-ripened tomatoes, capers

Roasted Cauliflower VN SE — 39
Cumin and coriander spiced, hummus, crispy chickpeas, charred asparagus

Steaks and Cutlets

Tajima Wagyu Rump (300g, MS8, Southern NSW) — 51
Served with Red Wine Jus

Portoro Scotch Fillet (300g, MS4+, 100-day grain-fed, NSW & VIC) — 58
Served with Red Wine Jus

Add ons

Sauces: House Peppercorn Sauce (3), Wild Mushroom Jus (3), Truffle Butter (4)
Mustards: English mustard (2), Dijon mustard (2)

Sides

Broccolini, Labneh, Harissa, Toasted Pepitas VG — 16

Cauliflower Bites, Chipotle aioli VG G — 16

Shoestring Chips, rosemary salt VG NW — 13

Dukkah Spiced Roasted Sweet potatoes, Chevre and Garlic Crème VG N D — 16

Garden green salad, cucumber, cherry tomatoes, celery, Herb dressin VN — 18

Rocket & Parmesan Salad VG D — 14

N Contains Nuts • **D** Contains Dairy • **SF** Contains Shellfish • **SE** Contains Sesame • **VN** Vegan • **VG** Vegetarian
G Contains Gluten • **NW** No Wheat, but potential contamination • Seafood Origins: **A** Australia - **I** International - **M** Mixed
Surcharges apply on Public Holidays (15%) • Service charges apply to Groups of 10+ (10%)