

# CUISINE

*angelò's*  
CABARITA



## WELCOME TO WINTER 2025

At Angelo's, every dish begins with a story – of region, of season, and of the people behind the plate.

This winter menu is a reflection of our ongoing evolution, shaped by the creativity of Head Chef Dalton and Sous Chef Nitiin, and driven by a shared commitment to technique, provenance, and balance. Our kitchen celebrates the richness of Australian produce, sourced from trusted growers, farmers, and fishers across the country – from the waters of Hervey Bay and Recherche Bay to the fields of Milking Yard Farm and the vineyards of the Pyrenees.

At the heart of Angelo's hospitality is our Food & Beverage Director, Gordon Pereira, whose leadership brings warmth, precision, and vision to every service. With a deep-rooted passion for guest experience and a sharp eye for detail, Gordon works closely with our kitchen and front-of-house teams to ensure that every moment – from greeting to farewell – feels effortless and elevated.

Complementing our culinary direction is Adam Wilkins, our in-house Sommelier, whose refined palate and passion for storytelling through wine brings each dish to life. Adam has curated a 2025 winter wine list that draws from Australia's most expressive vineyards and key international regions – each pairing designed to enhance your dining experience, sip by sip.

You'll find both familiar favourites and new seasonal additions designed to reflect the rhythm of winter – dishes that are elegant, honest, and grounded in flavour.

Whether you're here for a quiet meal, a celebration, or a shared moment, we thank you for choosing to dine with us.

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

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

Freshly Baked Daily, served with truffle infused butter

14

## ANTIPASTI

### **Freshly Shucked In-house Oysters** SF G

Served with Ponzu Dashi & Lemon

Sydney Rock *Merimbula Lakes*

/each

6

Pacific *Recherche Bay*

/each

7

### **Charcuterie Board** G

39

Wagyu Bresaola, Truffle Salami, Jamón, Mortadella,  
House Pickles, Grissini

### **Marinated Toolunka Creek Olives** VN

12

Lemon Zest, Chilli, Angelo's Garden Rosemary, Sambuca

## ENTREE

### **QLD Scallop Gratin** D N SF

28

Harvey Bay Scallops, Eureka Lemon Butter,  
Dill, Housemade Almond Meal

### **SA Baked Figs** D

32

Riverland Figs, Stilton, Prosciutto Crisp,  
Aged Balsamic Glaze

### **Chargrilled Yamba Prawns (4pcs)** SF G

38

Brushed with Garlic and Angelo's XO sauce

### **Southern Calamari** G SE SF

29

Crisp, Small-batch fried, Furikake Seasoning, Sriracha Aioli

### **Beef Carpaccio** D

32

Grainge Angus, Truffle Dressing, Horseradish,  
Parmigiano Reggiano, Caper Crisps

### **Tomato Burrata** VG D N

28

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

### **Stuffed Pumpkin Flowers** VG D G

28

Ricotta and Corn, Sour Cream and sweet chilli dip

## PASTA

All pasta is made fresh daily in-house. Entrée portions available upon request.

<b>Mafaldine</b> <small>D SF G</small>	38
Skull Island Prawns, Cream, Fennel and Leek Sofrito, Lemon Zest	
<b>Spaghetti</b> <small>D SF G</small>	38
Hand-harvested Goolwa Pipis, Local Mussels, Tomberries, Dill, Dashi Broth	
<b>Gnocchi</b> <small>D G</small>	36
Wagyu Brisket Ragu (MS+4), 30 months Parmigiano Reggiano D.O.P	
<b>Rigatoni</b> <small>D VG N G</small>	34
Angelo's House-made Pesto, Semi-dried Tomatoes, Stracciatella	
<b>Risotto</b> <small>VG D</small>	34
Wild Mushrooms, Arborio Rice, Parmigiano Reggiano	

## MAIN

<b>Humpty Doo Barramundi</b> <small>D</small>	44
Roast Tomato and Capsicum Sauce, Butter Beans, Chorizo and Winter Peas	
<b>Tassal Strahan Tasmanian Salmon</b> <small>SE G</small>	44
Miso Marinated, Bok Choy, Yuzu Mayo, Wasabi Peas and Roasted Small Batch Sesame Dressing	
<b>Half WA Lobster</b> <small>SF G</small>	69
Sustainably Sourced, Chargrilled Western Australian Lobster, Angelo's House-made XO sauce, Spaghetti	
<b>Chicken Breast</b> <small>D</small>	42
Milking Yard Farm chicken, Piri Piri Spice, Kipfler Potatoes, Chermoula, Fire-roasted Corn Kernels, Merlot Jus	
<b>12-Hour Beef Cheeks</b> <small>D</small>	46
Slow-cooked Jack's Creek (NSW) Beef Cheeks, Mashed Potato, Blistered Truss Tomatoes, Merlot Jus	
<b>White Pyrenees Lamb Rack</b> <small>D</small>	48
Sous Vide Lamb (VIC), Beetroot Purée, Sweet Potato and Herb Pavé, Labneh, Merlot Jus	
<b>Grilled Miso Eggplant</b> <small>VG SE G</small>	36
Chargrilled Miso Eggplant, Bok Choy, Yuzu Mayo, Wasabi Peas, Roasted Sesame Dressing	

**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

Surcharges apply on Credit Cards (1.5%) and Public Holidays (15%) • Service charges apply to Groups of 10+ (10%)

## STEAK

Our steaks are sourced from a new generation of Australian producers who prioritise animal wellbeing, sustainability, and land stewardship. Raised on fresh, non-GMO grain with no antibiotics or hormones, each cut delivers exceptional marbling, natural flavour, and long-term integrity. All steaks are served with your choice of sauce or mustard.

### **Tajima Wagyu Rump** 48

300g, MS8+, Southern NSW

### **Portoro Scotch Fillet** 55

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

#### **Sauces**

Homemade Merlot Jus, House Peppercorn, Mushroom

#### **Mustard**

English, Dijon

## SIGNATURE SEAFOOD SERVICE

Designed for 2

Our Signature Platters celebrate the best of Australian waters, designed to be shared. A showcase of premium shellfish, line-caught seafood, and house condiments. A favourite since day one.

### **Cold Seafood Platter** <sup>SF SE</sup> 157

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

### **Hot Seafood Experience** <sup>SF D G</sup> 159

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

### **Combination service of both experiences** <sup>SF D SE G</sup> 295

A combination of both hot and cold platters, served either as full platters or in staggered courses

## SIDES

### **Notley Valley Broccolini** Preserved Lemon, Almond Flakes <sup>VN N</sup> 15

### **Gruyère and Parmesan Croquette** Sour Cream, Sweet Chilli <sup>D VG G</sup> 15

### **Hand-Cut Sweet Potato Chips** Rosemary Salt <sup>NW VG</sup> 13

### **Seasonal Ramarro Farm Leaf Salad** Balsamic Vinaigrette <sup>VN</sup> 13

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

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