

angelos
CABARITA



TUESDAY 4 NOVEMBER 2025

MELBOURNE CUP

It's not all about strength ... it's getting the horse into a rhythm,
getting the horse to try for you and being patient.

Michelle Payne; 2015 Melbourne Cup Winner

\$99 Adults | \$49 Optional Drinks Package

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%)

ENTREE

ENJOY SHARED WITH YOUR TABLE

Bread Selection ^{G D}

with cultured butter

Sydney Rock Oysters

with ponzu sauce

Charcuterie Board ^{NW}

with wagyu bresaola, truffle salami, prosciutto, mortadella, feta, brie, house pickles, and grissini

ADD ONS

(OPTIONAL)

Kilpatrick oysters

7.5

Scallops with almond butter, dill & lemon

28

Yamba prawns with Marie rose sauce

32

Pumpkin flowers with ricotta, corn, sweet chilli & sour cream

28

Chargrilled Yamba prawns with Angelo's XO sauce

38

Mushroom & truffle arancini with pepper & truffle aioli

24

MAIN

SELECT ONE PER GUEST

Pan-seared Tasmanian Salmon ^D

with edamame, fennel, caviar & beurre blanc

Miso-glazed eggplant ^{G SE}

with bok choy, sesame dressing & yuzu mayo

14-hour slow-braised beef cheeks ^D

with miso mash, heirloom tomatoes & asparagus

Mafaldine pasta ^G

with Skull Island prawns, XO sauce, leek soffrito & cherry tomatoes

Add half WA lobster cooked in butter garlic – \$36

DESSERT

SET PER GUEST

Angelo's Signature Tiramisu ^{G D N}

with mascarpone cream, pistococcus biscuits & Mirto Bianco