



Dinner Menu

***Friday and Saturday
6pm-9pm.***

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Starters And Tapas

Garlic or Herb Bread 8
Made on Turkish bread

Warm Sicilian Olives 7

Arancini 10
Parmesan and tomato arancini served with garlic aioli (4)

Salt & Pepper Prawns and Squid 16
Served with homemade ranch sauce

Bruschetta 18
Tomato, basil, Spanish onion, crumbled goats cheese feta and balsamic glaze served on La Tartine organic sourdough
***Vegan Option Available**

Ploughman's Pickings 26
Chicken Pâté, house made dill cucumber pickles, Sicilian olives, little creek club cheddar and toasted sourdough

Baked Brie 18
Creamy brie topped with local misty views honey, cranberries, walnuts and rosemary baked and served with organic toasted la tartine sourdough

Oysters Kilpatrick or Mornay

1/2 Dozen	18
Dozen	33

Salads & Sides

Garden Salad 10

Seasonal Greens 8

Beer battered Chips 7
Served with Aioli

Sweet Potato Chips 7
Served with Sweet Chilli Aioli

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Main

Lemon Butter Barramundi 30

Grilled lemon Barramundi with garlic roasted chat potatoes, pea puree and Hollandaise

Moroccan Beef Tagine 28

Beef with Mediterranean vegetables, chickpeas with Moroccan seasoning in a tomato jus served with mashed potato (GF)

Prawn Saganaki 25

Rich warm tomato base with garlic, herbs and prawns baked and topped with little creek feta cheese served with organic toasted la tartine sourdough

Cumin Roasted Lamb 30

Lamb Rump with a cumin, salt rub roasted and served with Sweet potato chips, roasted tomatoes and Brussel sprouts served with a pot of gravy (GF)

Pumpkin Ravioli 27

Hunter Valley pasta co pumpkin sage and goats cheese ravioli with spinach, garlic, sundried tomatoes and mushroom finished in a burnt butter sauce (V)

Stuffed Mushrooms 27

Tomato, basil and onion stuffed mushrooms topped with feta, parmesan and sourdough crumbs served with quinoa and seasonal greens finished with balsamic glaze and crispy capers (V, GF)

Dessert

Apple Crumble Crepe 15

Warm cinnamon stewed apples and sultanas wrapped inside a crepe, topped with house made crumble mix
Served with vanilla bean ice cream

Brandy Snap 10

Brandy snap baskets with artisan made honey and sticky fig ice cream (GF)

Sticky Date pudding 15

Served with warm house made butterscotch sauce and vanilla bean Ice cream

Affogato 8.5

Our house blend of Danes Caribbean organic espresso and vanilla bean ice cream (GF)

Add Liqueur Baileys, Butterscotch or Frangelico 3 **Mr Black Coffee Liqueur** 8

Vegan Dessert of the day 7

Served with soy vanilla ice cream (GF) (V)

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