

Welcome to _____
Angel Sussurri

From the Ground to the Plate at Angel Sussurri

At Angel Sussurri, we embrace the beauty of uncomplicated, humble food—honest flavours that celebrate the journey from the rich soils of our region to your plate.

Our menu is thoughtfully designed to offer accessible dining for all, inviting you to share the joy of a meal with loved ones in a warm and relaxed atmosphere.

Each dish is crafted with care and passion by our kitchen team, led by Chef Renee, using fresh, spray-free produce from Alan Foods, ingredients from our own garden, and premium food and beverage from Australian producers.

By working closely with local farmers and artisans who share our commitment to sustainability, every bite honours both the land and our community.

Dining with us is about more than just food—it's about connection, nourishment, and creating cherished moments.

Whether you're indulging in a hearty classic or discovering a new favourite, we invite you to relax, savour, and experience the simple pleasure of good food and great company, all thoughtfully brought from the ground to your plate.

Menu

10% Surcharge Sunday and 15% Public holidays

ENTREE

Goan Curried Prawns (M)

\$28

Succulent prawns simmered in an aromatic Goan curry, served with warm, flaky roti. (GFO, DF)

Artisan Bread with Dirty Martini Whipped Butter

\$14

Toasted Rye and Spelt Sourdough served warm with creamy whipped butter and green olives. (V)

Fried Lemongrass & Ginger Chicken Toast

\$24

Crispy Toast and chicken infused with lemongrass and ginger, served with a sweet dipping sauce.

Whipped Brie

\$26

Cloud-soft Brie with sweet fig compote and savoury prosciutto, finished with burnt cardamom honey and crunchy pistachios served with toasted Turkish bread (GFO, VO)

Tajin-Spiced Squid (M)

\$26

Lightly fried squid seasoned with Tajin, served with fresh cucumber salad and jalapeño mayo.

Olives and Pickled vegetables

\$15

Sicilian Olives and House made pickled vegetables (GF, DF, VE)

CREPES

Served with rice and salad

Chicken and Leek \$26

In a creamy white wine sauce with a touch of mustard

Mexican \$27

Our Mexican style refried bean mix with choice of either Chicken or Vegetarian filling topped with sour cream and Jalapeños (GF, VO)

Seafood Mornay (M) \$27

Our selection of mix seafood, shallots with creamy mornay sauce

Smoked Salmon (M) \$26

A favourite combo of smoked salmon, cream cheese, Spanish onion and capers (GF)

DF - Dairy Free
GF - Gluten Free
V - Vegetarian
VE - Vegan

VEO - Vegan option
VO - Vegetarian option
GFO - Gluten free option
M - Contains mixed origin seafood

PLEASE NOTE WE USE NUTS, GLUTEN, DAIRY AND SEAFOOD IN OUR KITCHENS
IF YOU HAVE A SERIOUS ALLERGY PLEASE ADVISE OUR STAFF SO WE CAN LOOK AFTER YOUR WELLBEING

Menu

MAINS

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Middle Eastern-Spiced Grilled Lamb Cutlets \$48

Grilled lamb cutlets with tahini yoghurt, roasted carrot and pumpkin, pomegranate, and crispy chickpeas. (GFO)

Wagyu Beef Shin \$40

Slow-cooked Wagyu beef shin in red wine, served with roasted garlic mash, sautéed Brussels sprouts, crispy prosciutto, and roasted carrots. (GF).

Poached Salmon Fillet (M) \$38

Tender poached salmon with a rich leek and spinach cream sauce, served with mashed potato and steamed greens. (GF)

Korean Sweet & Spicy Crispy Fried Tofu \$34

Crispy tofu tossed in a sweet-spicy glaze, served with steamed rice and a refreshing pickled onion and cucumber salad. (VE, DF)

Tempura Vegetable Udon with Katsu Curry Sauce \$36

Crispy tempura vegetables over silky udon noodles, drizzled with rich katsu curry sauce with spring onion and shiitake mushrooms. (DF, VE)

Spanish Chicken \$38

Roasted chicken thigh cutlets with chorizo, tomatoes and black olives, served on herb rice pilaf and finished with crispy polenta. (GF)

Pork Katsu \$37

Golden, crumbed pork cutlet served with steamed rice, pan-fried chilli greens, Japanese-style curry sauce, and pickled vegetables. (DF)

Nachos \$25

Pulled Pork, Chicken or Vegetarian, served with sour cream (GF, VEO)
Add guacamole 5

Beer Battered Flathead (M) \$26

Served with chips, Accompanied by a house-made garlic Aioli.
ADD salad \$5

Pasta of the Day

Chefs pasta of the day (GFO, VEO)

SIDES

Beer battered chips \$14

Sweet potato chips \$15

Side salad \$7

Side chips \$7

Salad - Organic mixed leaf with oranges, pomegranate & pistachio with citrus maple vinaigrette (GF, DF) \$16

KIDS

Grazing plate \$15

Rice crackers, Tasty Cheese, hummus, cucumbers and seasonal fruit (GF, VEO)

Pasta \$16

Choice of Bolognese, white cheese and ham sauce, or Napoli sauce (V), all served with parmesan cheese. Gluten-free pasta available on request

Fish and Chips (M) \$16

Beer battered flat head with Fries or Mash and Vege

Crumbed Chicken Tenders \$15

Chicken tenders with sidewinder chips or Mash and vege

Dessert

Crepes \$10

warm crepes served with ice cream and maple syrup (GF, V)

Ice-Cream Sundae \$8

Two scoops of vanilla ice cream with chocolate, strawberry, or caramel sauce, topped with chocolate flakes and sprinkles (GF, VEO)

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Menu

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SWEET TREATS

Caramelised White Chocolate Brownie \$18

Decadent caramelised white chocolate brownie topped with toasted pecans, brown sugar cream, and a drizzle of maple syrup. (GF)

Black Forest Tart \$18

Dark chocolate mousse with cherry compote, served with coconut gelato and rum chocolate sauce.

Bánh Gan Coconut Crème Caramel \$17

Silky coconut cream caramel topped with poached cardamom-infused figs and pistachios. (DF, GF)

Gelato - Gelista Artisan \$6

Salted Caramel & Crunchy Toffee (GF, DF, VE)

Coconut (VE, DF, GF)

Vanilla Bean

per scoop

Affogato \$12

Our house blend of Danes Caribbean organic espresso and vanilla bean Gelato (DFO, VEO)

Add Liqueur

Rum Liqueur, Frangelico or Baileys 9

We also have a range of cakes, tarts and vegan cakes available from our cafe

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RED WINE

BERESFORD ESTATE

Proudly South Australian, Beresford Estate captures the essence of McLaren Vale with wines that reflect both heritage and innovation. Established in 1985, this family-owned vineyard is dedicated to sustainable winemaking—embracing water conservation, minimal intervention, and eco-friendly practices to nurture the land for future generations. Each bottle is a celebration of premium Australian terroir, crafted with care, passion, and a deep respect for the environment. All their estate-made wines are vegan-friendly. Enjoy a true taste of Australia's finest, with every pour.

VINDEN WINES

Led by second-generation winemaker Angus Vinden, Vinden Wines champions progressive winemaking in the Hunter Valley. Angus blends tradition and innovation, using diverse vessels—from stainless steel to clay amphora—to showcase each vintage's character. The family's vineyards are farmed organically and regeneratively, with minimal intervention and a focus on sustainability, from composting to nurturing healthy soils and ecosystems.

TAMBURLAINE WINES

Pioneers in organic viticulture, Tamburlaine Wines blends innovation with tradition in the Hunter Valley and Orange regions. Since 1966, their passionate team has crafted vibrant, award-winning wines with a steadfast commitment to sustainable, chemical-free practices. Every bottle reflects their vision for pure, eco-conscious Australian winemaking—delivering exceptional flavour with a gentle touch on the land.

SHIRAZ

House Shiraz	10.00	40.00
Beresford Estate McLaren Vale (VE)		96.00

GSM McLaren Vale		50.00
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CABERNET BLENDS

House Cabernet Sauvignon	10.00	40.00
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Beresford Estate Cabernet Sauvignon McLaren Vale (VE)		96.00
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House Cabernet Merlot	10.00	40.00
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PINOT NOIR

Emblem Beresford Adelaide Hills (VE)		63.00
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OLD VINE' GRENACHE		63.00
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Emblem Beresford
Blewitt Springs

with a bouquet of spiced plum, cherry, and boysenberry, Together, these notes form a harmonious bouquet that balances sweetness, tartness, and a hint of spice. fruit-forward yet elegant, with subtle complexity from aging. (VE)

VINDEN WINES- HUNTER VALLEY

Shiraz Nouveau	G 14	B 55
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Harvested two weeks ahead of their peak, these grapes are chosen early to capture a lighter, fresher profile. After 10 days of gentle skin contact, the wine reveals only a delicate blush—no tannin, just a whisper of colour. The palate is lean and invigorating, with vibrant acidity taking centre stage over alcohol, delivering a crisp, refreshing finish that's perfect for those who appreciate subtlety and finesse.

WHITE WINE

BERESFORD EMBLEM - ITALIAN GRAPES

Fiano - White **G 14 B 55.00**

Bouquet Aromatic, citrusy, floral, honeyed, pear, apple, tropical fruit, almond, herbal, mineral, fresh, lively, complex, crisp, nutty, vibrant, zest and refreshing. Light on the palate with bright fruit-forward character (VE)

VINDEN ORGANIC WINES- HUNTER VALLEY

Pokolbin Blanc **B 50**

A unique field blend that evolves with each vintage, celebrating the distinct character of every harvest. Each varietal is fermented separately—using stainless steel tanks, seasoned oak barrels, and a traditional clay amphora—to preserve its individuality. The result is a crisp, dry, and aromatic white wine, offering refreshing elegance and layered complexity in every glass.

Gewurztraminer **G 13 B 55**

Delicate, thin-skinned grapes brimming with character are gently fermented on their skins for 10 days in an open concrete tank, then matured in a distinctive concrete pyramid. The result is a wine with an intensely aromatic, floral bouquet—evoking the sweetness of dessert wine—while the palate remains beautifully dry, offering notes of ginger, musk, and Turkish delight.

Sparkling Alicante Bouschet **G 13 B 55**

Crafted from a rare teinturier grape distinguished by its striking red flesh and vibrant natural hue—this wine stands apart from traditional reds that rely on skin contact for their colour. Expect a lively, almost whimsical character: think “boozy creaming soda.” Each sip delivers a bold, juicy profile with a nostalgic twist, perfect for those seeking something truly out of the ordinary.

ROSÉ AND MOSCATO GLASS BOTTLE

House Moscato **8.50 34.00**

Beresford Rosé **12.50 50.00**

McLaren Vale (VE)

Tamburlaine **54.00**

organic Rose

PINOT GRIGIO

Belena Pinot Grigio **12.50 50.00**

Griffith (V)

SPARKLING

High and Dry - **13.00 54.00**

Cuvee

Tamburlaine (VE)

Press & Bloom **12.00 48.00**

Prosecco

Veuve Clicquot Brut **120.00**

Aperol Spritz **20.00**

CHARDONNAY

House Chardonnay **7.00 25.00**

Beresford Classic **8.50 34.00**

McLaren Vale (VE)

SAUVIGNON BLANC

House Sauvignon **7.00 25.00**

Blanc

Tamburlaine organic **54.00**

Orange

Mocktails

Cucumber & Elderflower Spritz 12.00
Light, refreshing, and elegantly aromatic, this spritz blends muddled cucumber, delicate elderflower, and a splash of fresh lime, all topped with sparkling water. it's a beautifully crisp and floral sip

Tropical Sunrise 13.00
Layers of pineapple and orange juice and a splash of grenadine create a tropical escape in a glass. Served over ice

Coconut Grove 14.00
Creamy coconut milk shaken with pineapple juice and served over ice. Topped with a sprinkle of nutmeg for a touch of island charm.

Soft drinks

SIX STRINGS X EAST COAST

Lemonade	6.00
Ginger beer	6.00
Coke	5.50
Coke Zero	5.50
Sprite	5.50
Lemon Lime & Bitters	6.00
Tonic Water	6.00
Dry Ginger Ale	6.00
Sparkling Water	6.00
Sparkling Water 750ml	8.00

East Coast Juice

Pineapple	6.00
Orange	
Country style lemonade	
Apple	

Pot of Tea

English Breakfast	5.50
Green Jasmine	
Peppermint	
Green Sencha	
Lemon Grass and Ginger	
Earl Gray	
Chamomile	
Sticky Chai	

Hot beverages

Espresso Coffee Regular	5.00
Espresso Coffee Large	5.50
Extra Shot	0.50
Hot Chocolate - regular	5.00
Iced Latte	6.50
Baby Chino	3.00
Soy, Oat and Almond Milks are available	1.00

Spirits

Prices for nip only , add
mixer on top

AMBERLANE WHISKY	30ML
Equinox	15.00
Alchemical - Water	20.00
Noble Lane #2	23.50
Sleigh Bells	26.00

WHISKY

Monkey Shoulder	5.50
Canadian Club	8.90

BOURBON

Real McCoy	8.50
Jim Beam White Label	8.90
Jack Daniels	10.50
Makers Mark	11.00

GIN AND VODKA

23rd st Vodka	8.60
House Gin	8.00
23rd st Gin	13.00
Violet Gin	15.00
Mulberry Gin	14.00

TEQUILA

Blanco tequila	8.50
Coconut tequila	8.50

RUM

Beenleigh Gold Rum	9.00
Beenleigh Spiced Rum	9.00
Beenleigh White Rum	10.50

LIQUEUR

30ML	
Baileys Irish Cream	7.50
Opal Nera Sambuca	8.50
Coffee	9.50
Hazelnut	10.50
Mr Black Cold Brew Coffee	8.00
Malibu	5.00
Beenleigh Rum	10.00
Liquor	
Black Bottle Brandy	10.00

Beer

SIX STRINGS

Coastie Lager 4.8%	10.00	375ML
Session Lager 3.5%	9.00	
Tropical Pale Ale 4.2%	10.00	

ON TAP

Pale Ale 4.8%	13.00	570ML
Light Beer	7.00	
Apple Cider	9.00	
Zero Beer	8.00	