

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

Tempura Fried Zucchini Flowers \$28

Filled with creamy ricotta, local honey, and chilli flakes, served atop a bed of house-made tomato jam (V)

Pairing suggestion: Fiano, Coconut Grove Mocktail

Artisan Bread \$12

Served with red wine whipped butter

North American Spiced Tacos \$24

Your choice of Pork or Pan-seared prawns with a hint of chilli, paired with charred corn salsa, house slaw, chipotle mayo, and a squeeze of fresh lime. (GFO)

Pairing Suggestion: Gewurztraminer or Tropical Sunrise mocktail

Loaded Whipped Feta \$23

Topped with sun-dried tomatoes, roasted pumpkin, toasted salted seeds, and a drizzle of lemon myrtle oil. Served with toasted Turkish bread. (V, GFO)

Crispy Fried Squid \$22

Lightly coated and fried, served with mountain pepper mayonnaise

Pairing suggestion: Pokolbin Blanc or Aperol Spritz

Olives and Pickled vegetables \$15

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

Pairing suggestion: Rosé or Cucumber & Elderflower Mocktail Spritz

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 \$27

Our selection of mix seafood, shallots with creamy mornay sauce

Smoked Salmon \$26

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

Pairing suggestion: Press & Bloom Prosecco

GF- Gluten Free
V- Vegetarian
VE- Vegan

VEO- Vegan option
VO - Vegetarian option
GFO - Gluten free option

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

Menu

MAINS

10% Surcharge Sunday and 15% Public holidays

Spiced Lamb Cutlets \$48

Lamb Cutlets seasoned with Dukkah on pearl couscous, tossed with feta, lemon, peas, and dates. Finished with pomegranate and fresh mint.
Pairing suggestion :Alicante Bouschet

Middle Eastern Beef Cheeks \$38

Melt-in-your-mouth beef cheeks slow-cooked with dates and Middle Eastern spices, served on pumpkin hummus with mixed leaves, tomato, pomegranate, and roasted hazelnuts.(GF).

Baked Salmon Fillet \$38

Oven-baked salmon with a vibrant red coconut curry sauce, steamed greens, and jasmine rice. Topped with fresh herbs (GF)
Pairing Suggestion: Fiano, Coconut Whisper

Roasted Yellow Curry Spiced Cauliflower Salad \$34

Cauliflower roasted in yellow curry spices, served on a bed of pumpkin and chickpea purée, with mixed leaves, dried apricots, caramelized red onion, Zucchini and vegan turmeric aioli. (VE, GF).

Nachos \$25

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

Chicken Yassa \$36

Marinated thigh cutlet with caramelized onions, lemon, garlic, and green olives, served with smashed potato and sautéed greens (GF)

Pairing suggestion: Chardonnay or Mulberry Sour

Slow Cooked Five Spice Pork Belly \$43

Tender pork belly on pumpkin purée, with roasted fennel, steamed greens, and caramelised chilli sauce. (GF)

Pairing suggestion :Shiraz

Miso Sweet Potato \$32

Miso-glazed sweet potato, Dutch carrots coconut yoghurt, rocket, pickled red onion, lotus & crunchy seeds. (VE, GF)

Beer battered flathead \$26

Served with chips, Accompanied by a house - made saffron 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 - Cucumber, Avocado, herbs. walnut, feta with a sumac dressing

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 \$16

Beer battered flat head with Fries or Mash and Vege

Crumbed Chicken Tenders \$15

Chicken tenders with sidewinder chips or Mash

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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SWEET TREATS

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Chai Spice Panna Cotta \$17

Silky panna cotta infused with chai spice, served with peach compote and house-made coconut & almond granola. (GF)

Pairing suggestion with: Moscato, Sticky Chai (tea)

Almond and Chocolate Brownie \$18

Rich flourless chocolate brownie with pistachio cream and toasted coconut with Matcha Syrup (GF)

Pairing suggestion with: Chocolate Hazelnut Delight

Gelato - Gelista Artisan \$6

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

Coconut (VE, DF, GF)

Vanilla Bean

per scoop

Cheesecake Tart \$16

Buttery tart filled with creamy cheesecake, topped with grilled pineapple compote, caramelised salted macadamia nuts, and coconut gelato

Pairing suggestion with: Rosé or Coconut Grove

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

Pot of Tea

English Breakfast 5.50

Green Jasmine

Peppermint

Green Sencha

Lemon Grass and Ginger

Earl Gray

Chamomile

Sticky Chai

East Coast Juice

Pineapple 6.00

Orange

Country style

lemonade

Apple

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 1.00

Milks are available

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

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

ON TAP

Pale Ale 4.8%	570ML
	13.00

Light Beer	7.00
Apple Cider	9.00
Zero Beer	8.00

Cocktails

Violet Valley Spritz 25.00

A sparkling celebration of Australian botanicals. 23rd Street Violet Gin shines with notes of fresh juniper, lively citrus, and native finger lime, delicately balanced with elderflower and a splash of prosecco. Finished with a flourish of edible flowers, this vibrant spritz is as elegant as it is refreshing—perfect for slow afternoons and cherished company in the heart of the valley.

Mulberry Sour 26.00

A vibrant, contemporary take on the classic sour, our Mulberry Sour features the bold, berry-rich notes of 23rd Street Distillery Mulberry Gin, brightened with fresh lemon and a touch of orange liqueur. Shaken silky-smooth with egg white and finished with a luscious foam, this cocktail is as stunning as it is refreshing—perfect for those seeking a unique, tangy delight with a touch of elegance.

Coconut Whisper 23.00

Creamy, tropical, and utterly refreshing, the Coconut Whisper is a sophisticated blend of El Toro Coconut Tequila, fresh lime, East Coast pineapple juice, and coconut cream. Finished with a delicate sprinkle of toasted coconut flakes and a lime wheel, this cocktail offers a gentle sweetness and a whisper of coconut—perfect for a sunlit afternoon or a graceful evening at Angel Sussurri

Forest flower 22.00

Forest Flower, a luscious and creamy cocktail that's a true floral delight. This exquisite libation blooms with the gentle fragrances of rose, vanilla, violets and almond, featuring a harmonious blend of Parfait Amore, rich cream, grenadine, and a touch of white creme de cacao.

Chocolate Hazelnut Delight 24.00

Indulgent and silky-smooth, this decadent cocktail blends premium 23rd street vodka, crème de cacao, and Frangelico with a splash of cream. Finished with Nutella and a sprinkle of crushed hazelnuts and chocolate shavings, it's a luscious treat