

# ANGUS & BON

## SMALL PLATES

FRESHLY SHUCKED OYSTERS with lemon and mignonette.....	6 ea
OLASAGASTI ANCHOVY BRUSCHETTA salsa verde, capers, zucchini pickles.....	8 ea
HOUSE BAKED BREAD ask your server about our daily selection .....	10
BEEF BRISKET & CORN CROQUETTES (3) chipotle goats curd, Alabama BBQ sauce .....	15
BEEF EMPANADAS (2) bullhorn chimichurri rojo (contains nuts) .....	16
CITRUS & KAMPOT PEPPER CURED KINGFISH salsa macha, buttermilk sauce (contains nuts).....	22
A&B STEAK TARTARE nduja emulsion, shallots, chives, matchstick potatoes .....	23
BAY LOBSTER & PRAWN DONUTS (3) miso, furikake, ginger glaze.....	24
SAISON SALAMI PLATE grain mustard butter, house pickles, baguette .....	28
OCTOPUS CARPACCIO black olive, sweet red peppers, tapioca crisps .....	28

## MEDIUM PLATES

SOUTHERN FRIED CHICKEN TENDERS ancho chilli mayo .....	21
A&B BACON CHEESEBURGER brioche bun, dill pickles, red onion, butter lettuce, special sauce, fries .....	29
MUSHROOM RAVIOLI porcini cream, roasted mushrooms, parmesan crisps, aged balsamic .....	30
WOOD-GRILLED LAMB MERGUEZ SAUSAGES charred eggplant, lemon, fennel.....	32
BBQ SPICED CHICKEN BREAST smoked cheddar polenta, tomatillo salsa .....	34
CRISPY FRAGRANT LAMB RIBS orange & chilli glaze, sesame, peanuts, spring onions .....	38
BLUE SWIMMER CRAB SPAGHETTINI chilli sofrito, white wine, bottarga, pangrattato.....	39
GLACIER 51 TOOTHFISH king prawns & bisque, leek confit, soft herbs .....	62

## FROM THE WOOD-GRILL

<b>GREAT SOUTHERN PINNACLE - Grass Fed</b>		<b>WESTHOLME WAGYU - Grain Fed</b>	
200g Eye Fillet 2+.....	57	250g Eye of Rump 9+.....	65
280g Eye Fillet 2+ .....	75	<b>TAJIMA WAGYU - Grain Fed</b>	
300g Porterhouse 2+ .....	52	300g Porterhouse 6-7.....	115
<b>BASS STRAIT RESERVE - Grass Fed</b>		<b>EIGHT BLOSSOM WAGYU - Grain Fed</b>	
300g Scotch Fillet 3+ .....	58	350g Scotch 8-9.....	140
<b>BUTCHER'S STEAK</b>		<b>DRY AGED PURE BLACK ANGUS - Barley Fed</b>	
Chef's premium cut of beef, ask your server.....	MP	600g Sirloin on the Bone 1-2+ .....	95
		<b>DRY AGED O'CONNORS SUPERIOR ANGUS - Grain Fed</b>	
		800g Share Ribeye 2+.....	169

### EACH STEAK COMES WITH YOUR CHOICE OF SAUCE

Pepper, Bearnaise, Café de Paris Butter, Chimichurri, BBQ Jus, Cowboy Butter, Horseradish Crème Fraîche or a Selection of Mustards

## SIDE DISHES

MIXED LEAF SALAD shallot vinaigrette.....	10	<b>WOOD-GRILLED BABY COS LETTUCE</b>	
FRIES .....	12	Caesar dressing, parmesan .....	18
BEER BATTERED ONION RINGS.....	12	<b>WOOD-GRILLED PUMPKIN</b>	
CREAMED SPINACH parmesan & pine nuts.....	16	burnt butter yoghurt, puffed grains, gremolata.....	18
HAND CUT CHIPS sour cream powder & ranch.....	16	<b>HEIRLOOM TOMATO SALAD</b>	
<b>ICEBERG WEDGE SALAD</b>		rocket pesto, fresh mozzarella .....	19
blue cheese dressing, bacon, chives.....	17	<b>MAC &amp; CHEESE</b> aged Irish cheddar, pangrattatto .....	22
		<b>CREAMY LOBSTER MASH</b>	
		lemon, garlic, herb butter.....	38

Please make us aware of any dietary requirements you may have.

A 10% surcharge applies on Saturdays & Sundays and 15% on public holidays. Card surcharges apply: 1.3% Credit Card and 1.8% Amex.