

ANGUS & BON

SMALL PLATES

FRESHLY SHUCKED OYSTERS with lemon and mignonette.....	5.5 ea
HOUSE BAKED BREAD with condiments.....	8
WHITE ANCHOVY BRUSCHETTA semi-smoked tomato, wood-grilled capsicum.....	8 ea
WOOD- GRILLED BEEF SKEWER mojo picon, pineapple salsa	9 ea
GIAVERI CAVIAR & BLINI crème fraiche, capers, chvies	15 ea
BRISKET & CORN CROQUETTES (3) chipotle goats curd, Alabama BBQ sauce	15
BAY LOBSTER & PRAWN DONUTS (3) miso, furikake, ginger glaze.....	21
HOKKAIDO SCALLOPS (2) seaweed butter, finger lime, parsley oil	22
A&B STEAK TARTARE fermented chilli, nashi pear, shoyu sesame, seaweed crisps.	23
WOOD-GRILLED CALAMARI chorizo, olives, potato rosti, piquillo cream	29
GIAVERI CAVIAR SERVICE 30g tin, traditional accompaniments.....	220

MEDIUM PLATES

SOUTHERN FRIED CHICKEN TENDERS ancho chilli mayo	19
FREE RANGE CHICKEN LIVER PARFAIT house pickles, grain mustard butter, grilled sourdough.....	21
A&B CHEESEBURGER bacon, cheddar, pickles, red onion, special sauce, fries.....	26
PORTARLINGTON MUSSELS white wine, garlic, shallots, chilli, herbs, grilled sourdough.....	27
CRISPY CONFIT CHICKEN warm potato salad, bitter leaves, honey mustard vinaigrette	29
PORCINI MUSHROOM CASARECCE roasted mushrooms, sage, cream, truffle pecorino	32
CHARCUTERIE PLATE artisanal cured meats & cheeses, pickles & condiments	36
SEAFOOD SPAGHETTINI mussels , whole king prawns, fish, squid, garlic, chilli, white wine fume.....	46

FROM THE WOOD-GRILL

CERTIFIED BLACK ANGUS - Grain Fed

250g Porterhouse 2+ 47

300g Scotch Fillet 2+ 57

FLINDER'S SELECT - Grass Fed

200g Eye Fillet..... 55

280g Eye Fillet..... 72

BUTCHER'S STEAK

Chef's premium cut of beef, ask your server.....MP

WESTHOLME WAGYU - Grain Fed

250g Eye of Rump 9+..... 60

300g Scotch 6 - 7+..... 125

DRY AGED O'CONNORS - Grass Fed

800g Share Ribeye 3+..... 165

900g Share T-Bone 3+..... 155

EACH STEAK COMES WITH YOUR CHOICE OF SAUCE

Pepper, Bearnaise, Blue Cheese Butter, Chimichurri, BBQ Jus, Truffle Butter,
Horseradish Crème Fraîche or a Selection of Mustards

SIDE DISHES

MIXED LEAF SALAD shallot vinaigrette.....	10
FRIES	11
BEER BATTERED ONION RINGS.....	11
HAND CUT CHIPS bbq spice, ranch dressing	13
WOOD-GRILLED BROCCOLI mint, lemon vinaigrette.	14
CREAMED SPINACH parmesan & pine nuts.....	15

ICEBERG WEDGE blue cheese dressing, bacon, chives	15
WOOD-GRILLED DUTCH CARROTS burnt yogurt, maple dressing	14
ROASTED BEETROOT SALAD pistachio, feta cream, aged balsamic.....	16
MAC & CHEESE Swiss Gruyere, pangratatto.....	22

Please make us aware of any allergies 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.