



ANGUS & BON

FROM 9AM → 3PM

EAT

LIGHT

COCONUT GRANOLA
GREEK YOGURT & SEASONAL FRUIWTS ... 14

AVOCADO

YUZU MARMALADE, RADISH & CHILLI ... 16

MAPLE BANANA BREAD

WALNUTS, MASCARPONE 16

MISO TORCHED MACKEREL

RADICCHIO, APPLE, & YUZU 19

HEAVIER

BACON SANDWICH

& HP SAUCE 16

BENEDICT CROQUETTE

HAM HOCK, SPINACH PURÉE,
POACHED EGG & HOLLANDAISE 18

HAM HOCK BEANS

WITH BROWN SAUCE, POACHED EGG,
& Q LE BAKER COUNTRY LOAF 19

WILD MUSHROOMS & CODDLED EGG

& Q LE BAKER COUNTRY LOAF 19

FULL

FULL ANGUS & BON BREAKFAST

PORK SAUSAGE, SMOKED BACON,
BLACK PUDDING, HAM HOCK BEANS,
POACHED EGGS, DUCK FAT POTATO HASH
BROWN, TOMATO, WILD MUSHROOMS
& Q LE BAKER COUNTRY LOAF 25
A SMALLER VERSION AVAILABLE 19

DRINK

HOT

ESPRESSO 3.5

MILK BASED..... 4

BONSOY.....+ 0.5

MILK LAB ALMOND..... + 1

GROUNDLED PLEASURES HOT CHOCOLATE... 5

CALMER SUTRA CHAI 5

STORM IN A TEA CUP 4 EA

YOUR CHOICE FROM:
EARL GREY, CHAMOMILE, GREEN,
PEPPERMINT, ENGLISH BREAKFAST,
LEMONGRASS & GINGER

COLD

CAPI SODAS..... 5

→ GRAPEFRUIT / GINGER BEER
GINGER ALE / LEMONADE / YUZU

BUCHA OF BYRON 7

→ ORIGINAL OR TROPICAL KOMBUCHA

ICED COFFEE 5

→ WITH JOCKS ICE CREAM

COLD PRESSED JUICES..... 8 EA

HOUSE PRESSED & BOTTLED, THE CHOICE FROM:
GREEN • PURPLE • ORANGE
OR FRESHLY SQUEEZE ORANGE JUICE

WE PROUDLY USE

ONA COFFEE

When it comes to coffee, ONA is the best of the best. Founded by 2015 World Barista Champion, Sasa Sestic, ONA produces multi award winning coffee blends using only the highest quality coffee beans. Produced using the most sustainable methods possible, ONA deals directly with growers to ensure the ethical treatment and empowerment the communities on the plantations.

ANGUS & BON

STEAKHOUSE

LUNCH 12PM → 3PM

STEAK SANDWICH

SHER WAGYU 9+ EYE OF RUMP
SERVED WITH FRIES 26

ZUCCHINI RISOTTO

GOATS' CURD,
ROASTED ZUCCHINI & ALMOND 30

LAKES ENTRANCE GURNARD

JERUSALEM ARTICHOKE & BOTTARGA 29

CHARCUTERIE SELECTION

PICKLES & GRILLED BREAD 38

STEAK FRITES

300G KING ISLAND PORTERHOUSE
WITH SHOE STRING FRIES,
BERNAISE & MIXED LEAVES 39

ON THE SIDE

SHOE STRING FRIES 9

ONION RINGS 10

HAND-CUT CHIPS 11

TUSCAN STYLE

WOOD GRILLED VEGETABLE SALAD 12

BUTTER ROASTED CABBAGE,

SALSA VERDE 13

FROM THE WOOD-GRILL

GRAIN FED BEEF

*MORE MARBLING THROUGHOUT,
BUTTERY FLAVOUR, SOFTER TEXTURE
& LIGHTER 'BEEF' FLAVOUR*

SHER WAGYU 9+ SCORE

TOPSIDE, 220G 38

EYE OF RUMP, 220G 39

KOBE WAGYU 9+ SCORE

SCOTCH, 300G 58

DAVID BLACKMORE WAGYU 9+ SCORE

TIP SIRLOIN, 220G 58

GRASS FED BEEF

*TYPICALLY LEANER,
MORE COMPLEX FLAVOUR PROFILE
& STRONGER 'BEEF' FLAVOUR*

KING ISLAND

EYE FILLET, 220G 39

O'CONNOR'S

SIRLOIN ON THE BONE, 450G 55

RIB EYE, 450G 60

**ALL STEAKS SERVED WITH
MIXED LEAVES, SHALLOT DRESSING
& SAUCE OF CHOICE:**

BÉARNAISE | PEPPER SAUCE
BEEF SAUCE | GARLIC BUTTER
CAFÉ DE PARIS BUTTER

**MAKE IT
BOTTOMLESS!**

IN ADDITION TO ANY MAIN
DISH FROM OUR LUNCH MENU

\$39
PP

TURN ANY OF OUR LUNCH
OPTIONS INTO A BOTTOMLESS
BRUNCH TO GET AN
UNLIMITED SUPPLY OF:

MIMOSA • BELLINI • APEROL SPRITZ
BLOODY MARY • COLONIAL BEER • CIDER

ANGUS & BON

STEAKHOUSE

BOOZEY BRUNCH

→ FROM 12PM

A&B BLOODY MARY	15
WYBOROWA VODKA, LEMON JUICE, TOMATO JUICE & OUR SECRET SPICE BLEND	
AUSTRALIAN SPRITZ	17
ADELAIDE HILLS DISTILLERY BITTER ORANGE, PROSECCO & GRAPEFRUIT	
MIMOSA	12
ORANGE JUICE & PROSECCO	
PEACH BELLINI	12
PEACH PURÉE & PROSECCO	
APEROL SPRITZ	15
APEROL, PROSECCO, SODA & ORANGE	
ESPRESSO MARTINI	15
WYBOROWA VODKA, LITTLE DRIPPA, BORGHETTI COFFEE LIQUEUR	



*PERFECT
ENJOYED WITH
A FEW OF OUR
FINEST →*



*FRESHLY
SHUCKED
OYSTERS*



\$4⁵⁰ EACH → 4 OYSTERS MINIMUM