

f @ANGUSANDBON

ig @ANGUSANDBON

# ANGUS & BON



## SNACKS

### FRESHLY SHUCKED OYSTERS

WITH MIGNONETTE ..... 5 EA

### SALT COD & POTATO CROQUETTES (3)

FIRE-ROASTED GARLIC AIOLI ..... 12

### BAY LOBSTER & PRAWN ROLL

SEAWEED MAYO, WASABI LEAF ..... 12

### BUTTERMILK FRIED CHICKEN TENDERS

ANCHO CHILLI & LIME MAYONNAISE ..... 18

### SNAPPER CEVICHE

SWEET POTATO, CHILLI, CORIANDER ..... 22

### HERVEY BAY SCALLOPS (4)

MUSHROOM BUTTER, SNOWFLAKE  
MUSHROOM, KARKALLA ..... 25

## SHARED ENTRÉES

### SMOKED SALMON CARPACCIO

CAPER & FENNEL VINAIGRETTE  
GOATS CURD ..... 22

### WOOD-GRILLED MERGUEZ CHIPOLATAS

RED CHIMMICHURI ..... 18

### HEIRLOOM TOMATO SALAD

BUFFALO MOZZARELLA,  
PEPITA PESTO, BASIL OIL ..... 23

### PORT LINCOLN CALAMARI

BASIL PESTO, CONFIT POTATO, OLIVES ..... 28

### CHARCUTERIE PLATE

ARTISANAL CURED MEATS & CHEESES,  
CRACKERS, BAGUETTE, OLIVES, PICKLES .... 36

## MAINS

### SPANNER CRAB TAGLIATELLE

SMOKED CHERRY TOMATOES,  
CHILLI, GARLIC ..... 29

### CIOPPINO - FISHERMAN'S STEW

MONKFISH, KING PRAWNS, MUSSELS, BLUE  
SWIMMER CRAB, ARROW SQUID,  
GRILLED BREAD, ROUILLE ..... 42

### AUTUMN VEGETABLES & PUY LENTILS

CELERIAC, JERUSALEM ARTICHOKE  
MUSHROOM CONSOMMÉ ..... 25

### 300G KUROBUTA PORK CHOP

WOOD-FIRED RADICCHIO, BALSAMIC ..... 36

### A&B BACON CHEESEBURGER

AMERICAN CHEDDAR, SPECIAL SAUCE  
PICKLES, ONIONS & FRIES ..... 25

## SIDES

SHOESTRING FRIES, A&B SEASONING ..... 8

BEER BATTERED ONION RINGS ..... 8

MIXED LEAF SALAD, SHALLOT DRESSING ..... 6

ICEBERG WEDGE,  
BLUE CHEESE DRESSING, BACON ..... 10

HASSELBACK POTATOES ..... 11

ROAST BEETROOT SALAD  
GOATS CURD, PECAN & MAPLE ..... 13

TRUFFLE MAC & CHEESE  
GRUYERE, CRISPY PANCETTA ..... 15

SAUTEED GREENS,  
GREEN BEANS, BROCCOLINI, KALE ..... 13

PINE MUSHROOMS, TRUFFLE PECORINO,  
BURNT ONION VINAIGRETTE ..... 17

## WOOD-GRILLED STEAKS

### PINNACLE BEEF - GRASS FED

300G PORTERHOUSE 2+ ..... 46

300G SCOTCH FILLET 2+ ..... 55

### O'CONNORS ANGUS - GRASS FED

220G EYE FILLET 2+ ..... 48

250G FLANK 3+ ..... 38

### O'CONNORS ANGUS - GRASS FED

#### 28 DAY DRY AGED

500G SIRLOIN ON THE BONE 3+ ..... 80

### AACO WAGYU - GRAIN FED

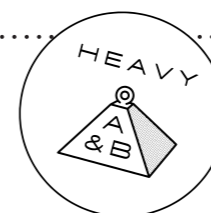
250G EYE OF RUMP 8-9+ ..... 52

300G PORTERHOUSE 6+ ..... 90

## SHARE STEAK

### O'CONNORS ANGUS GRASS FED

800G RIB EYE 4+ ..... 130



## ADD SAUCE \$4.5 EA

BÉARNAISE | BEEF JUS  
BLUE CHEESE BUTTER | PEPPER SAUCE  
A&B BBQ SAUCE | CHIMICHURRI

ALL STEAKS ARE SERVED WITH  
A CHOICE OF SHOESTRING FRIES,  
OR MIXED LEAF SALAD,  
OR HASSELBACK POTATO.

## WHAT'S THE DIFFERENCE?

### GRASS-FED BEEF

Grass fed cattle are raised on natural pastures. While grass makes up the the majority of the animal's feed, they may also be fed grain to supplement their diet when pastures are poor. Different breeds of cattle along with changes in the seasons can influence the style and quality of beef produced as a result of being 100% grass fed.

#### FLAVOUR:

Typically leaner, more complex flavour profile  
& stronger 'beef' flavour

### GRAIN-FED BEEF

To be classified as Grain-fed, cattle must be fed a grain based diet for over 60 days. At the last count, grain fed beef made up around 3% of total cattle in Australia with many farmers choosing to raise their cattle on a grass-based diet before finishing the cattle on a grain-based diet. Grain in the cattle diet can include wheat, barley or sorghum.

#### FLAVOUR:

Because of the increase fat marbling, grain-fed beef has a more buttery flavour and a softer texture..

DECAN'T  
DECIDE?



### LET OUR CHEF TAKE THE REINS!

JUST SAY 'FEED ME' AND LEAVE  
THE REST TO US! BUT FIRST, SOME  
GROUND RULES. SORRY SOLOS,  
MINIMUM 2 PEOPLE & THE WHOLE  
TABLE MUST PARTICIPATE.

**\$75 PER PERSON**