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# ANGUS & BON



## SNACKS

**JALAPEÑO & CHEDDAR CORN BREAD**  
WHIPPED HONEY BUTTER ..... 8

**BAY LOBSTER & PRAWN ROLL**  
SEAWEEED MAYO, WASABI LEAF ..... 12

**SOFT SHELL CRAB SLIDER**  
TABASCO TARTARE, ICEBERG ..... 12

**SALT COD & POTATO CROQUETTES (3)**  
FIRE-ROASTED GARLIC AIOLI ..... 12

**EGGPLANT FRITES**  
BLACK PEPPER & PARMESAN AIOLI ..... 10

**PORK RILETTE**  
HORSERADISH CREAM, SOURDOUGH ..... 18

**BUTTERMILK FRIED CHICKEN TENDERS**  
ANCHO CHILLI & LIME MAYONNAISE ..... 18

## SHARED ENTRÉES

**CITRUS CURED KINGFISH**  
AVOCADO, FINGER LIME, BLUE CORN ..... 24

**HERVEY BAY SCALLOPS (4)**  
MUSHROOM BUTTER,  
SNOWFLAKE MUSHROOMS, KARKALLA ..... 25

**PORT LINCOLN CALAMARI**  
BASIL PESTO, CONFIT POTATO, OLIVES ..... 28

**LAMB MERGUEZ CHIPOLATAS**  
RED CHIMICHURRI ..... 19

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

## MAINS

**WINTER TRUFFLE RISOTTO**  
VICTORIAN BLACK TRUFFLE, PEAS,  
MASCARPONE ..... 32

**PORCINI STUZZICARELLI**  
BRAISED PORK SHOULDER, TUSCAN CABBAGE,  
PECORINO ..... 29

**A&B BACON CHEESEBURGER**  
AMERICAN CHEDDAR, SPECIAL SAUCE  
PICKLES, ONIONS & FRIES ..... 25

**PAN ROASTED WILD BARRAMUNDI**  
CELERIAC PUREE, ROAST FENNEL,  
KAMPOT PEPPER JUS ..... 38

## SIDES

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

BEER BATTERED ONION RINGS ..... 8

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

DOBSON'S RUSSET POTATO MASH ..... 10

ICEBERG WEDGE,  
BLUE CHEESE DRESSING, BACON ..... 12

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

WOOD-GRILLED BROCCOLINI  
AVOCADO RANCH, SMOKED ALMONDS ..... 14

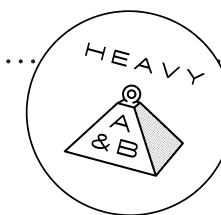
TRUFFLE MAC 'N' CHEESE  
GRUYERE, PANGRATTATO ..... 15

## WOOD-GRILLED STEAKS

**PINNACLE BEEF - GRASS FED**  
300G PORTERHOUSE 2+ ..... 46  
300G SCOTCH FILLET 2+ ..... 55  
220G EYE FILLET 2+ ..... 49

**RANGERS VALLEY - GRAIN FED**  
300G RUMP CAP 2+ ..... 42  
500G RIB EYE 4+ ..... 95

**AACO WAGYU - GRAIN FED**  
250G EYE OF RUMP 8-9+ ..... 53  
350G SCOTCH FILLET 6-7+ ..... 110



## SHARE STEAK

**O'CONNORS ANGUS**  
**GRASS FED**  
500G SCOTCH FILLET 2+ ..... 95  
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 DOBSON'S RUSSET POTATO MASH.**

## 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..



**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**