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ANGUS & BON



SNACKS

WARM SOURDOUGH

GOATS CURD, BASIL OIL 8

BAY LOBSTER ROLL

WASABI LEAF, SEAWEED MAYO..... 16

SOUTHERN FRIED CHICKEN TENDERS

ANCHO CHILLI MAYO 18

CORN & MANCHEGO CROQUETTES (3)

JALAPEÑO RELISH..... 12

SMOKED MORTADELLA

MUSTARD BUTTER,
PICKLED PEPPERS, SOURDOUGH..... 19

ENTRÉES

THAT'S AMORE BURRATA

ZUCCHINI TARTARE, SWEET PEPPERS,
OLIVE SOURDOUGH 23

YELLOWFIN TUNA SASHIMI

RAW SOY, JALAPEÑO,
TOASTED SESAME 29

WOOD-GRILLED LAMB CHOPS (3)

SALSA VERDE 27

CRISPY SKIN PORK BELLY

FERMENTED CHILLI, COS, RADISH..... 23

HERVEY BAY SCALLOPS (4)

ESPELETTE BUTTER,
MORCILLA, PIQUILLO PEPPERS..... 28

MAINS

LEMON LAGANELLE PASTA

ROCKET PESTO, ASPARAGUS,
CONFIT CHERRY TOMATOES 28

PAN ROASTED GOLDBAND SNAPPER

SAFFRON POTATOES, FENNEL,
SAUCE AMÉRICAINE 45

A&B WAGYU BURGER

BACON, AMERICAN CHEDDAR, PICKLES,
RED ONION, SPECIAL SAUCE, FRIES..... 25

CHARCOAL ROASTED CHICKEN

CAULIFLOWER, SPRING ONIONS, JUS..... 32

SIDES

FRIES, A&B SEASONING 8

BEER BATTERED ONION RINGS 9

MIXED LEAF SALAD,
SHALLOT VINAIGRETTE 6

HASSELBACK POTATOES 10

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

WOOD-GRILLED ASPARAGUS, BEARNAISE..... 14

MAC & CHEESE,
SWISS GRUYERE, PANGRATTATO 14

ROAST BEETROOT SALAD,
GOATS CURD, PECAN, MAPLE..... 12

WOOD-GRILLED STEAKS

1000 GUINEAS SHORTHORN BEEF 150 DAY GRAIN FED 2+

300G PORTERHOUSE 46

300G SCOTCH FILLET..... 55

220G EYE FILLET..... 52

AACO WAGYU 400 DAY GRAIN FED

250G EYE OF RUMP 8-9+ 52

300G SCOTCH FILLET 6-7+ 95

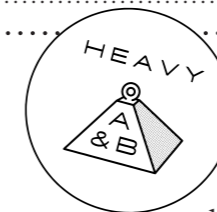
LITTLE JOE'S GRASS FED

300G PORTERHOUSE 4+ 70

SHARE STEAK

O'CONNORS ANGUS GRASS FED

800G RIB EYE 3+ 140



ADD SAUCE \$5 EA

PEPPER SAUCE, BEEF JUS,
BEARNAISE, CHIMICHURRI,
BLUE CHEESE BUTTER

ALL STEAKS ARE SERVED WITH A CHOICE OF:
SHOESTRING FRIES / MIXED LEAF SALAD / 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..

SWEETS AND CHEESE

PECAN PIE

CULTURED CREAM 16

CHOCOLATE MOUSSE

PEANUT CARAMEL..... 18

CHEESE SELECTION

ARTISANAL CHEESES AND CONDIMENTS..... 29

PLEASE
CHECK
IN WHEN
DINING
WITH US

