

# ANGUS & BON

4pm to 6pm

**HAPPY HOUR**

Everyday

FRESH OYSTERS (EA) . . . . .	2.5
SELECTED TAP BEERS . . . . .	6
SELECTED WINES . . . . .	6
PINT OF GUINNESS . . . . .	8

## SMALL PLATES

<b>FRESH OYSTERS</b> WITH MIGNONETTE . . . . .	5 EA
<b>WARM SOURDOUGH</b> GOATS CURD, BASIL OIL . . . . .	8
<b>BAY LOBSTER &amp; PRAWN ROLL</b> WASABI LEAF, SEAWEED MAYO . . . . .	16
<b>CORN &amp; MANCHEGO CROQUETTES (3)</b> JALAPEÑO RELISH . . . . .	12
<b>GRILLED LA BOQUEIRA CHORIZO</b> RED CHIMICHURRI . . . . .	19
<b>BEER BATTERED ZUCCHINI FLOWERS (2)</b> RICOTTA, BULLHORN ROMESCO . . . . .	19
<b>WOOD-GRILLED OCTOPUS SALAD</b> BLACK OLIVE, SWEET POTATO CRISP . . . . .	22
<b>WOOD-GRILLED TIGER PRAWNS (3)</b> SALSA VERDE . . . . .	36

## MEDIUM PLATES

<b>THAT'S AMORE BURRATA</b> ZUCCHINI TARTARE, SWEET PEPPERS, OLIVE SOURDOUGH . . . . .	23
<b>SOUTHERN FRIED CHICKEN TENDERS</b> ANCHO CHILLI MAYO . . . . .	18
<b>PORTARLINGTON MUSSELS</b> SMOKED PANCETTA, WHITE WINE, HERBS, SOURDOUGH . . . . .	27
<b>MARKET FISH</b> WOOD-GRILLED FENNEL, SAUCE AMÉRICAINE . . . . .	32
<b>A&amp;B CHEESEBURGER</b> BACON, CHEDDAR, PICKLES, RED ONION, SPECIAL SAUCE, FRIES . . . . .	25

## SIDES

FRIES, A&B SEASONING . . . . .	8
BEER BATTERED ONION RINGS . . . . .	9
MIXED LEAF SALAD, SHALLOT VINAIGRETTE . . . . .	6
DUCK FAT ROASTED POTATOES, BUTTERMILK RANCH . . . . .	12

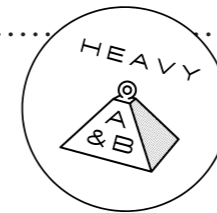
ICEBERG WEDGE BACON, BLUE CHEESE . . . . .	12
MAC & CHEESE SWISS GRUYERE, PANGRATATTO . . . . .	15
WOOD-GRILLED BROCCOLI ANCHOVY EMULSION, MACADAMIA . . . . .	14
ROASTED BEETROOT SALAD GOATS CURD, PECAN, MAPLE . . . . .	12

## WOOD-GRILLED STEAKS

<b>1000 GUINEAS SHORTHORN</b> <b>BEEF 150 DAY GRAIN FED</b>	
220G EYE FILLET 2+ . . . . .	56
300G SCOTCH FILLET 2+ . . . . .	55
<b>SOUTHERN RANGES SR2 GRASS FED</b>	
300G PORTERHOUSE 2+ . . . . .	49
<b>RANGERS VALLEY 270 DAY GRAIN FED</b>	
250G EYE OF RUMP 5+ . . . . .	44

## SHARE STEAK

<b>O'CONNORS</b> <b>GRASS FED</b>	
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 / DUCK FAT ROASTED POTATOES

## WHAT'S THE DIFFERENCE?

### GRASS-FED BEEF

Grass fed cattle are raised on natural pastures. While grass makes up 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..



Please remember to

**CHECK IN**

when dining with us