

ANGUS & BON



SMALL PLATES

WARM SOURDOUGH

'NDUJA BUTTER 7

BAY LOBSTER & PRAWN ROLL

WASABI LEAF, SEAWEED MAYO 16

FRIED MOZZARELLA (3)

BULLHORN PEPPER MAYO, ESPELETTE 15

FREE-RANGE CHICKEN LIVER PÂTÉ

CORNICHONS, GRAIN MUSTARD,
GRILLED SOURDOUGH 18

YELLOWFIN TUNA TARTARE

SALTED CUCUMBER, AGED TAMARI, CHARRED
JALAPENO MAYO 26

A&B STEAK TARTARE

PICKLED SHALLOTS, POTATO CRISPS 17

FRIED PORT LINCOLN CALAMARI

SAUCE VERDE, LEMON 22

SIDES

SHOESTRING FRIES 8

BEER BATTERED ONION RINGS 9

MIXED LEAF SALAD,
SHALLOT VINAIGRETTE 6

DUCK FAT ROAST POTATOES,
BUTTERMILK RANCH 12

ROASTED BEETROOT SALAD,
POMEGRANATE, MACADAMIA,
GOATS CHEESE 14

MEDIUM PLATES

THAT'S AMORE BURRATA

ARTICHOKE, WALNUTS, VINCOTTO
SOURDOUGH 23

CHARCUTERIE PLATE

ARTISANAL CURED MEATS & CHEESES,
PICKLES & CONDIMENTS 36

SOUTHERN FRIED CHICKEN TENDERS

ANCHO CHILLI MAYO 18

SPANNER CRAB SPAGHETTINI

CHILLI, GARLIC, BOTTARGA 34

PANKO CRUSTED PORK CUTLET

CABBAGE SLAW, GREEN APPLE, CHARDONNAY
VINEGAR 28

WOOD-GRILLED SALMON

BLOOD ORANGE & BOURBON GLAZE,
RAPINI, PUFFED RICE 35

A&B CHEESEBURGER

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

ICEBERG WEDGE,
BACON, BLUE CHEESE 12

FIRE-ROASTED CARROTS, RED MOLE,
GOATS CURD, PEPITAS 14

MAC & CHEESE,
SWISS GRUYERE, PANGRATATTO 17

WOOD-GRILLED STEAKS

KING ISLAND GRASS FED

200G EYE FILLET 57

PURE BLACK ANGUS BARLEY FED

300G SCOTCH FILLET 1-2+ 55

BASS STRAIT RESERVE GRASS FED

300G PORTERHOUSE 3+ 49

AACO WAGYU GRAIN FED

250G EYE OF RUMP 9+ 60

300G SCOTCH FILLET 6-7+ 110

SHARE STEAK

O'CONNORS GRASS FED

800G RIB EYE 3+ 155

O'CONNORS ANGUS GRAIN FED

500G SCOTCH FILLET 3+ 110

ADD SAUCE \$5 EA

PEPPER SAUCE | BEEF JUS | BEARNAISE
CHIMICHURRI | SAUCE DIANE
BLUE CHEESE BUTTER

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.

ANGUS & BON IS PARTNERED
WITH FLINDERS & CO. BEEF

ALL STEAKS ARE SERVED WITH A CHOICE OF:
SHOESTRING FRIES / MIXED LEAF SALAD / DUCK FAT ROASTED POTATOES

4pm to 6pm

HAPPY HOUR

Everyday

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