

# ANGUS & BON



## SMALL PLATES

### WARM SOURDOUGH

BLACK GARLIC BUTTER, BALSAMIC ..... 7

### BAY LOBSTER & PRAWN DONUTS (3)

MISO, FURIKAKE, GINGER GLAZE..... 21

### SAFFRON & GOATS CHEESE ARANCINI (3)

PEA PUREE, PICKLED APPLE ..... 15

### FREE-RANGE CHICKEN LIVER PÂTÉ

CORNICHONS, MUSTARD BUTTER,  
GRILLED SOURDOUGH ..... 18

### A&B STEAK TARTARE

PEAR, SESAME, FERMENTED CHILLI,  
SEAWEED CRISP ..... 21

### GRILLED PORT LINCOLN CALAMARI

CHICKPEA, ONION CONFIT, OLIVE..... 24

### BASS STRAIT SCALLOPS (4)

NDUJA BUTTER, SEMI-SMOKED TOMATOES .. 32

## SIDES

SHOESTRING FRIES ..... 8

BEER BATTERED ONION RINGS ..... 10

MIXED LEAF SALAD,  
SHALLOT VINAIGRETTE ..... 8

DUCK FAT ROAST POTATOES,  
BUTTERMILK RANCH..... 14

COS HEART SALAD,  
GREEN GODDESS DRESSING, PARMESAN,  
CRISPY PROSCIUTTO ..... 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 ..... 19

### SPANNER CRAB SPAGHETTINI

CHILLI, GARLIC, WHITE WINE, BOTTARGA ... 36

### WOOD-GRILLED SALMON

BLOOD ORANGE & BOURBON GLAZE,  
RAPINI, PUFFED RICE..... 35

### A&B CHEESEBURGER

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

ROASTED BEETROOT SALAD,  
POMEGRANATE, MACADAMIA,  
GOATS CHEESE..... 14

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

ROASTED BRUSSEL SPROUTS,  
SMOKED PANCETTA VINAIGRETTE,  
PECORINO ..... 15

MAC & CHEESE,  
SWISS GRUYERE, PANGRATATTO ..... 17

## WOOD-GRILLED STEAKS

### KING ISLAND GRASS FED

200G EYE FILLET..... 57

### BASS STRAIT RESERVE GRASS FED

300G PORTERHOUSE 3+..... 49

### PURE BLACK ANGUS BARLEY FED

300G SCOTCH FILLET 1-2+ ..... 57

### AACO WAGYU GRAIN FED

250G EYE OF RUMP 9+..... 60

300G SCOTCH FILLET 4-5+..... 98

### DRY AGED O'CONNORS GRASS FED

500G SIRLOIN ON THE BONE 3+ ..... 79

## 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 | BEARNAISE

BLUE CHEESE BUTTER | CHIMICHURRI

HORSERADISH CRÈME FRAÎCHE

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 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

4pm to 6pm

HAPPY HOUR  
Everyday

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