

ANGUS & BON



SMALL PLATES

WARM SOURDOUGH

BLACK GARLIC BUTTER, BALSAMIC 7

BAY LOBSTER & PRAWN DONUTS (3)

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

HAM HOCK CROQUETTES (3)

AIOLI, GREEN TOMATOES, CHOW CHOW..... 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

WOOD-GRILLED OCTOPUS

BELUGA LENTILS, SMOKED PORK BROTH,
CHIMICHURRI 25

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

WOOD-GRILLED CAPSICUM, ROCKET,
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 SWORDFISH

CELERIAC PUREE, BUTTERMILK SAUCE,
KALE CHIPS & DILL OIL 36

A&B CHEESEBURGER

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

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

WOOD-GRILLED PUMPKIN,
MAPLE YOGHURT, DUKKAH..... 14

ROASTED BRUSSEL SPROUTS,
SMOKED PANCETTA VINAIGRETTE,
PECORINO 15

MAC & CHEESE, FRESH WINTER TRUFFLE,
SWISS GRUYERE, PANGRATATTO 19

WOOD-GRILLED STEAKS

RED GUM CREEK GRAIN FED

200G EYE FILLET..... 52

PINNACLE BEEF GRASS FED

300G PORTERHOUSE 2+ 49

300G SCOTCH FILLET 2+ 54

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

DRY AGED O'CONNORS GRASS FED

800G RIB EYE 3+ 165

PURE BLACK ANGUS GRAIN FED

500G SCOTCH FILLET 2+ 110

ADD SAUCE \$5 EA

PEPPER SAUCE | BEARNAISE

BLUE CHEESE BUTTER | CHIMICHURRI

HORSERADISH CRÈME FRAÎCHE

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