

ANGUS & BON

SMALL PLATES

FRESHLY SHUCKED OYSTERS with lemon and mignonette.....	6 ea
OLASAGASTI ANCHOVY BRUSCHETTA salsa verde, capers, zucchini pickles.....	8 ea
HOUSE BAKED BREAD daily selection served with Del Boccia butter.....	12
BEEF BRISKET & CORN CROQUETTES (3) chipotle goats curd, Alabama BBQ sauce.....	15
BEEF EMPANADAS (2) bullhorn chimichurri rojo (contains nuts).....	16
CITRUS & KAMPOT PEPPER CURED KINGFISH salsa macha, buttermilk sauce (contains nuts).....	22
A&B STEAK TARTARE nduja emulsion, shallots, chives, matchstick potatoes.....	23
BAY LOBSTER & PRAWN DONUTS (3) miso, furikake, ginger glaze.....	24
SAISON SALAMI PLATE grain mustard butter, house pickles, baguette.....	28
OCTOPUS CARPACCIO black olive, sweet peppers, tapioca crisps.....	28

MEDIUM PLATES

SOUTHERN FRIED CHICKEN TENDERS ancho chilli mayo.....	21
A&B BACON CHEESEBURGER brioche bun, dill pickles, red onion, butter lettuce, special sauce, fries.....	29
MUSHROOM RAVIOLI porcini cream, roasted mushrooms, parmesan crisps, aged balsamic.....	30
WOOD-GRILLED LAMB MERGUEZ SAUSAGES charred eggplant, lemon, fennel.....	32
CRISPY FRAGRANT LAMB RIBS orange & chilli glaze, sesame, peanuts, spring onions.....	38
BLUE SWIMMER CRAB SPAGHETTINI chilli sofrito, white wine, bottarga, pangrattato.....	39
MARKET FISH king prawns & bisque, leek confit, soft herbs.....	48

FROM THE WOOD-GRILL

GREAT SOUTHERN PINNACLE - Grass Fed		WESTHOLME WAGYU - Grain Fed	
200g Eye Fillet 2+.....	57	250g Eye of Rump 9+.....	65
280g Eye Fillet 2+.....	75	TAJIMA WAGYU - Grain Fed	
300g Porterhouse 2+.....	52	300g Porterhouse 6-7.....	115
O'CONNOR'S SUPERIOR ANGUS - Grain Fed		EIGHT BLOSSOM WAGYU - Grain Fed	
300g Scotch Fillet 2+.....	58	350g Scotch 8-9.....	140
BUTCHER'S STEAK		DRY AGED PURE BLACK ANGUS - Barley Fed	
Chef's premium cut of beef, ask your server.....	MP	600g Sirloin on the Bone 1-2+.....	95
		DRY AGED O'CONNORS PREMIUM - Grass Fed	
		800g Share Ribeye 2-4.....	169

EACH STEAK COMES WITH YOUR CHOICE OF SAUCE

Pepper, Bearnaise, Café de Paris Butter, Chimichurri, BBQ Jus, Cowboy Butter, Horseradish Crème Fraîche or a Selection of Mustards

SIDE DISHES

MIXED LEAF SALAD shallot vinaigrette.....	10	WOOD-GRILLED BABY COS LETTUCE	
FRIES.....	12	Caesar dressing, parmesan.....	18
BEER BATTERED ONION RINGS.....	12	WOOD-GRILLED PUMPKIN	
CREAMED SPINACH parmesan & pine nuts.....	16	burnt butter yoghurt, puffed grains, gremolata.....	18
HAND CUT CHIPS sour cream powder & ranch.....	16	MAC & CHEESE aged Irish cheddar, pangrattato.....	22
ICEBERG WEDGE SALAD		CREAMY LOBSTER MASH	
blue cheese dressing, bacon, chives.....	17	lemon, garlic, herb butter.....	38

Please make us aware of any dietary requirements you may have.

A 10% surcharge applies on Saturdays & Sundays and 15% on public holidays. Card surcharges apply: 1.3% Credit Card and 1.8% Amex.