

starters

Grab one to start or a few to share!

Garlic bread V	7.00
Cheesy garlic bread V	9.00
Duo of dips house-made with grilled flat bread V	12.00
Haloumi pan fried, with salsa V GF	14.00
Salmon carpaccio with lemon zest, red onion & olive oil	18.00
Duck spring rolls (3) with sweet chilli sauce	14.00
Basket of fries with Cajun crumbs & chipotle aioli V	9.00
Prawn cocktail prawns, lettuce & house-made cocktail sauce GF	18.00

burgers

The Angus beef burger bacon, cheddar cheese, tomato, lettuce, caramelised onion, chipotle aioli with fries & ketchup	24.00
The Angus steak sandwich Angus beef, bacon, cheddar cheese, tomato, lettuce, caramelised onion, chilli jam, on sourdough with fries & ketchup	25.00
Portuguese grilled chicken burger bacon, tomato, lettuce, red onion, chipotle aioli with fries & ketchup	23.00
Haloumi burger pan fried haloumi, tomato, lettuce, red onion, beetroot relish with fries & ketchup V	24.00

salads

Mediterranean haloumi salad pan fried haloumi with cos lettuce, red onion, cherry tomatoes, cucumber, olives & dressing V	22.00
Caesar salad cos lettuce, boiled eggs, bacon, parmesan & croutons tossed in aioli	18.00
<i>Add your choice of:</i>	
<i>chicken</i>	8.00
<i>haloumi</i>	8.00
<i>prawns</i>	10.00
<i>Angus beef</i>	10.00

steaks

ANGUS PURE
100% GRASS FED

Naturally raised in the lush grazing regions of South Australia, from the Barossa to the Limestone Coast & beyond.

All served with crispy smashed potatoes & lemon garlic butter broccolini

250g Slow-cooked Angus Pure scotch <i>(Our signature dish)</i> slow-cooked for 5 hrs, finished on our flaming chargrill, served medium	38.00
250g Angus Pure porterhouse	34.00
250g Angus Pure rump	30.00
500g Angus Pure rump	42.00
Surf & turf topper garlic lemon butter prawns	9.00

Sauces: Mushroom | Pepper | Gravy | Diane **2.00**

main plates

Portuguese grilled chicken breast with charred broccolini & crispy potatoes, topped with salsa & yoghurt dressing	28.00
Souvlaki flame grilled skewers, pita, Mediterranean salad, fries & tzatziki	
Grilled chicken (2)	26.00
Grilled prawns (2)	28.00
Angus beef (2)	34.00
Combination - chicken (1) & prawns (1)	28.00
Combination - Angus beef (1) & chicken (1) or prawns (1)	32.00
Crispy skin Atlantic salmon with charred cos lettuce heart, broccolini, crispy potatoes & hollandaise sauce	32.00
The mixed grill 250g Angus Pure rump steak, chicken souvlaki, prawn souvlaki, salad with steakhouse chips & tzatziki	38.00
Salt & pepper squid with Mediterranean salad, steakhouse chips & tartare	24.00
Pesto gnocchi with cherry tomatoes, parmesan, olive oil & basil V	24.00
Seafood plate battered fish, salt & pepper squid, prawn skewer with steakhouse chips & tartare	32.00
Fish 'n' chips in a crispy ale batter, served with salad, steakhouse chips & tartare	
1 piece	22.00
2 pieces	25.00
Chicken schnitzel	22.00
Beef schnitzel	24.00
panko crumbed with salad, steakhouse chips & your choice of sauce	
<i>Add parmigiana topping</i>	4.00

sides

Broccolini with lemon garlic butter V GF	9.00
Mediterranean salad cos lettuce, red onion, cherry tomatoes, cucumber, olives & crumbled haloumi V	9.00
Charred cos lettuce hearts with crumbled haloumi V	9.00
Steamed mixed vegetables with lemon garlic butter V GF	9.00
Basket of fries with Cajun crumbs & chipotle aioli V	9.00

desserts

Cookies & cream cheesecake crunchy chocolate biscuits mixed through creamy cheesecake	12.00
Churros Spanish donuts, cinnamon sugar & chocolate dipping sauce	12.00
<i>Add Golden North vanilla ice cream</i>	3.00
Hot apple pie with Golden North vanilla ice cream & double thick cream	12.00
Affogato espresso shot with Golden North vanilla ice cream	9.00
<i>Add a shot of Frangelico, Baileys or Kahlua</i>	6.50

ANGUS & CO.
BAR & GRILL • EST. 2015

A surcharge of 15% applies on all public holidays

V Vegetarian

GF Gluten Free



Breakfast Menu

Available Daily

Toast grilled sourdough bread with condiments V GFOA	6.90
Granola house blend toasted granola topped with Greek style yoghurt, mixed berry compote & honey, served with a side of milk V GFOA	12.90
Croissant baked with ham & cheese or tomato & cheese	11.90
French toast with grilled banana, butterscotch sauce & cream V GFOA	16.90
Waffles hot waffles served with a mixed berry compote, topped with vanilla ice cream V	16.90
Eggs your way poached, scrambled or fried, served on toasted grilled sourdough bread V GFOA	11.90
Eggs Benedict poached eggs & sautéed spinach, topped with hollandaise sauce on grilled sourdough bread GFOA	
with ham	16.90
with smoked salmon	17.90
Big breakfast eggs cooked your way, crispy bacon rashers, sausages, hash brown, roasted mushrooms & tomato, served with grilled sourdough bread GFOA	19.90



Sautéed mushroom, grilled tomato, egg V	3.00 ea
Grilled bacon, grilled sausage, hash brown	4.00 ea
Smoked salmon	5.00 ea

A surcharge of 15% applies on all public holidays



Breakfast Menu

Available Daily

beverages

Short black	3.50
Macchiato	3.50
Flat white	4.50
Cappucino	5.00
Latte	5.00
Long black	5.00
Extra shot	1.00
Chai latte	4.50
Hot chocolate	5.00
Pot of tea English breakfast, earl grey, peppermint, chamomile, jasmine, green	5.00
Juice orange, apple or pineapple	6.00

A surcharge of 15% applies on all public holidays