



ENTRÉES



Garlic & Herb Bread
Toasted sourdough, garlic butter, fresh herbs

9.5

Bruschetta *GFO*
Toasted sourdough, tomato, basil, balsamic

15

Buttermilk Fried Chicken Bites
Chipotle aioli

16

Chilli Garlic Prawns (A)
Toasted sourdough, lemon

20

Smokey Bay Natural Oysters *GF* (A) 15
Add Kilpatrick (3 Oysters per serve) +2

Pumpkin Arancini (VE)
Truffle oil

17



ANGUS SIGNATURE STARTER

Chicken Wings

17

CHOOSE YOUR STYLE:

Buffalo (classic heat) | **BBQ** (sweet & smoky) | **Peri Peri** (zesty chilli kick)



SALADS



Green Goddess Salad *VE, GF, DF* 17
Mixed leaves, avocado, cucumber, green goddess dressing

Classic Caesar *GF* 18
Cos lettuce, bacon, parmesan, egg, caesar dressing

Roast Pumpkin & Feta *GF, V* 19
Rocket, almonds, balsamic glaze

ADD TO ANY SALAD

Grilled Chicken *GF* +7
Sliced Rump *GF* +9
Garlic Prawns *GF* +10
Salt & Pepper Squid (A) +9



BURGERS

All served with crispy chips



Angus Beef Burger 25
Lettuce, tomato, pickles, burger sauce

Vegetarian Burger *V* 23
Plant based patty, lettuce, cheese, beetroot & tomato relish

Fried Chicken Burger 24
Coleslaw, chipotle aioli



MAINS



Chicken Schnitzel 29.5
Crispy chips, garden salad, lemon
Add Parmigiana topper +5

Salt & Lemon Pepper Squid *GF DF* (A) 29.5
Australian squid, chips, tartare, lemon

Slow-Cooked Pork Ribs *GF* 34
BBQ glaze, coleslaw, chips

Beef Brisket & Mushroom Pie 27.5
Mash, seasonal veg, gravy

Grilled Barramundi *GF* (A) 36
Garlic butter mash, seasonal veg, lemon caper sauce

Slow-Braised Lamb Shoulder *GF* 38
Roast root vegetables, rosemary jus

Oven Baked Lamb Shank *GF* 34
Garlic mash potato, seasonal veg

Beef Ragu Penne *GFO* 27.5
Slow-cooked beef, parmesan, fresh basil

Roasted Pumpkin Penne *GFO, V* 27.5
Mushroom, garlic butter, roast almonds



FROM THE GRILL

All served with chips & garden salad OR mash & seasonal veg



Butchers Block

See daily specials board

300g Rump Steak *GF*

A full-flavoured rump steak, char-grilled to your liking

250g Scotch Fillet *GF*

Premium scotch fillet, char-grilled for tenderness and flavour

Char-Grilled Chicken Breast *GF*

Juicy chicken breast, lightly marinated and char-grilled

Mixed Grill *GF*

Rump steak, char-grilled chicken and gourmet beef sausage, straight from the grill.

POA

38

45

31

41

CHOICE OF SAUCE *GF*

Mushroom

Creamy and rich with earthy mushroom flavour

Pepper

Cracked peppercorns with a smooth, savoury kick

Diane

Classic, creamy sauce with mustard and herbs

Red Wine Jus

Deep, rich red wine reduction

BBQ

Smoky, sweet and full-bodied



ANGUS PRIMAL PLATTER *(for two)*

80

Char-grilled chicken, rump steak, tender wings and fall off the bone ribs.
Served with choice of three sauces and three sides, the ultimate sharing platter.



SIDES 9



Crispy Chips

Sweet Potato Chips

Garden Salad

Seasonal Vegetables

Mac & Cheese

Onion Rings



KIDS MENU ALL 19



Chicken Nuggets, Chips & Salad *VO*

Salt & Pepper Squid, Chips & Salad *DFO (A)*

Beef Sliders (2) & Chips

Grilled Chicken Breast, Chips & Salad

Kids Penne *GFO*

Bolognese or Napolitana

All kids meals include a small soft drink or juice and ice cream sundae. Kids must be 12 or under.



DESSERTS 16



Sticky Date Pudding

Butterscotch sauce, vanilla ice cream

Chocolate Brownie

Vanilla ice cream, chocolate sauce

Hot Apple Pie

Vanilla ice cream, caramel sauce

Red Wine Poached Pear *V GFO DFO*

Granola, vanilla ice cream

SEAFOOD ORIGIN (A) AUSTRALIAN (I) IMPORTED (M) MIX

(V) VEGETARIAN (GF) GLUTEN FREE (VE) VEGAN (DF) DAIRY FREE (O) OPTION AVAILABLE

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS