



Black Angus

BAR & GRILL
RESTAURANT

"Gold Award Winner"

Contemporary Dining- Entertainment Book 2015/16

"Winner Best Modern Australian"

Dimmi People Choice Award 2015/16

"Top 10 Best Steak Restaurant"

Brisbane Courier Mail 2012








"Finalist-Gold Coast Best Steak Restaurant"

Restaurant Catering Awards 2012







Public Holiday Surcharge Applies
Prices are inclusive of GST- One Bill per table- No B.Y.O.
Amex Transactions attract 2% surcharge
www.blackangusbarandgrill.com.au

APPETIZERS

Warm Organic Ciabatta house made spiced garlic butter 	10
Warm Mixed Olives smoked Kalamata colossal green Sicilian olives Persian Feta  	10
Sweet Potato Fries lime garlic aioli sea salt 	10
Beetroot Arancini Witches Chase goat cherve spicy capsicum coulis 	14
Black Angus Meat Balls taro chips pineapple BBQ glazed 	14
Tamarind Spiced Chicken Wings black sesame seeds golden shallots 	14

ENTRÉE

Chicken Liver Paté pressed pistachio & quince paste cornichons brioche	18
Salt & Pepper Calamari dressed rocket lime & garlic aioli	20
Buffalo Milk Burratina heirloom tomatoes basil soy pearls aged balsamic glaze  	22
Sizzling Garlic Prawns chili parsley sourdough	22
Black Angus Beef Tataki white radish pickled ginger shallots garlic chips yuzu vinaigrette 	24
Crispy Skin Pork Belly sautéed tiger prawn pickled beetroot ginger & pumpkin puree 	24
Moreton Bay Bug Spring Rolls Japanese mayo kim chi slaw	24

OYSTER PLATE

	Six	Twelve
Natural soy pearls Wakami 	22	40
Kilpatrick double smoked grilled bacon	23	42
Tempura Japanese Mayo Wakami	23	42

CHARCUTERIE PLATE

	For Two	For Four
pickled onions cornichons olives vine ripened tomatoes warm baguette spiced butter	37	72
Salamanca traditional Spanish salami		
Bresaola luxurious air dried thinly sliced of Shiro- Kin Full Blooded Wagyu.		
Jamón regarded as some of the world's best ham produced from free range acorn fed stock		
Pistachio Salami premium salami pressed with pistachio and prosciutto		

CHEESE PLATE

	One	Two	Three
Quince, Mustard Fruit, Green Apple, Muscatel & Lavosh	16	24	32
D'Argental Lingot (Brie Style)	Lyon, France		
Blue "Gongonzola Dolce"	Milan, Italy		
Cheddar "Premium Vintage"	Kenilworth, Australia		
Witches Chase "Goat Cherve"	Tambourine Mountain, Australia		

 **Gluten Free**  **Vegetarian**

Dietary Requirement, Please advice your waiter



15% Public Holiday Surcharge Applies
 Prices are inclusive of GST- One Bill per table- No B.Y.O.
 Amex Transactions attract 2% surcharge
www.blackangusbarandgrill.com.au

MAINS

Black Truffle Potato Gnocchi	pumpkin tomato walnut goat chérve spinach Grana Padano	30
Braised Lamb Shank	truffle mashed potato seasonal greens onion rings braising jus	30
Squid Ink Linguine	swimmer crab prawns tomatoes baby spinach chili garlic EVOO	34
Whole NZ Sole	lemon caper butter sauce dressed rocket fries	37
Confit Duck Maryland	braised red cabbage baby carrots Mandarin Gel parsnip jus gras	38
Signature Pork Ribs	BBQ pineapple glaze crunchy fries dressed greens	Half 36 Full 57
Ocean Platter For Two	Moreton Bay bug tails Mooloolaba King Prawns Hervey Bay scallops natural oysters salt & pepper calamari Salmon fillet garden salad battered fries trio of sauces	120

SPECIALTY HOT ROCK OR CHAR GRILL

HOT ROCKS ARE SERVED AT YOUR TABLE AT 440°C, PLEASE DO NOT ATTEMPT TO TOUCH THE ROCK AT ANYTIME.

CHAR GRILL, PLEASE ALLOW 25-45 MINUTES FOR COOKING AND ADEQUATE RESTING TIME

Grass Fed Sirloin	Cape Grim, TAS	250+ days MBS 2+	200g 37	300g 48
Black Angus Eye Fillet	Condamine, QLD	150+ days MBS 2+	200g 48	300g 60
Black Angus Rib Eye	Darling Downs, QLD	150+ days MBS 2+		300g 51
Black Angus OP Rib on Bone	Emerald Valley, NSW	150+ days MBS 2+		500g 63
Shiro Kin Wagyu Rump	Darling Downs, QLD	500+ days MBS 9+		200g 57
Wagyu Eye Fillet	Rangers Valley, NSW	400+ days MBS 5+	200g 52	300g 64
Grass Fed Lamb Rump	Emerald Valley, NSW			220g 45
Salmon Fillet	Atlantic Ocean, TAS			200g 38
Seafood Platter	Salmon Fillet local trawler prawns Moreton Bay Bug 1/2 Tail Scallops			60



CUTS ACCOMPANIMENTS

CHOICE OF MASHED POTATO & STEAMED SEASONAL VEGETABLES OR BATTERED FRIES & GARDEN SALAD

Please choose One Sauce OR Condiment. ADDITIONAL SAUCE \$3

Black Angus Jus	Béarnaise	Hot English
Mushroom & Seeded Mustard	Tartare	Dijon
Black Peppercorn & Brandy	House Chili	Seeded mustard
BBQ Pineapple Glaze	Argentinian Chimichurri	Horseradish

ADD TO THE CUTS PAN SEARED | GRILLED | RAW (STONE DINING)

Hervey Bay Scallops (3pcs)	8	Tiger Prawns (3pcs)	8
Moreton Bay Bug Tail (1/2 Tail)	8	Trio Seafood	21

SIDE ORDER

Honey Roasted Pumpkin	almonds thyme	10	Tempura Onion Rings	Cajun spice	8
Mixed Wild Mushrooms	sautéed baby spinach	10	Green Vegetables	butter toasted almonds	8
Rocket & Pear Salad	blue cheese, walnut vinaigrette	12	Tempura Zucchini Fries		10
Heirloom Baby Carrots	honey yoghurt pistachio	12	Sweet Potato Fries		10

 Gluten Free  Vegetarian

Dietary Requirement, Please advice your waiter



15% Public Holiday Surcharge Applies
Prices are inclusive of GST - One Bill per table - No B.Y.O.
Amex Transactions attract 2% surcharge
www.blackangusbarandgrill.com.au