
Dinner Menu

Entrees

Baguette 10

Garlic roasted baguette

Bruschetta 14

Topped with vine ripened tomatoes, basil, feta, balsamic reduction and olive oil

Seafood Chowder 17

A selection of seafood in a creamy veloute. Served with toasted ciabatta

Duck Liver Parfait 18

Served with red wine poached pear, date chutney and lavosh

Prawns 18

Sautéed and tossed in a butter sauce with a hint of pernod. Plum tomatoes, Kalamata olives, garlic and a little chilli.
Served with crusty bread

Calamari 18

Lightly coated szechuan calamari with soy mayonnaise, lime pickle with chilli, spring onion and fresh herb petit salad

AngusPure Beef 19

Seared fillet served with caramelised onion puree, baby beets, parmesan and horseradish creme

Mains

Fish 37

Pan fried blue cod with cauliflower puree, courgettes, lemon potato, crispy capers and citrus beurre blanc

Pork 36

Twice cooked pork belly with parsnip, wilted spinach, cider poached pear and seeded mustard jus

AngusPure Eye Fillet Surf & Turf 39

Chargrilled eye fillet resting on a roasted garlic potato mash. Salt and pepper prawns, wilted spinach, red wine jus and béarnaise sauce

Lamb 36

ANZCO Foods sous vide lamb rump with a lamb crepinette. Served with kumara, fondant potato, silverbeet and lamb jus

Salmon 35

Crispy skinned Akaroa salmon fillet with fennel lime puree, steamed greens and za'atar yoghurt dressing

Chicken 34

Stuffed chicken roulade wrapped in prosciutto with peperonata, pumpkin puree, chorizo croquette and chicken jus

Chicken Salad 24

Lemon and herb marinated chicken with mixed greens, avocado, cranberries, brie, roasted almonds and honey mustard dressing

Vegetarian 26

Homemade potato and parmesan gnocchi with pumpkin, vine tomatoes, spinach, pine nuts and sage beurre noisettes

AngusPure Steaks

Eye Fillet 200g | 36

The tenderest cut 300g | 40

Scotch Fillet 300g | 35

Award winning. Tasty and juicy

Sirloin (Porterhouse) 300g | 34

Full bodied, slightly firmer texture

T-Bone 500g | 45

Sirloin on one side

and a small fillet on the other

OP Rib 500g | 44

Scotch fillet served on the bone

All steaks served with seasonal vegetables, red wine jus
and your choice of potato and one sauce OR butter

Potatoes

Creamy mash

Homemade house fries

Baby gourmet

Au Gratin

Sauces

Be arnaise

Horseradish

Green peppercorn

Blue cheese

Mushroom

Mustards: Hot English, Wholegrain or Dijon

Butters

Sage, sea salt and roast garlic

Cafe de Paris

Garlic

Maple yams, carrots and feta

Panko crumbed onion rings with aioli

Roast garlic mushrooms

Rocket, pear, walnut and parmesan salad

Garden salad with raspberry vinaigrette

Brussel sprouts, bacon with pine nuts

5.5

Aberdeen fries

Potato Au Gratin

Baby gourmet

Mash