



Dinner Menu

Let's get social

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**Good food, great drinks,
and a welcoming spot for
every kind of moment.**

The Entrée

- | | | | |
|---|-----------|---|-----------|
| Garlic Bread Ciabatta  | 12 | Cumin-Spiced Beef | 23 |
| Toasted ciabatta brushed with house-made garlic butter | | Tender beef seasoned with aromatic cumin, served with warm pita bread, tangy sumac red onion salad, and spiced yogurt | |
| Thai Spiced Pumpkin Soup  | 18 | Poke Tuna | 22 |
| Creamy coconut pumpkin soup with vibrant tom yum spice, aromatic herbs and a hint of citrus heat.
Served with Ciabatta bread | | Fresh poke-style tuna with wakame seaweed, mixed leaves, sesame soy dressing and crispy shallots | |
| Grilled Octopus | 27 | Veggie Meatball Stack  | 23 |
| Crispy potatoes, topped with a zesty, smoky Nam Jim salsa. A little heat, a little tang and a lot of flavour, with roquette salad | | Crispy corn fritter rosti layered with a plant-based meatball, savoy cabbage slaw and rich tomato sauce | |
| House Salad | 22 | | |
| Local greens, roasted kumara, cherry tomatoes, cucumber, pear, house-made savory granola and crumbled Feta cheese.
Yuzu honey dressing | | | |

The Mains

Bangers and Mash 25

Beef sausage on creamy mash, served with onion gravy and peas

V.Bangers and Mash 25

Plant base sausages on creamy mash, served with onion gravy and peas

Pan Seared Salmon 40

Crispy corn fritters and light couscous salad, finished with a zesty lemon-honey dressing and salsa verde

Pork Ragù on Pappardelle Pasta 28

Slow-braised pork ragù, red wine, aromatic herbs and tomato, finished with parmesan and olive oil

Truffle Mushroom Alfredo 27

Sautéed mushrooms in a truffle-infused cream sauce, topped with parmesan and toasted pistachio with Pappardelle pasta

Pork Belly 32

Caramelised soy and ginger pork belly with spinach salad and mashed potato

Beef Burger 28

Beef brisket patties with smoky bacon jam, onions rings, cheddar, crisp lettuce and gherkin, all stacked on a toasted potato bun. Served with fries

Fish and Chips 26

Crisp curry-beer battered seasonal fish served with fries, a vibrant dill-savoy slaw, tartare sauce

GRILLS

Beef Scotch Fillet 250gm 45

Chicken Breast 35

Lamb Chop 300gm 40

Served with quarter potatoes and a savoy slaw (changes are welcome - an additional cost may apply)

Sauce Selection

Mushroom

Crushed Black Peppercorns and Garlic

Béarnaise

Garlic Butter

The Sides

Fries 12

Tomato sauce or aioli

Onion Rings 12

Garlic aioli

Savoy Slaw 10

Side Salad 10

With Yuzu Honey Dressing

Sauté Mushroom 10

Couscous Salad 10

Quarter Potatoes 10

Mash Potatoes 10

The Desserts

72% Dark Ghana Chocolate Mousse 18

Rich and creamy chocolate mousse topped with peanut chocolate pieces and raspberry sorbet

Chocolate Fondant 20

Chocolate fondant, served with a mixed berry coulis and fudge caramel ice cream

Panna Cotta 16

Vanilla Earl Grey panna cotta, topped with spiced poached pear, mandarin powder and toasted pistachio

Biscoff Affogato 20

Freshly blended coffee poured over creamy vanilla ice cream, served with Baileys and finished with Biscoff spread and Biscoff crumbs

Selection of Ice Creams 12

Double scoop selection. Vanilla, double chocolate or salted caramel fudge ice cream

We cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that guests with food allergies consult with our team so we can cater to your needs.

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for a meeting,
celebration, or any
kind of event?

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