



Menu

Let's get social



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

Entrées

Garlic Bread Ciabatta

15

Toasted ciabatta brushed with house-made garlic butter.

Korean Fried Cauliflower

20

Crispy cauliflower bites, Korean barbeque glaze, spring onion and kimchi relish.

Carrot Gazpacho

19

Creamy coconut carrot with vibrant chilli oil and aromatic coriander, served with ciabatta bread.

Miso-Glazed Eggplant

20

Roasted eggplant, white miso glaze, sesame seeds and spring onion.

Grilled Beef Salad

22

Crispy rice crackers, topped with a zesty, smoky nam jim dressing, served with a mesclun salad. A little heat, a little tang and a lot of flavour.

Prawn Gyoza

20

Sesame soy dressing, crispy chilli with green herb oil.

 Vegetarian

Mains

Bangers and Mash 25

Sausage on creamy mash, served with onion gravy and peas.

Pumpkin Ravioli 27

Pumpkin ricotta ravioli, garlic brown butter, parmesan crumbs and pine nuts.

Pork Ragu 28

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

Served with pappardelle pasta.

Truffle Mushroom Alfredo 27

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

Caramelised Pork Belly 32

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

Swiss Cheese & Bacon Burger 26

Beef brisket patty with bacon, Swiss cheese, onion relish, crisp lettuce on a brioche bun, served with fries.

Fish and Chips 26

Crisp curry-beer battered Tarakihi served with fries, slaw with a caesar dressing and tartare sauce.

GRILLS

Beef Scotch Fillet 46

Chicken Breast 38

Lamb 40

Grilled to your liking, served with fries and slaw with a caesar dressing (no substitutions).

Sauce Selection

Black Pepper Jus

Red Wine Jus

Béarnaise

Garlic Butter

Pan-Seared Salmon 40

Pan-seared salmon, miso butter, bok choy and cauliflower rosti.

Sides

Fries 12

with tomato sauce or aioli

Onion Rings 12

Garlic aioli

Slaw with Caesar Dressing 10

Side Salad 10

with yuzu honey dressing

Mashed Potatoes 10

Fried Egg 10



Vegetarian

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 or dietaries consult with our team so we can cater to your needs.

Desserts

Cheesecake Mousse

18

Seasonal flavour – ask your server what's on this week.

Chocolate Fondant

18

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

Thai Coconut & Mango Panna Cotta

18

Coconut panna cotta, mango puree, grated coconut and lime zest.

Biscoff Affogato

18

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

Two scoops of your choice: vanilla, double chocolate or salted caramel fudge.

Duo of Sorbets

13

Two scoops of house sorbet flavours, offering a light, refreshing finish to your meal.

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

We have four newly refurbished private function spaces and an outdoor garden area to choose from. Talk to our friendly events team for more information.



www.eventsattheangus.co.nz

Sundays at The Angus Open 7am – 9pm

Breakfast | 7am – 9am

Brunch | 9am – 12noon

Gather & Games | From 12.30pm

Sunday Roast | From 1pm

Main Menu | From 1pm



www.theangusrestaurantandbar.co.nz