



STEAK HOUSE

Cocktails

Chandon S Hand Crafted Orange Bitters Infused Sparkling Wine served on ice & garnished with an Orange Peel	\$14.00	Strawberry & Lime Margarita Jose Cuervo Especial Reposado Tequila, Joseph Cartron Fraise (Strawberry) Liqueur, Strawberry Puree, Pomegranate Syrup & Fresh Lime	\$16.00
Aperol Spritz Aperol & De Bortoli 'King Valley' Prosecco topped with Soda Water & an Orange Wheel	\$14.00	Bulldog Negroni Bulldog London Dry Gin, Campari & Cinzano Rosso. Served short over ice with an Orange Slice	\$16.00
Watermelon Warhead Stolichnaya Vodka, Joseph Cartron Watermelon Liqueur, Egg White, Fresh Watermelon and Lemon Juice. Served in a Coupette with Sour Lemon Rim	\$17.00	Coco Loco Angostura Reserva Rum, Malibu, Mr Boston Dark Crème de Cacao, Monin Coconut Syrup, Pineapple Juice, Milk and Cream. Served tall with a Chocolate Rim and Cherry	\$16.00
Fiery Mule Cargo Cult Spiced Rum, Fireball Whisky, Santa Marta Limoncello, Monin Ginger Syrup, Fresh Lime, Mint and topped with Cloudy Apple Juice	\$16.00	Salted Caramel Martini Stoli Salted Karamel Vodka, Licor 43, White Creme de Cacao with Milk, Pure Cream, Monin Caramel Syrup & Pink Murray River Salt Flakes	\$17.00
Beyond Blue Belvedere Pure Vodka, Joseph Cartron Lychee Liqueur, Mr Boston Blue Curacao, Lychee Puree and Maraschino Cherry	\$17.00	Jaffa Hennessy VS Cognac, Cointreau, Mr Boston Dark Crème de Cacao and Fee Brothers Aztec Chocolate Bitters. Served in a warm Brandy Balloon with a Burnt Orange Zest	\$17.00
Dark 'N' Stormy Kraken Black Spiced Rum, Fresh Lime, Angostura Bitters and topped with Schweppes Ginger Beer	\$17.00	Espresso Martini Stoli Vanil Vodka & Kahlua with a Fresh Double Espresso Shot & Sugar Syrup	\$17.00
Just Peachy Four Pillars Gin, Joseph Cartron Peach Liqueur, Cranberry Juice, Pineapple Juice, Lime Juice & Fee Brothers Peach Bitters	\$16.00	CLASSICS Mojito, Cosmo, Margarita, Mai Tai, Caipiroska, Caipirinha, Long Island Iced Tea, Pina Colada, Old Fashioned & Bloody Mary	\$17.00
Mango Mojito Angostura Reserva Rum, Mango Puree, Fresh Lime & Mint. Served with a Sprig of Mint & Cherry	\$16.00	Fruit Mocktails Virgin Mojito ~ Mint, Lime, Sugar & Soda Water Tropical Oasis ~ Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup	\$9.00

Beer & Cider

TAP BEER	<i>glass</i>	<i>pint</i>	LOCAL BEER	
Great Northern			Cascade Premium Light 2.6%	\$8.00
Super Crisp Lager 3.5%	\$8.00	\$11.00	Coopers Original Pale Ale 4.5%	\$9.00
Stella Artois 5.0%	\$9.00	\$13.00	Crown Lager 4.9%	\$9.00
CRAFT BEER			Victoria Bitter 4.9%	\$8.50
Fat Yak Pale Ale 4.7%		\$9.50	INTERNATIONAL BEER	
Wild Yak Pacific Ale 4.2%		\$9.50	Asahi Super Dry 5.0%	\$9.00
4 Pines Kolsch 4.7%		\$9.50	Asahi Super Dry Black 5.5%	\$10.00
Lord Nelson Three Sheets Pale Ale 4.9%		\$9.50	Corona Extra 4.5%	\$9.50
			Peroni Nastro Azzurro 5.1%	\$9.50
			Sapporo (650ml can) 5.2%	\$13.00
	STELLA ARTOIS		CIDER	
	<i>Leave Your Mark</i>		Pure Blonde Crisp Apple Cider 4.2%	\$9.00
			Somersby Watermelon Cider 4.0%	\$9.00
			Somersby Pear Cider 4.5%	\$9.00

Soft Drinks, Juices & Water

Soft Drinks Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Tonic, Soda	\$4.50	WATER	
Schweppes Ginger Beer	\$5.00	S. Pellegrino Natural Sparkling Mineral Water 1lt	\$10.50
Juices Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit	\$5.00	Acqua Panna Natural Still Mineral Water 1lt	\$10.50

"There is no love sincerer than the love for food" - George Bernard Shaw

Breads & Dips

Garlic Bread	\$6.00	Bruschetta	\$10.50
Honey, Chilli & Cheese on Turkish Bread	\$6.00	Heirloom cherry tomato, baby bocconcini, rocket, balsamic & pesto	
Herb Bread	\$6.00	Trio of Dips	\$18.00
		Served with toasted turkish bread olive tapenade, smoked salmon, taramasalata	

Entrées

Salt & Pepper Calamari	\$24.00	BBQ Pork Ribs Croquette	Per Piece \$4.50
With ranch dressing		With chipotle mayo	
Seared Kangaroo Loin	\$23.00	Tempura Zucchini Flower	Per Piece \$6.00
Sweet potato fritter, bok choy & red wine jus		With goats cheese & salsa verde	
Garlic Prawns	\$23.00	Crispy Popcorn Chicken	\$24.00
With olive oil, garlic & chilli		Salt & pepper seasoning with ranch dressing	
Grilled Baby Octopus	\$25.00	Tasting Plate to Share	\$34.00
With chorizo, piquillo peppers & apple puree		Grilled prawns, salt & pepper calamari, marinated gippsland kangaroo skewers & bruschetta	
Tempura Soft Shell Crab	\$24.00		
Mango salsa and lemoncello dressing		Sydney Rock Oysters	½ Dozen \$24.00 Dozen \$48.00
Seared Scallops	\$24.00	Served natural OR tempura with wakame salad & wasabi mayo	
With pancetta, braised leek & fresh wasabi			

Kids meals (12 years & under)

Choice of... **\$14.50**

Steak with Chips & Salad
Fish with Chips & Salad
Calamari Rings with Chips & Salad
Chicken Breast with Chips & Salad
Cheese Tortellini with Napolitana Sauce

Served with a choice of soft drink as well as ice cream for dessert with chocolate or strawberry toppings

Sides & Salads

Garden Salad	\$10.00	Steamed Rice	Small \$4.00 Large \$8.00
Mixed leaves, tomato, cucumber & house dressing		Mac & Cheese	\$8.00
Greek Salad	\$14.00	Beer Battered Chips	\$10.00
Tomato, cucumber, red onion, olives & feta		With truffle oil and parmesan cheese	
Caesar Salad	\$14.00	Crispy Fried Onion Rings	\$10.00
With baby cos, parmesan, croutons, bacon, anchovies & boiled egg		With rosemary salt	
Warm Haloumi Salad	\$15.00	Creamed Spinach	\$9.00
With figs, golden beets, honey, dandelion & walnut		Steamed Broccolini	\$12.00
Rocket & Pear Salad	\$14.00	With roast almonds	
Rocket pear & blue cheese with walnuts		Sautéed Wild Mushrooms	\$9.00
		With garlic, thyme & butter	

"I cook with wine, sometimes I even add it to the food" - W.C Fields

A SURCHARGE OF 8% IS APPLICABLE ON WEEKENDS AND PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS
GROUPS OF 8 OR MORE ATTRACT A 10% SERVICE CHARGE EXCLUDING LUNCHESES (NO OTHER SURCHARGE APPLIES)

From the Chargrill

All steaks accompanied by mash potato

I'M ANGUS 'GRAINGE' ANGUS BEEF

Grainge Sirloin Steak Fine but firm texture, rich in flavour	220gm \$36.00
Grainge Rump Steak This muscle works hard so is slightly chewier than other cuts	280gm \$32.00
Grainge Tenderloin The most tender cut as this is the least used muscle on the beast. Very lean, considered by most, the tenderest cut of beef	200gm \$39.00 250gm \$48.00
Grainge Rib-Eye on the Bone Cut from ribs 6 thru 12 this is another under used muscle on the cow & is very tender; with its high degree of marbling it is full of flavour	350gm \$49.00
Grainge Scotch Fillet Also known as cube roll very succulent & flavoursome steak with a nice amount of marbling	300gm \$42.00
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Surf & Turf Grainge Tenderloin served with king prawns	\$54.00
Filet Mignon Grainge Fillet wrapped in bacon	\$54.00

Butcher's Selection

For the ultimate meat lovers, try these delicacies

All steaks accompanied by mash potato

Beef Scotch Fillet "Signature" 320gm 300 days grain fed, black angus cattle, located in Riverina NSW, marble score 3 +	\$76.00
Beef Tenderloin Cape Grim 200gm 100% pasture fed, black angus cattle, located in Tasmania, marble score 2 +	\$58.00
Beef Wagyu Sirloin Tajima 250gm 400 day grain fed, f1 cross bred wagyu cattle, located in Northern Victoria, marble score 4+	\$72.00
Great Southern Pinnacle T Bone 500gm Encompassing both sirloin & tenderloin cuts. 100% grass fed, British bred cattle, located in Southern NSW, marble score 2+	\$54.00
Beef Wagyu Rump Steak 400gm Specifically formulated Japanese diet, raised in Southern NSW, marble score 6+	\$62.00
Pinnacle Tomahawk 1.0-1.2kg (Recommended to Share) Allow cooking time minimum 25 minutes 100% pasture fed & free range, raised in Southern NSW, marble score 2+ (Served with your choice of two sides complimentary)	\$165.00

Make your steak the ultimate Surf & Turf
Add a Half Baby Lobster with Garlic Butter for \$24

Sauces ~ \$4.00 Extra
Red Wine Jus, Dianne, Mushroom,
Four Peppercorn, Béarnaise

Butters ~ \$4.00 Extra
Truffle Butter
Garlic Butter

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Something a Little Different

I'm Angus Signature Beef & Mushroom Pie Beef & mushroom with red wine sauce served with mash	\$28.00
Seared Kangaroo Loin Sweet potato fritter, bok choy & red wine jus	\$34.00
Slow Roasted Chicken Breast Gratin potato & seasonal greens	\$29.00
Pan Seared Salmon Fillet Mediterranean white bean, kalamata olives, artichoke ragout & fennel salad	\$36.00
Grilled Barramundi With beetroot, orange salad & fresh herbs	\$35.00
Spaghetti Boscaiola With chicken, onion, mushroom, bacon & cream	\$28.00
Spaghetti Marinara Served with prawns, calamari, octopus, scallops & local mussels, finished with garlic white wine and fresh tomato sauce	\$29.00
King Prawn Fettucine King prawns tossed with a traditional tomato & chilli	\$32.00
Truffle Mushroom Risotto Assorted wild mushrooms, mascarpone cheese served rocket salad	\$28.00

Giant Rib



Giant Pork Ribs

Let your professional wait staff strap a bib on you & get down & dirty. Absolutely succulent basted in chefs own famous tequila barbecue sauce. Served with chips

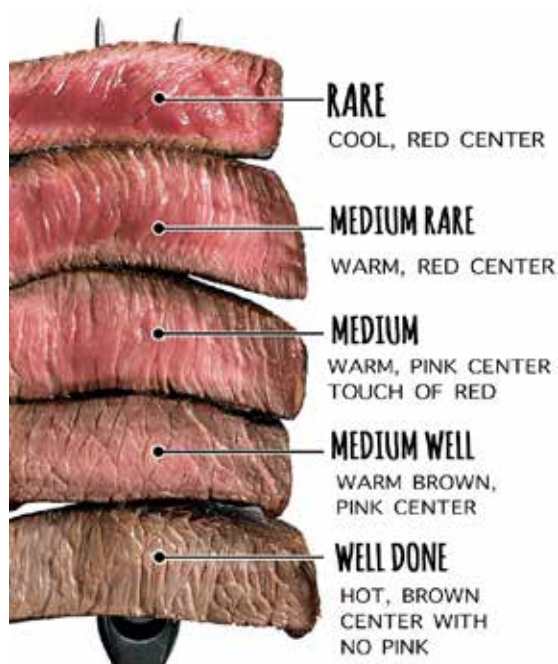
Half Rack \$36.00
Full Rack \$54.00

Giant Beef Ribs

Looking like they fell off the side of a beast, these succulent beef ribs are not for the faint hearted. Marinated in a beer & barbecue basting sauce, you will be the centre of attention when they hit your table! Served with chips

Full Rack \$48.00

Cooking Chart



I'm Angus
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Strawberry Short Cake



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