



I'm Angus

Steakhouse

Group Menu & Function Packages

T: 1300 989 989 | F: (02) 9264 5889 | E: functions@imangus.com.au | W: www.imangus.com.au



About

I'm Angus pairs the finest Australian beef with superb international wines and world-class views over Darling Harbour, all in a setting befitting of one of the city's most awarded steakhouses. The visually striking open chargrill at I'm Angus adds an impressive touch to any event and showcases the creative flair of the restaurant's chefs. Combining the warmth of a steakhouse that fuses contemporary style with traditional comforts, I'm Angus has key features incorporated into its design to make planning a function of any size a seamless affair. Spacious yet intimate, I'm Angus can offer specially tailored menus and beverage packages to suit almost any budget and range of dietary requirements.



Capacity

Seated: 220
Cocktail: up to 400



Exclusive Use

Nick's Restaurant and Bar Group encompasses 4 stunning waterfront establishments in Darling Harbour available for exclusive uses. Our restaurant and bars can be stripped to an empty canvas and with the professional help of our chefs, event managers and suppliers, we are able to create something spectacular and magical - extraordinary spaces for your event to be spoken of for years to come! *Did you know?* Nick's also offer catering for functions and events on boats at the Darling Harbour Marina! Contact our dedicated events team for more information on Exclusive Uses and Boat/ Marina Functions on 02 8281 1165.

Functionality: Food Stations, Lighting, Staging, Flooring, Themeing, Decor, AV, Sound System, Performances, DJ & MC, Live & Roaming Entertainment + More

Venues: Nick's Seafood Restaurant | I'm Angus Steakhouse | Adria Bar Restaurant | Cyren Bar Grill Seafood

Weekday Lunch Menu

\$32pp (2 Course + Beverage)

Available Monday to Friday excluding December,
Max 60pax (*A pre order or alternate serve will be
required over 30 guests)

SHARE ENTRÉE

(SELECTION TO BE MADE WHEN BOOKING)

ANTIPASTI

Salami, prosciutto, ham, feta & gherkins platter

or
BRUSHETTA

Heirloom cherry tomato, baby bocconcini,
rocket & pesto

MAIN – choice of*

I'M ANGUS GRAINGE RUMP STEAK

Served with mash or beer battered fries or salad

or
WAGYU BEEF BURGER

Wagyu beef pattie with smokey bacon, house made BBQ
sauce, onion rings, shredded cos lettuce & cheddar
cheese served with beer battered fries

or
SALT & PEPPER CALAMARI

Served with roast garlic aioli, beer battered
chips or salad

or
TEMPURA FISH

Served with beer battered chips or salad with
lemon & tartare sauce

or
HERB MARINATED CHICKEN SKEWERS

Served with a greek salad

or
GRILLED BARRAMUNDI ^{GF}

Served with a baby green salad

BEVERAGE

GLASS OF HOUSE WINE, BEER

OR SOFT DRINK

Group Menu One

\$50pp (2 Course)

\$60pp (3 Course)

*A choice of will be offered for groups up to 30 guests.
Alternate serve is required for more than 30 guests
(Max 3 options)

ENTRÉE – choice of*

GRILLED BABY OCTOPUS ^{GF}

Chorizo, piquillo, pepper & apple puree

or
SEARED KANGAROO LOIN ^{DF | GF AVAILABLE}

Served with potato fritter, bok choy & red wine jus

or
BBQ GLAZED LAMB CHOPS ^{GF}

Apple & cabbage salad with sultanas & almonds

or
WARM HALOUMI SALAD ^{GF | V}

Figs, golden beets, honey, dandelion & walnuts

or
CHICKEN SATAY SKEWER ^{GF}

Marinated cucumber & radish salad

MAIN – choice of*

PAN SEARED SALMON FILLET ^{GF}

With mediterranean white bean, kalamata olives,
artichoke ragout & fennel salad

or
I'M ANGUS SIGNATURE PIE

Beef & mushroom with red wine sauce served with mash

or
I'M ANGUS CHARGRILLED GRAINGE

RUMP STEAK ^{GF}

Served with buttered creamed mash & a red wine sauce

or
TRUFFLED MUSHROOM RISOTTO ^{GF}

Served with wild mushrooms, mascarpone cheese,
served with rocket

or
LEMON MUSTARD CHICKEN ^{GF}

Served with broccolini & mushroom sauce

Mains are served with mixed leaf salads for the table

DESSERT - choice of*

VANILLA PANNA COTTA ^{GF AVAILABLE}

Served with berry compote & biscotti

or
SWIRL BERRY PAVLOVA ^{GF}

With lemon curd & fresh mint

or
BAILEYS CRÈME BRULEE ^{GF AVAILABLE}

Served with almond biscotti

Group Menu Two

\$60pp (2 Course)

\$70pp (3 Course)

*A choice of will be offered for groups up to 30 guests.
Alternate serve is required for more than 30 guests
(Max 3 options)

ENTRÉE – choice of*

BBQ PORK RIBS CROQUETTE

With chipotle mayo

or
WASABI SHRIMP ^{GF}

Served with avocado, prawn cracker & wakame

or
ANTIPASTO PLATE

Prosciutto, double smoked ham, salami, cornichons
chives & feta cheese

or
SEARED KANGAROO LOIN ^{DF | GF AVAILABLE}

Served with potato fritter, bok choy & red wine jus

or
BEETROOT, ORANGE, WATERCRESS

& WALNUT SALAD ^{GF | V}

MAIN – choice of*

GRILLED BARAMUNDI ^{GF}

Served with beetroot & orange salad

or
I'M ANGUS SURF & TURF ^{GF}

I'm Angus grainge rump served on a bed of mashed
potato with a giant king prawn & peppercorn sauce

or
I'M ANGUS BRAZILLIAN TOP CUT SIRLOIN ^{GF}

Served with horseradish mashed potato
& a mushroom sauce

or
TRUFFLED MUSHROOM RISOTTO ^{GF}

Served with wild mushrooms, mascarpone cheese,
served with rocket

or
LEMON MUSTARD CHICKEN ^{GF}

Broccolini & mushroom sauce

Mains served with mixed leaf salads for the table

DESSERT - choice of*

SALTED CARAMEL & CHOCOLATE TART

Served with whipple cream

or
SWIRL BERRY PAVLOVA ^{GF}

With lemon curd & fresh mint

or
BAILEYS CRÈME BRULEE ^{GF AVAILABLE}

Served with almond biscotti

Group Menu Three

\$65pp (2 course)

\$75pp (3 Course)

*A choice of will be offered for groups up to 30 guests.
Alternate serve is required for more than 30 guests (Max 3 options)

ENTRÉE

ENTREE PLATTER TO SHARE (1 BETWEEN 4)
Zucchini flowers, pop corn chicken, bbq pork
croquette's, bruschetta & calamari

MAIN – choice of*

I'M ANGUS CHARGRILLED SCOTCH FILLET ^{GF}

Served with buttered creamed mash & peppercorn sauce

or SEARED KANGAROO LOIN ^{DF | GF AVAILABLE}

Served with potato fritter, bok choy & red wine jus

or PAN SEARED SALMON FILLET ^{GF}

With Mediterranean white bean, kalamata olives,
artichoke ragout & fennel salad

or LEMON MUSTARD CHICKEN ^{GF}

Broccolini & mushroom sauce

or TRUFFLED MUSHROOM RISOTTO ^{GF}

Served with wild mushrooms, mascarpone cheese,
served with rocket

Mains served with mixed leaf salads for the table

DESSERT – choice of*

STICKY DATE PUDDING

Served with butterscotch sauce & vanilla bean ice cream

or SALTED CARAMEL & CHOCOLATE TART

Served with whipple cream

or BAILEYS CRÈME BRULEE ^{GF AVAILABLE}

Served with almond biscotti

Group Menu Four

\$75pp (2 Course)

\$85pp (3 Course)

*A choice of will be offered for groups up to 30 guests.
Alternate serve is required for more than 30 guests (Max 3 options)

ENTRÉE – choice of*

GRILLED BABY OCTOPUS ^{GF}

Chorizo, piquillo, pepper & apple puree

or BBQ PORK RIBS CROQUETTE

With chipotle mayo

or BBQ GLAZED LAMB CHOPS

Apple & cabbage salad with sultanas & almonds

or WARM HALOUMI SALAD ^{GF | V}

Figs, golden beets, honey, dandelion & walnuts

or CHICKEN SATAY SKEWER ^{GF}

Marinated cucumber & radish salad

or SYDNEY ROCK OYSTERS ^{GF}

Served natural

MAIN – choice of*

PAN SEARED SALMON FILLET ^{GF}

With Mediterranean white bean, kalamata olives, artichoke
ragout & fennel salad

or I'M ANGUS SURF & TURF ^{GF}

I'm Angus grainge tenderloin served on a bed of mashed
potato with a giant king prawn & peppercorn sauce

or WAGYU RUMP 400GR ^{GF}

Mashed potato & mushroom sauce

or LEMON MUSTARD CHICKEN ^{GF}

Broccolini & mushroom sauce

or TRUFFLED MUSHROOM RISOTTO ^{GF}

Served with wild mushrooms, mascarpone cheese,
served with rocket

Mains served with mixed leaf salads for the table

DESSERT – choice of*

SALTED CARAMEL & CHOCOLATE TART

Served with whipple cream

or STICKY DATE PUDDING

Served with butterscotch sauce & vanilla bean ice cream

or BAILEYS CRÈME BRULEE ^{GF AVAILABLE}

Served with almond biscotti

or VANILLA PANNA COTTA ^{GF AVAILABLE}

Served with berry compote & biscotti

Optional Extras

\$10^{PP}

COCKTAIL ON ARRIVAL

Aperol Spritz, Peach Bellini

or Champagne Cosmo

\$34^{EA}

TASTING PLATE TO SHARE

Grilled prawns, salt & pepper calamari, marinated

Gippsland kangaroo skewers & bruschetta

\$54^{EA}

FULL RACK OF GIANT PORK RIBS

With Chefs own famous tequila barbecue sauce

served with chips

\$60^{EA}

CHEESE & FRUIT PLATTER

\$18^{EA}

TRIO OF DIPS

Served with toasted turkish bread olive
tapenade, smoked salmon & taramasalata

House Beverage Package

\$30pp (2 hours)

\$42pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINES

Nicks Private Label Semillon Sauvignon Blanc

Nicks Private Label Chardonnay

RED WINE

Nicks Private Label Cabernet Merlot

Selection of tap & bottled beers

Great Northern Super Crisp Lager

Pure Blonde

Cascade Premium Light (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Why not add Aperol Spritz to the duration of your beverage package? \$12.00pp

Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.

Premium Beverage Package

\$35pp (2 hours)

\$47pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli King Valley Prosecco (King Valley, VIC)

Yalumba 'Christobels' Moscato (Barossa Valley, SA)

WHITE WINES - Choice of 2

Little Pebble Sauvignon Blanc (Marlborough, NZ)

McGuigan 'The Shortlist' Chardonnay (Adelaide Hills, SA)

Pewsey Vale Vineyard Riesling (Eden Valley, SA)

Nepenthe 'Altitude' Pinot Gris (Adelaide Hills, SA)

ROSE

La Vieille Ferme Rose (Rhône, France)

RED WINES - Choice of 2

Atzes GSM (Barossa Valley, SA)

Tarrawarra Estate Pinot Noir (Yarra Valley, VIC)

De Bortoli 'Woodfired Heathcote' Shiraz (Heathcote, VIC)

McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

Selection of tap & bottled beers

Corona (Bottle)

Cascade Premium Light (Bottle)

Pure Blonde Crisp Apple Cider (Bottle)

Great Northern Super Crisp Lager

Stella Artois

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Deluxe Beverage Package

\$38pp (2 hours)

\$50pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 2

Chandon Brut NV (Yarra Valley, VIC)

Tempus Two 'Copper Series' Moscato (Riverland, SA)

La Riva Dei Frati Prosecco DOC Treviso (Veneto, Italy)

WHITE WINES - Choice of 2

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

Vasse Felix 'Filius' Chardonnay (Margaret River, WA)

Jim Barry 'The Lodge Hill' Riesling (Clare Valley, SA)

Nepenthe 'Altitude' Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Boheme Act 2 Rose (Yarra Valley, VIC)

RED WINES - Choice of 2

Mt Difficulty 'Roaring Meg' Pinot Noir (Central Otago, NZ)

Dandelion 'Lioness of McLaren Vale' Shiraz (McLaren Vale, SA)

Vasse Felix 'Filius' Cabernet Sauvignon (Margaret River, WA)

Cape Mentelle 'Trinders' Cabernet Merlot (Margaret River, WA)

Selection of tap & bottled beers

Great Northern Super Crisp Lager

Stella Artois

Corona (Bottle)

Cascade Premium Light (Bottle)

Pure Blonde Crisp Apple Cider (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

I'm Angus Steakhouse Cake Order Form

Speciality cakes also available - enquire with your functions coordinator for more information

Email: restaurant@imangus.com.au | Fax: (02) 9264 5889



Baked Ricotta Cheesecake

Tiramisu

Strawberry Shortcake

Black Forest Cake

Layered Chocolate Mousse & Hazelnut Meringue Cake

Orange & Almond Cake

 Gluten Free

Chocolate & Almond Mud Cake

 Gluten Free

Baked New York Cheesecake

Please Select Cake Size:

- | | | | |
|---------------------------------|----------|------------------------------|------------------------------|
| <input type="checkbox"/> SMALL | \$48.00 | Suitable for 12-16 guests | Min 48 hours notice required |
| <input type="checkbox"/> MEDIUM | \$120.00 | Suitable for up to 34 guests | Min 72 hours notice required |
| <input type="checkbox"/> LARGE | \$240.00 | Suitable for up to 66 guests | Min 72 hours notice required |

Available in: Black Forest | Strawberry Shortcake | Chocolate & Almond Mud Cake | Gluten Free Chocolate & Almond Mud Cake
Available in: Black Forest | Strawberry Shortcake | Chocolate & Almond Mud Cake | Gluten Free Chocolate & Almond Mud Cake

CAKE ORDER - I'M ANGUS STEAKHOUSE

Date of Booking: _____ Preferred Booking Time: _____

Booking Name: _____ Number Guests: _____ adults _____ kids

Company Name: _____ Contact Name: _____

Contact Number (Work/ Home): _____ Mobile: _____

Email: _____

Occasion: _____

Cake Message (Optional): _____

I do not wish to receive any information on events and promotions (please tick box).

CAKE PAYMENT DETAILS

ONLINE: <https://www.nicksgroup.com.au/deposits/>

To pay online please use the above link. The reference is your cake selection, booking name and booking date.

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: _____ Date: _____

PRIVACY POLICY: Nick's Seafood Restaurant, Cyren Bar Grill Seafood, I'm Angus Steakhouse and Adria Bar Restaurant collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: privacy@nicksgroup.com.au, or via return mail.



I'm Angus Steakhouse Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to functions@imangus.com.au in order to confirm your booking. All group bookings are required to confirm & cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48hrs.

CHOICE OF MENU

SIT DOWN SELECTION

- LUNCH MENU (2 Courses + Beverage) A\$32.00 *Excludes December
Circle choice: Antipasto or Bruschetta
- GROUP MENU 1 (Entree & Main) A\$50.00
- GROUP MENU 1 (Main & Dessert) A\$50.00
- GROUP MENU 1 (3 Courses) A\$60.00
- GROUP MENU 2 (Entree & Main) A\$60.00
- GROUP MENU 2 (Main & Dessert) A\$60.00
- GROUP MENU 2 (3 Courses) A\$70.00
- GROUP MENU 3 (Entree & Main) A\$65.00
- GROUP MENU 3 (Main & Dessert) A\$65.00
- GROUP MENU 3 (3 Courses) A\$75.00
- GROUP MENU 4 (Entree & Main) A\$75.00

- GROUP MENU 4 (Main & Dessert) A\$75.00
- GROUP MENU 4 (3 Courses) A\$85.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

ADD ONS

- ADD ON COCKTAIL ON ARRIVAL | Qty_____ A\$10.00
Circle choice: Aperol Spritz, Peach Bellini or Champagne Cosmo
- ADD ON CHEESE & FRUIT PLATTER for 4 | Qty_____ A\$60.00ea
- ADD ON TASTING PLATE | Qty_____ A\$34.00ea
- ADD ON FULL RACK PORK RIBS | Qty_____ A\$54.00ea
- ADD ON TRIO OF DIPS | Qty_____ A\$18.00ea
- ADD ON PREMIUM BON BONS | Qty_____ A\$3.00

BEVERAGE SELECTION

- HOUSE BEVERAGE PACKAGE (2h) A\$30.00
- HOUSE BEVERAGE PACKAGE (3h) A\$42.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$47.00
- DELUXE BEVERAGE PACKAGE (2h) A\$38.00
- DELUXE BEVERAGE PACKAGE (3h) A\$50.00
- ADD ON APEROL SPRITZ TO YOUR BEV PACKAGE A\$12.00
- DRINKS ON CONSUMPTION

BOOKING INFORMATION - I'M ANGUS STEAKHOUSE

Date of Booking: _____ Preferred Booking Time: _____

Booking Name: _____ Number Guests: _____adults_____kids

Company Name: _____ Contact Name: _____

Contact Number (Work/ Home): _____ Mobile: _____

Email: _____

Occasion: _____

I do not wish to receive any information on events and promotions (please tick box).

PAYMENT DETAILS ~ A deposit of AUD\$25 per adult is required

ONLINE: <https://www.nicksgroup.com.au/deposits/>

The reference is your booking name and date.

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: _____ Date: _____

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Contact Us

Function / Event Enquiries: 1300 989 989 or (02) 9283 0191

Exclusive Use Enquiries: (02) 8281 1165

Email: functions@imangus.com.au

www.imangus.com.au

Terms & Conditions

Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills. Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$25 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

Cancellation:

Should the restaurant receive cancellation of the groups booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side. Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Larger Groups: (30 guests or more)

An alternate drop menu is required for groups over 30 guests. Your Entrée, Main + Dessert will be served alternately. A choice will not be offered on the day, guests may swap amongst themselves at the table as required (Max three selections per course).

All reservations with 30 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

Beverage Packages:

Beverage package options are available for two or three hour durations and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab) Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

Cakes:

I'm Angus Steakhouse is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice for medium/ large sizes. Cakes are charged from \$48 per cake with a personalised message. If you wish to supply your own cake a \$5 per person cakeage charge will apply.

Surcharges:

A surcharge of 8% is applicable on weekends and public holidays excluding kids menu & set menus

