



I'm Angus

Steakhouse

Group Menu & Function Packages

T: 1300 989 989 | E: restaurant@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 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.



Group Menu One

\$50pp (Bread + 2 Course)

\$60pp (Bread + 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)

ON ARRIVAL

HERB & GARLIC BREAD

ENTRÉE – choice of*

SEARED SCALLOPS ^{GF}

Pan seared scallops in the shell with lemon, parsley & caper butter sauce

or

CHICKEN SKEWERS & GRILLED HALOUMI

On baby rocket, drizzled with lemon vinaigrette

or

CAESAR SALAD

With baby cos, parmesan, croutons, bacon, anchovies & boiled egg

MAIN – choice of*

GRAINGE SIRLOIN STEAK 220GM

On mash potato, with truffle butter

or

SALT & PEPPER CALAMARI

Served with Tzatziki

or

SLOW ROASTED FREE-RANGE

CHICKEN BREAST

Served with rosemary & thyme baby potatoes & creamy mushroom sauce

or

SPAGHETTI BOSCAIOLA

With onion, mushroom, bacon & cream

Mains served with Chips and Salad to Share

DESSERT - choice of*

PASSIONFRUIT PANNA COTTA

With mixed berry compote, berry coulis, coconut crumble & chantilly

or

STICKY DATE PUDDING

With butterscotch sauce, pistachio crunch, brandy snap tuile & vanilla icecream

Group Menu Two

\$60pp (Bread + 2 Course)

\$70pp (Bread + 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)

ON ARRIVAL

HONEY, CHILLI & CHEESE
ON TURKISH BREAD

ENTRÉE – choice of*

SALT & PEPPER CALAMARI

With Tzatziki

or

CHICKEN SOUVLAKI

With tzatziki and pita bread

or

ROCKET & PEAR SALAD

Wild baby rocket leaves tossed with sliced corella pear, aged parmesan shavings & candied walnuts

MAIN – choice of*

GRAINGE SCOTCH FILLET 300GM

Served with roasted potatoes & dienne sauce

or

PAN SEARED SALMON FILLET

With sumak, paris mashed potato & balsamic jus

or

HALF RACK GIANT PORK RIBS

Basted in chefs own famous tequila barbecue sauce

or

SPAGHETTI MARINARA

With prawns, calamari, scallops & local mussels, finished with garlic white wine & fresh tomato sauce

Mains served with Steamed Vegetables
& Chips to Share

DESSERT - choice of*

BAILEYS CREME BRULEE

With salted caramel, almond crispies, vanilla icecream & biscotti

or

STICKY DATE PUDDING

With butterscotch sauce, pistachio crunch, brandy snap tuile & vanilla icecream

Group Menu Three

\$70pp (Dips + 2 Course)

\$80pp (Dips + 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)

ON ARRIVAL

TRIO OF DIPS TO SHARE

Served with toasted turkish bread, tzatziki, smoked salmon, taramasalata

ENTRÉE – choice of*

GARLIC PRAWNS

With olive oil, garlic & chilli

or

CHARGRILLED GIPPSLAND LAMB

CUTLET

Served with homemade black olive tapenade, toasted flat bread & sweet tomato & chilli jam

or

WARM HALOUMI SALAD

Roast Butternut Pumpkin, bell peppers & mustard vinaigrette

MAIN – choice of*

SURF & TURF

Grainge sirloin served with prawns

or

GRILLED BARRAMUNDI

With roasted artichokes, crushed parsley potatoes & lemon infused extra virgin olive oil

or

GRAINGE RIB-EYE ON THE BONE 350GM

Served on creamy mash & red wine jus

or

KING PRAWN SPAGHETTI

King prawns tossed with chilli, garlic & finished in a traditional roasted tomato sauce

Mains served with Steamed Vegetables
& Chips to Share

DESSERT - choice of*

CHEESE PLATE

Chef's selection of three cheese & accompaniments

or

BAILEYS CREME BRULEE

With salted caramel, almond crispies, vanilla icecream & biscotti

House Beverage Package

\$30pp (2 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
Cascade Premium Light (bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling
Mineral Water

**Add the Multi-Award Winning
Vintage ~ Wynns Riddoch Cabernet
Sauvignon 1998 Magnums
(Coonawarra, SA) \$380 Per Magnum**

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)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1

De Bortoli King Valley Prosecco (King Valley, VIC)
Chandon Brut NV (Yarra Valley, VIC)
La Boheme Cuvee Rose (Yarra Valley, VIC)
Tempus Two 'Copper Series' Moscato (Riverland, SA)

WHITE WINES - Choice of 2

Little Pebble Sauvignon Blanc (Marlborough, NZ)
Nashdale Lane Chardonnay (Orange, NSW)
Jim Barry 'The Atherley' Riesling (Clare Valley, SA)
Nepenthe 'Altitude' Pinot Gris (Adelaide Hills, SA)

ROSE

Ete d'Elodie Rose IGP (Provence, France)

RED WINES - Choice of 2

Opawa Pinot Noir (Marlborough, NZ)
Earthworks 'Barossa' Shiraz (Barossa Valley, SA)
McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

Selection of tap & bottled beers

Great Northern Super Crisp Lager
Peroni Nastro Azzurro
Corona (bottle)
Cascade Premium Light (Bottle)
Pure Blonde Organic Cider (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling
Mineral Water



\$48.00 (Suitable for 12-16 guests) Min 48 hours notice required



"Darker Shade"
Belgium Chocolate Brownie, Chocolate & Hazelnut Cream, Chocolate Crumble, Salted Caramel topped with Chocolate Shards ^{GF}



"Hidden Passion"
Coconut Sponge, Passionfruit Cream, Crunchy Crumble topped with White Chocolate Shards ^{GF}



"Forest Noire"
Black Forest Sponge, Cherry Marmalade, Chocolate Cream, Chantilly Cream topped with Chocolate Shards ^{GF}



"Lemon Demon"
Flourless Orange Cake, Lemon Curd, Caramelized Meringue topped with Chocolate Shards ^{GF}



"Sassy Strawberry"
Macaron Sponge, Strawberry Compote, Strawberry Cream, Chantilly topped with Chocolate Shards ^{GF}



"So Nutty"
Mud Cake, Peanuts Caramel Cream, Milk Chocolate Mousse, Dolce De Leche, Peanuts Crunch topped with Caramel Shards ^{GF}

CAKE ORDER - I'M ANGUS STEAKHOUSE

CAKE PAYMENT DETAILS

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).

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: _____

I'm Angus Steakhouse Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to restaurant@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 —

- GROUP MENU 1 (Bread, Entree & Main) A\$50.00
- GROUP MENU 1 (Bread, Main & Dessert) A\$50.00
- GROUP MENU 1 (Bread & 3 Courses) A\$60.00
- GROUP MENU 2 (Bread, Entree & Main) A\$60.00
- GROUP MENU 2 (Bread, Main & Dessert) A\$60.00
- GROUP MENU 2 (Bread & 3 Courses) A\$70.00
- GROUP MENU 3 (Dips, Entree & Main) A\$70.00
- GROUP MENU 3 (Dips, Main & Dessert) A\$70.00
- GROUP MENU 3 (Dips & 3 Courses) A\$80.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

— BEVERAGE SELECTION —

- HOUSE BEVERAGE PACKAGE (2h) A\$30.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- 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: _____

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.



Contact Us

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

Exclusive Use Enquiries: (02) 8281 1165

Email: restaurant@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 Package:

A beverage package option is available for a two hour duration 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. If you wish to supply your own cake, a \$5 per person cakeage charge will apply.

Surcharges:

A surcharge of 10% is applicable on weekends and public holidays excluding kids menu & set menus

