



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 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.



Group Menu One

\$85pp (Bread + 2 Course)

\$95pp (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

GARLIC BREAD

ENTRÉE – choice of*

SALT & PEPPER CALAMARI

With plum sauce

or CHICKEN SKEWERS

On baby rocket, drizzled with lemon vinaigrette

or CAESAR SALAD

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

MAIN – choice of*

GRAINGE RUMP STEAK ^{GF}

Served medium on mash potato & mushroom sauce

or FRIED CATCH OF THE DAY

Served with tartare sauce

or SLOW ROASTED FREE-RANGE

CHICKEN BREAST ^{GF}

Served with rosemary & thyme baby potatoes
& creamy mushroom sauce

or FIELD MUSHROOM LINGUINI ^V

With a hint of garlic & cream

Mains served with Chips & Salad to share

DESSERT - choice of*

VANILLA BEAN PANNA COTTA

With mixed berry compote, berry coulis & chantilly

or STICKY DATE PUDDING

With butterscotch sauce, pistachio crunch,
& vanilla icecream

Group Menu Two

\$90pp (Bread + 2 Course)

\$100pp (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 FOCACCIA BREAD

ENTRÉE – choice of*

GARLIC PRAWNS

With olive oil, garlic & chilli

or HALOUMI

With salsa verde, rocket & tomatoes

or LAMB SKEWERS

On baby rocket, with tzatziki sauce

MAIN – choice of*

GRAINGE SCOTCH FILLET ^{GF}

Served medium with baby potatoes
& mushroom sauce

or SALMON FILLET I ^{GF}

Sautéed asparagus & green beans, rosemary
potatoes & veloute

or HALF RACK GIANT PORK RIBS ^{GF}

Basted in chefs own famous tequila barbecue sauce

or SPAGHETTI MARINARA ^{DF}

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

Mains served with Greek Salad & Chips to share

DESSERT - choice of*

BAILEYS CREME BRULEE ^{GF}

With salted caramel, almond crispies & biscotti

or STICKY DATE PUDDING

With butterscotch sauce, pistachio crunch,
& vanilla icecream

Group Menu Three

\$110pp (Dips + 2 Course)

\$120pp (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 focaccia bread, tzatziki,
smoked salmon dip & taramasalata

ENTRÉE – choice of*

SEARED SCALLOPS ^{GF}

Roasted cauliflower puree & crispy pancetta

or GRILLED LAMB CUTLETS

Marinated in garlic & rosemary, served
with tzatziki & fresh rocket

or BUTTERFLIED WHOLE KING PRAWN

Garlic butter & cress salad

MAIN – choice of*

SURF & TURF ^{GF}

Grainge rump served medium & king prawns
served with bearnaise

or FRESH BARRAMUDI FILLET

Sautéed asparagus & green beans

or GRAINGE RIB-EYE ^{GF}

Served on creamy mash & red wine jus

or KING PRAWN LINGUINI ^{DF}

King Prawns, sugo tomato sauce, chilli, garlic & basil

Mains served with Steamed Vegetables
& Chips to share

DESSERT - choice of*

CHEESE PLATE

Chef's selection of three cheese & accompaniments

or BAILEYS CREME BRULEE ^{GF}

With salted caramel, almond crispies & biscotti

or CHOCOLATE MUDCAKE

With chocolate textures & caramel mousse

Freshly Made Designer Cakes Available for your Celebration

A surcharge of 10% is applicable on weekends and public holidays. All card payments incur a 1.5% fee.



Optional Add Ons

MIXED BREAD PLATTER TO START | \$9^{PP}

1 DOZEN SYDNEY ROCK OYSTERS | \$78^{EA}

Served natural, kilpatrick or mornay

ANTIPASTO PLATE | \$34^{EA}

Selection of cured meats, marinated olives,
pickled vegetables & feta cheese

TASTING PLATE TO SHARE | \$42^{EA}

Grilled prawns, salt & pepper calamari,
lamb souvlaki & grilled haloumi

FULL RACK OF GIANT PORK RIBS | \$62^{EA}

Basted in our chef's tequila BBQ sauce

WAGYU RUMP UPGRADE | \$28^{PER CUT}

CHEESE & FRUIT PLATTER | \$90^{EA}

Seasonal fresh fruits & l'm Angus'
selection of premium cheeses

Freshly Made Designer Cakes Available for your Celebration

A surcharge of 10% is applicable on weekends and public holidays. All card payments incur a 1.5% fee.

House Beverage Package

\$54pp (2 hours)

\$65pp (3 hours)

\$78pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINES

Nick's Private Label Semillon Sauvignon Blanc

Nick's Private Label Chardonnay

RED WINE

Nick's Private Label Cabernet Merlot

Selection of tap & bottled beers

Stone & Wood Pacific Ale

Hahn Premium Light (bottles)

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**

A surcharge of 10% is applicable on weekends and public holidays.

All card payments incur a 1.5% fee.

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

\$58pp (2 hours)

\$70pp (3 hours)

\$82pp (4 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)

WHITE WINES - Choice of 2

821 South Sauvignon Blanc (Marlborough, NZ)

De Bortoli Buttery Chardonnay (Riverina, NSW)

Jim Barry 'The Atherley' Riesling (Clare Valley, SA)

Opawa Pinot Gris (Marlborough, NZ)

ROSE

Mazi Mataro Cinsault Grenache Rosé

(McLaren Vale, SA)

RED WINES - Choice of 2

Cavedon Pinot Noir (King Valley, VIC)

Main & Cherry Shiraz (McLaren Vale, SA)

Vasse Felix 'Filius' Cabernet Sauvignon

(Margaret River, WA)

Terrazas Reserva Malbec (Mendoza, Argentina)

Selection of tap & bottled beers

Stone & Wood Pacific Ale

Hanh Superdry

James Squire 150 Lashes Pale Ale (bottles)

Corona (bottles)

Little Creatures Pipsqueak Cider (bottles)

Hahn Premium Light (bottles)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Deluxe Beverage Package

\$104pp (2 hours)

\$115pp (3 hours)

\$128pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1

West Cape Howe Pink Moscato

(Great Southern, WA)

Moet & Chandon Imperial Brut NV

(Epernay, France)

WHITE WINES - Choice of 2

Pewsey Vale '1961 Block' Riesling (Eden Valley, SA)

Brokenwood Pinot Gris (Beechworth, VIC)

Cloudy Bay Sauvignon Blanc (Marlborough, NZ)

Heggies Estate Chardonnay (Eden Valley, SA)

ROSE

Chateau d'Esclans 'Whispering Angels' Rose

(Provence, France)

RED WINES - Choice of 2

Mt Difficulty 'Bannockburn' Pinot Noir (Central Otago, NZ)

Bowen Estate Cabernet Sauvignon (Coonawarra, SA)

Tyrrell's Estate Grown Shiraz (Hunter Valley, NSW)

Terrazas Reserva Malbec (Mendoza, Argentina)

Selection of tap & bottled beers

Stone & Wood Pacific Ale

Hanh Superdry

James Squire 150 Lashes Pale Ale (bottles)

Peroni Nastro Azzurro (bottles)

Corona (bottles)

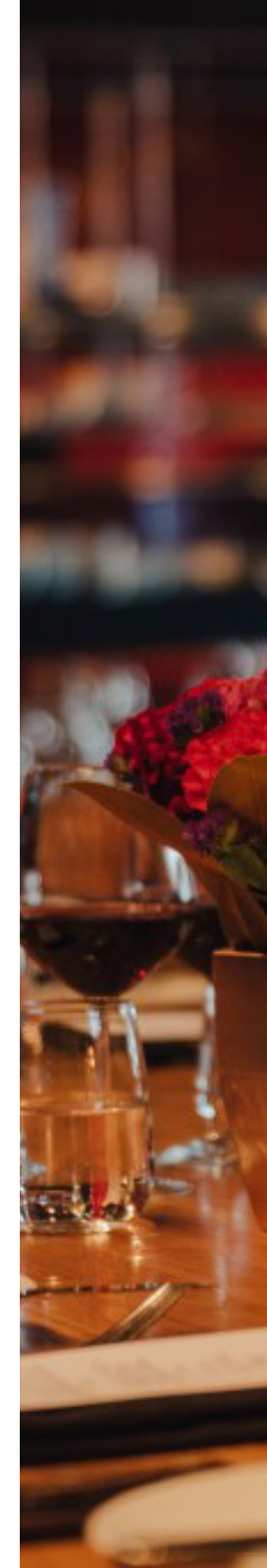
Hahn Premium Light (bottles)

Little Creatures Pipsqueak Cider (bottles)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Freshly Made Designer Cakes Available for your Celebration



\$90.00 (Suitable for 12-16 guests) Min 48 hours notice required



Chocolate Mudcake ^{NF}
Rich semi dark chocolate with caramel, cream & fresh seasonal berries



Berry Luscious ^{NF}
Chiffon sponge, mixed berry compote, berry mascarpone cream & fresh mixed berries



The Forest
Chocolate genoise sponge with layers of cherry & vanilla whipped cream



Raspberry Zest Cheesecake
Light cheesecake & sponge with layers of fresh cream & raspberry bliss



Strawberry Shortcake
Vanilla chiffon sponge with fresh strawberries, vanilla cream frosting & roasted almond flakes

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: _____

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\$85.00
- GROUP MENU 1 (Bread, Main & Dessert) A\$85.00
- GROUP MENU 1 (Bread & 3 Courses) A\$95.00
- GROUP MENU 2 (Bread, Entree & Main) A\$90.00
- GROUP MENU 2 (Bread, Main & Dessert) A\$90.00
- GROUP MENU 2 (Bread & 3 Courses) A\$100.00
- GROUP MENU 3 (Dips, Entree & Main) A\$110.00
- GROUP MENU 3 (Dips, Main & Dessert) A\$110.00
- GROUP MENU 3 (Dips & 3 Courses) A\$120.00
- A LA CARTE (Available for Groups up to 11 adults only)

— BEVERAGE SELECTION —

- HOUSE BEVERAGE PACKAGE (2h) A\$54.00
- HOUSE BEVERAGE PACKAGE (3h) A\$65.00
- HOUSE BEVERAGE PACKAGE (4h) A\$78.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$58.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$70.00
- PREMIUM BEVERAGE PACKAGE (4h) A\$82.00
- DELUXE BEVERAGE PACKAGE (2h) A\$104.00
- DELUXE BEVERAGE PACKAGE (3h) A\$115.00
- DELUXE BEVERAGE PACKAGE (4h) A\$128.00
- DRINKS ON CONSUMPTION

— OPTIONAL ADD ON'S —

- MIXED BREAD PLATTER (pp) A\$9.00 Qty: _____
- DOZEN SYDNEY ROCK OYSTERS (ea) A\$78.00 Qty: _____
- ANTIPASTO PLATE (ea) A\$34.00 Qty: _____
- TASTING PLATE (ea) A\$42.00 Qty: _____
- FULL RACK GIANT PORK RIBS (ea) \$62.00 Qty: _____
- WAGYU RUMP (per cut) A\$28.00 Qty: _____
- CHEESE & FRUIT PLATTER (ea) A\$90.00 Qty: _____

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: _____

A surcharge of 10% is applicable on weekends and public holidays. All card payments incur a 1.5% fee.

PRIVACY POLICY: Nick's Seafood Restaurant, 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 48 hours 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.
All card payments incur a 1.5% fee.

