



STEAK HOUSE

## Cocktails

<b>Just Peachy</b>	<b>\$16.00</b>	<b>Aperol Spritz</b>	<b>\$16.00</b>
Four Pillars Gin, Joseph Cartron Peach Liqueur, Cranberry Juice, Pineapple Juice, Lime Juice & Fee Brothers Peach Bitters		Aperol & De Bortoli 'King Valley' Prosecco topped with Soda Water & an Orange Wheel	
<b>Rosey Watermelon Paradise</b>	<b>\$17.00</b>	<b>Pomegranate Cosmo</b>	<b>\$16.00</b>
Belvedere Vodka, Chambord, Lime Juice, Monin Rose Syrup, Watermelon Juice & Mint		Stolichnaya Vodka, Pama Pomegranate Liqueur, Cranberry Juice & Fresh Lime	
<b>Mango Mojito</b>	<b>\$16.00</b>	<b>Strawberry &amp; Lime Margarita</b>	<b>\$16.00</b>
Angostura Reserva Rum, Mango Puree, Fresh Lime & Mint. Served with a sprig of Mint & Cherry		Jose Cuervo Especial Reposado Tequila, Joseph Cartron Fraise (Strawberry) Liqueur, Strawberry Puree, Pomegranate Syrup & Fresh Lime	
<b>Lucky Dragon</b>	<b>\$16.00</b>	<b>Dark 'N' Stormy</b>	<b>\$17.00</b>
Licor 43 and Peters Trading Co Vodka with Passionfruit, Dragonfruit, Lime & Sugar, garnished with a Hibiscus Flower		Kraken Black Spiced Rum, topped with Schweppes Ginger Beer, Fresh Lime, a dash of Angostura Bitters & a Lime Wheel	
<b>Salted Caramel Martini</b>	<b>\$17.00</b>	<b>Bulldog Negroni</b>	<b>\$16.00</b>
Stoli Salted Karamel Vodka, Licor 43, White Creme de Cacao with milk, pure cream, Monin Caramel Syrup & Pink Murray River salt flakes		Bulldog London Dry Gin, Campari & Cinzano Rosso. Served short over ice with an Orange Slice	
<b>Spiced Raspberry Mojito</b>	<b>\$17.00</b>	<b>Espresso Martini</b>	<b>\$17.00</b>
Cargo Cult Spiced Rum, Ambra Limoncello, Fresh Lime, Mint, Raspberry Puree & Pomegranate Syrup. Served with a sprig of Mint		Stoli Vanil Vodka & Kahlua with a Fresh Double Espresso Shot & Sugar Syrup	
<b>Tropical Mist</b>	<b>\$16.00</b>	<b>CLASSICS</b>	<b>\$17.00</b>
Angostura Reserva Rum, Pineapple Juice, Mint, Lychee & Lime		Mojito, Cosmo, Margarita, Mai Tai, Caipiroska, Caipirinha, Long Island Iced Tea, Pina Colada, Old Fashioned & Bloody Mary	
		<b>Fruit Mocktails</b>	<b>\$14.00</b>

## Beer & Cider

<b>TAP BEER</b>	<i>glass</i>	<i>pint</i>	<b>LOCAL BEER</b>	
<b>Pure Blonde 4.2%</b>	<b>\$8.50</b>	<b>\$12.00</b>	<b>Cascade Premium Light 2.6%</b>	<b>\$7.00</b>
<b>Stella Artois 5.0%</b>	<b>\$9.00</b>	<b>\$13.00</b>	<b>Coopers Original Pale Ale 4.5%</b>	<b>\$8.50</b>
<b>CRAFT BEER</b>			<b>Crown Lager 4.9%</b>	<b>\$9.00</b>
<b>Fat Yak Pale Ale 4.7%</b>		<b>\$9.00</b>	<b>Victoria Bitter 4.9%</b>	<b>\$8.50</b>
<b>Lazy Yak Pale Ale 4.2%</b>		<b>\$9.00</b>	<b>INTERNATIONAL BEER</b>	
<b>Wild Yak Pacific Ale 4.2%</b>		<b>\$9.00</b>	<b>Asahi Super Dry 5.0%</b>	<b>\$9.00</b>
<b>Lord Nelson Three Sheets Pale Ale 4.9%</b>		<b>\$9.00</b>	<b>Asahi Super Dry Black 5.5%</b>	<b>\$9.50</b>
<b>Cricketers Arms Scorcher Summer Ale 4.6%</b>		<b>\$8.50</b>	<b>Budweiser 4.9%</b>	<b>\$9.00</b>
			<b>Corona Extra 4.5%</b>	<b>\$9.00</b>
			<b>Peroni Nastro Azzurro 5.1%</b>	<b>\$9.00</b>
			<b>Sapporo (650ml can) 5.2%</b>	<b>\$13.00</b>
			<b>CIDER</b>	
			<b>Pure Blonde Crisp Apple Cider 4.2%</b>	<b>\$9.00</b>
			<b>Somersby Apple Cider 4.5%</b>	<b>\$9.00</b>
			<b>Somersby Pear Cider 4.5%</b>	<b>\$9.00</b>



**STELLA ARTOIS**  
*Leave Your Mark*



## Soft Drinks, Juices & Water

<b>Soft Drinks</b>	<b>\$4.00</b>	<b>WATER</b>	
Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Tonic, Soda		<b>S. Pellegrino</b> Natural Sparkling Mineral Water 1lt	<b>\$10.50</b>
<b>Schweppes Ginger Beer</b>	<b>\$5.00</b>	<b>Acqua Panna</b>	
		Natural Still Mineral Water 1lt	<b>\$10.50</b>
<b>Juices</b>	<b>\$4.50</b>		
Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit			

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

## Breads & Dips

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<b>Garlic Bread</b>	<b>\$6.00</b>	<b>Bruschetta</b>	<b>\$10.50</b>
<b>Honey, Chilli &amp; Cheese on Turkish Bread</b>	<b>\$6.00</b>	Roma tomatoes, spanish onions, aged balsamic & crumbled feta cheese	
<b>Herb Bread</b>	<b>\$6.00</b>	<b>Trio of Dips</b>	<b>\$18.00</b>
<b>Sourdough Loaf</b>	<b>\$9.00</b>	Served with toasted turkish bread olive tapenade, smoked salmon, taramasalata	
Extra virgin olive oil, Murray River salt			

## Entrées

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<b>Salt &amp; Pepper Calamari</b>	<b>\$24.00</b>	<b>Soft Shell Crab</b>	
With ranch dressing		<b>Tempura Battered</b>	<b>\$22.00</b>
<b>Pepper Crusted Beef Carpaccio</b>	<b>\$21.00</b>	Mango salsa and lemoncello dressing	
With shaved parmesan cheese, rocket & truffle olive oil		<b>Queensland Scallops</b>	<b>\$22.00</b>
<b>Seared Kangaroo Loin</b>	<b>\$22.00</b>	Cauliflower puree, crisp pancetta, beetroot reduction	
Sweet potato fritter, bok choy & red wine jus		<b>Alaskan King Crab &amp; Avocado Tian</b>	<b>\$24.00</b>
<b>Traditional Garlic Prawns</b>	<b>\$22.00</b>	Served with citrus salad & grapefruit aioli	
Served with parmesan garlic baguette		<b>Tasting Plate to Share</b>	<b>\$34.00</b>
<b>Buffalo Chicken Wings</b>	<b>\$18.00</b>	Grilled prawns, salt & pepper calamari, Buffalo chicken wings & bruschetta	
Tossed in a mild tomato sauce		<b>Sydney Rock Oysters</b>	½ Dozen <b>\$24.00</b> Dozen <b>\$44.00</b>
<b>Grilled Calamari Tenders</b>	<b>\$19.00</b>	Served natural, mornay or kilpatrick	
Radicchio, passionfruit & orange salad			
<b>Grilled Baby Octopus</b>	<b>\$23.00</b>		
Shallot & bean shoots, fried onion with chilli soy dressing			

## Kids meals (12 years & under)

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Choice of... **\$15.00**

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

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

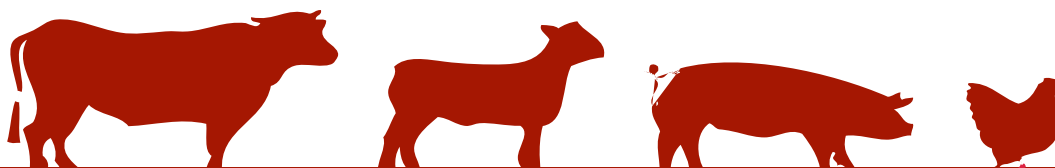
## Sides & Salads

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<b>Sautéed Bok Choy</b>	<b>\$12.00</b>	<b>Mash Potato</b>	<b>\$8.00</b>
With soy & garlic		<b>Beer Battered Chips</b>	<b>\$10.00</b>
<b>Garden Salad</b>	<b>\$9.00</b>	With truffle oil and parmesan cheese	
Mixed leaves, tomato, cucumber & house dressing		<b>Crisp Fried Onion Rings</b>	<b>\$9.00</b>
<b>Greek Salad</b>	<b>\$14.00</b>	With rosemary salt	
Tomato, cucumber, red onion, olives & feta		<b>Twice Baked Potato</b>	<b>\$8.00</b>
<b>Caesar Salad</b>	<b>\$14.00</b>	With cheese, bacon & sour cream	
With baby cos, parmesan, croutons, bacon, anchovies & boiled egg		<b>Steamed Broccolini</b>	<b>\$12.00</b>
<b>Roast Pumpkin &amp; Haloumi Salad</b>	<b>\$15.00</b>	With roast almonds	
With Rocket, balsamic & roast cashews		<b>Sautéed Wild Mushrooms</b>	<b>\$9.00</b>
		With garlic, thyme & butter	

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

A SURCHARGE OF \$5.00 IS APPLICABLE TO ADULTS ON SUNDAY, PUBLIC HOLIDAYS AND PUBLIC HOLIDAY WEEKENDS.  
GROUPS OF 8 OR MORE ATTRACT A 10% SERVICE CHARGE (NO OTHER SURCHARGE APPLIES) EXCLUDING SUNDAYS, PUBLIC HOLIDAYS AND LUNCHES FOR A LA CARTE



# PREMIUM RESERVE SELECTION

## The Ultimate Feast For Two \$112

### 1.2kg Giant Rib-Eye Steak

This oversized beast will feed you and one other with your choice of side and two sauces or butters. Please allow 40 minutes for this to be cooked to perfection

## I'm Angus Meat & Seafood Platter for Two \$160

**220g Grainge Sirloin, Lamb Cutlets, Kangaroo Skewers, ½ Pork Ribs, Garlic Prawns, Salt & Pepper Calamari, Oysters**

Served with a garden salad and chips on the side

## I'm Angus Great Southern Pinnacle

*Pinnacle Beef is 100% naturally grass-fed and free range product, raised in some of Australia's most prestigious farming country. Marble score 2+*

**Dry Aged Great Southern Sirloin on the Bone ~ 350gm \$46.00**

**Great Southern Pinnacle Grass-Fed T-Bone ~ 500gm \$46.00**

## I'm Angus Tajima Wagyu F1 Hybrid

*Tajima Wagyu is raised in Southern NSW, this F1 crossbred Wagyu is fed a specially formulated Japanese diet for a minimum of 400 days to produce Wagyu with excellent meat eating qualities and a large eye muscle and superior marbling.*

**Wagyu Rump Steak ~ marble score 8 ~ 400gm \$58.00**

**Wagyu Flat Iron ~ marble score 8 ~ 300gm \$54.00**

**Wagyu Tenderloin ~ marble score 5 ~ 200gm \$65.00**

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, Three  
Peppercorn, Béarnaise, Blue Cheese

Butters ~ \$4.00 Extra

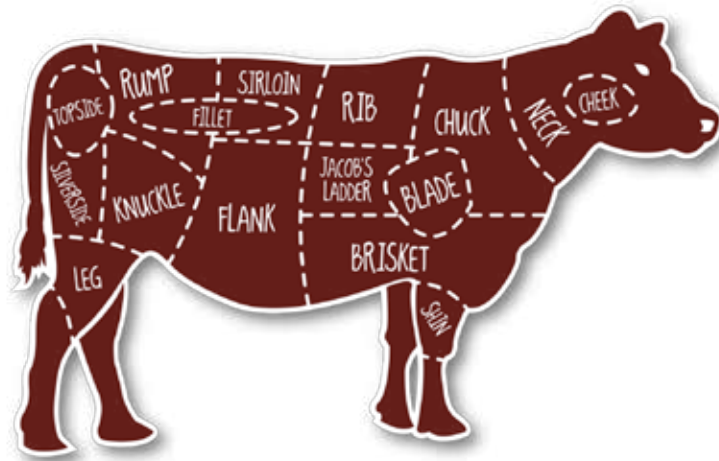
Truffle Butter  
Garlic Butter

## Something a Little Different

<b>Seared Kangaroo Loin</b>	<b>\$34.00</b>
Sweet potato fritter, bok choy & red wine jus	
<b>I'm Angus Signature Beef &amp; Mushroom Pie</b>	<b>\$28.00</b>
Beef & mushroom with red wine sauce served with mash	
<b>Slow Roasted Chicken Breast</b>	<b>\$29.00</b>
Stuffed with pistachio, heirloom tomato & baby bocconcini, sherry vinaigrette	
<b>Grilled Atlantic Salmon Fillet</b>	<b>\$36.00</b>
Parmesan risotto, roast almonds & apple cream	
<b>Grilled Barramundi</b>	<b>\$34.00</b>
Broccolini, shaved fennel & lemon cream	
<b>Spaghetti with Chicken breast</b>	<b>\$28.00</b>
Chicken breast with mushrooms, cherry tomato & creamy cheese sauce	
<b>Prawn Fettucine</b>	<b>\$30.00</b>
King prawns tossed with a traditional tomato & chilli sauce	
<b>Asparagus &amp; Spinach Risotto</b>	<b>\$26.00</b>
Arborio rice, fresh asparagus, wilted spinach & parmesan crisp	

## From the Chargrill

All steaks accompanied by mashed potatoes & slow roasted baby onions



### I'M ANGUS 'GRAINGE' ANGUS BEEF

From Gippsland Victoria the Grainge brand is exclusive to our meat supplier. Angus cattle reared on grain for a minimum 150 days. MSA graded 3 with a marble score 1-2

<b>I'm Angus Grainge Sirloin Steak</b> A flavourful, melt in the mouth cut with a nice amount of fat & marbling	<b>220gm \$34.00</b>
<b>I'm Angus Grainge Rump Steak</b> More flavoursome than sirloin & slightly more marbling make for the tastiest steak. This muscle works hard so is slightly chewier than other cuts	<b>280gm \$31.00</b>
<b>I'm Angus Grainge Tenderloin</b> The most tender cut as this is the least used muscle on the beast. Very lean, considered by most the best cut of beef	<b>200gm \$38.00</b> <b>250gm \$47.00</b>
<b>I'm Angus Grainge Rib Steak</b> 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	<b>350gm \$47.00</b>
<b>I'm Angus Grainge Scotch Fillet</b> <b>I'm Angus Premium Riverina Scotch Fillet</b> Also known as cube roll very succulent & flavoursome steak with a nice amount of marbling	<b>300gm \$40.00</b> <b>300gm \$46.00</b>

**Surf & Turf** **\$52.00**  
I'm Angus Grainge Tenderloin served with king prawns & béarnaise sauce

**Filet Mignon** **\$52.00**  
I'm Angus Grainge Fillet wrapped in bacon & served with your choice of sauce & a twice cooked baked potato with bacon

**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, Three Peppercorn, Béarnaise, Blue Cheese

**Butters ~ \$4.00 Extra**  
Truffle Butter  
Garlic Butter

## Giant Ribs

**Giant Pork Ribs** **Full Rack \$44.00**  
**Half Rack \$26.00**  
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

**Giant Beef Ribs** **Full Rack \$46.00**  
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!



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### **PRE-ORDER CAKES FOR YOUR SPECIAL OCCASION...**

Chocolate Mousse & Hazelnut Meringue Cake

Gluten Free Chocolate & Almond Cake

Gluten Free Orange & Almond Cake

Baked New York Cheese Cake

Tiramisu

Black Forest Cake

Baked Ricotta Cheesecake

Strawberry Short Cake



### **DINE & DRINK GIFT CARDS...**

Looking for a great gift idea or a way to reward your staff? Our Gift Cards let you choose between:

Nick's Seafood Restaurant, I'm Angus Steakhouse, Nick's Bar & Grill, Stacks Bar Restaurant, Cyren Bar Grill Seafood and Adria Bar Restaurant.

**So next time you need a perfect birthday or office gift, think of Nick's ~ Available for purchase online, visit: [www.imangus.com.au](http://www.imangus.com.au)**

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