

The Angus Lunch

Angus Lunch Steak 38.5
Served with house salad and fries
Choice of sirloin or scotch (250g)

Angus Steak Sandwich 27.5
Eye fillet steak, red onion jam, aioli, chimichurri
and rocket on warm Turkish pide and fries
Vegetarian option: roasted portobello mushrooms

Angus Beef Dip Baguette 23.5
Thinly sliced roast scotch, buttered baguette
and Swiss cheese. Served toasted with
warm gravy for dipping and a pickle spear

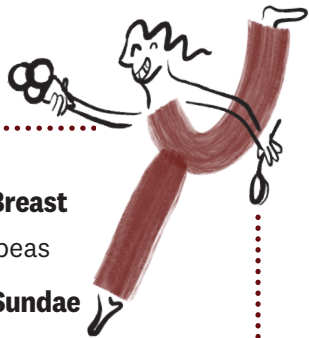
Angus Grilled Chicken Salad 19.5
House salad, sumac grilled chicken, feta and
Dijon dressing

Angus Steak Salad 24.5
Sliced steak, greens, cucumber, mint,
coriander, peanuts and sweet chilli dressing

Children

Under 10 years / \$28

Your choice of
Petite Steak or Chicken Breast
served with fries & peas
Chocolate or Strawberry Sundae
Soda or Juice



Desserts

Chocolate Mudcake
with vanilla ice cream, whipped cream and
chocolate sauce 16

Kapiti Ice Cream - Please ask for flavours
double 10.5 / triple 12.5 / quadruple 14.5

Pavlova
with passionfruit sauce, vanilla ice cream and
whipped cream 15

Affogato - Vanilla Ice Cream with Espresso 15
with liqueur 20
*choice of Baileys, Kahlua, Frangelico, Galliano, Tia
Maria, Drambuie and Disaronno*

*If you have a food allergy or special dietary needs please notify a
member of the team.*

The Angus Dinner



Angus Steak House has been serving the biggest and
best steaks in town to our valued customers for over 50 years.

Entrées

Oysters served natural Market Price
half or dozen with balsamic vinegar & a lemon wedge

Calamari served with aioli 18.5

Prawn Cocktail 19.5
poached prawns, cocktail sauce, lettuce, avocado

Vege Entrée of the Day 15.5

Mains

Steaks

*We proudly serve pure Angus grass-fed New Zealand
beef. 100% NZ Prime Steer. Family Farmed.*

T-Bone 650g / Rump 800g / Sirloin 500g


Scotch 500g / Eye Fillet 300g 48.9

Lamb Rump (2 pieces) with the cap on 500g 46.5

Rack of Lamb 55.5

Pork Chop 650g 48.5

Chicken Breast 400g 34.5

Root Vegetable & Feta Rosti with a sage butter fried
egg, rocket and avocado  34.9

One steak per person / Please no sharing of mains



A complimentary house salad is served with all mains.

*Our chef will cook your meat to your preference. If you'd like to
choose your own cut, we'd love to host you in our kitchen to review
the selection alongside our chefs.*

Sauces

Café de Paris Butter 6.5

Peppercorn 6.5

Red Wine Jus 5.5

~ Chilli Sauce ~Ketchup
~ Horseradish ~ BBQ Sauce
~ Mustard
(English or wholegrain)

Add-ons

Cheese 4

Fried egg 4

Oysters on steak Market Price

Sides

Fries with ketchup 9.5

Kumara fries with aioli 12.5

Jacket potato with sour cream and butter 8

Garlic loaf 8.5

Seasonal greens with crispy garlic breadcrumbs..... 14.5

Peas with butter and mint 6

Sautéed onions 7.5

Creamy mushrooms 16.5

Sautéed mushrooms 11.5