

BREAKFAST MENU

AVAILABLE TILL 2.30PM

LIGHT BREAKFAST

Pearut Butter - fresh banana, crunchy pearut butter, honey toasted oats, raspberry reduction (5.6 Chedder Melt - mustard creme, com beef, glarkin, smoked chedder chedder cheses, watercress. (5.6 Gruyere Melt - gruyere cheese, creamy brandled mixed mushrooms, tarragon, crispy pancetta. (5.5 Smoked Salmon - dill creme, red onion, cold smoked salmon, scrambled egg, alfalfa sprouts. (5.5 Smoked Salmon - dill creme, red onion, cold smoked salmon, scrambled egg, alfalfa sprouts. (5.5 Smoked Salmon - dill creme, red onion, cold smoked salmon, scrambled egg, alfalfa sprouts. (5.5 Smoked Salmon - dill creme, red onion, cold smoked salmon, scrambled egg, alfalfa sprouts. (5.5 Smoked Salmon - dill creme, red onion, cold smoked salmon, scrambled egg, alfalfa sprouts. (5.5 Machine of the red on the state of the red onion). (5.5 Machine of the health conscious. A mixture of dried fruits, nuts and oats. Served with almond milk and fresh bernan or blueberry compote encer. (5.5 Machine of the health conscious. A mixture of dried fruits, nuts and oats. Served with almond milk and fresh bernan or blueberry compote encer. (5.5 Machine of the health conscious. A mixture of dried fruits, nuts and oats. Served with almond milk and fresh bernan or blueberry compote encer. (5.5 Machine of the Year 2014 winning signature dish – Sautfed greens, chorizo and spinach with roasted tomato, poached egg and awocado crême on toasted clabatta (5.5 Machine on one). (5.5 Machine of the Year 2014 winning signature dish – Sautfed greens, chorizo and spinach with roasted tomato, poached egg, walnut dukkah, creamy feta, kale pesto and balsamic reduction encoproprion. (5.2 Machine of the Year 2014 winning signature dish – Sautfed greens, chorizo and spinach with roasted tomato, house-made rye feta with poached egg, walnut dukkah, creamy feta, kale pesto and feta of the Sautfed protobelo mushrooms, tomato, spinach and pinenuts, topped with hollandaise sauce an	Ironic Bagel					
Gruyere Melt – gruyere cheese, creamy branded mixed mushrooms, tarragon, crispy pancetta			•	•	•	
Smoked Salmon – dill crème, red onion, cold smoked salmon, scrambled egg, alfalfa sprouts			•			
Eggs on Toast Poached free-range eggs on multi-grain toast served with Ironic tomato relish (\$40,000,000,000)				•		
Poached free-range eggs on multi-grain toast served with Ironic tomato relish erespersive		ea oriiori,	COID SITIONED SAITIOH, SCIA	mbled egg, alla	alia sprouis	15.5
A quick bite of pomegranate toasted oats with a hint of five spice. Topped with thickened yoghurt and berries peop. 14.5 Raw Muesti Made for the health conscious. A mixture of dried fruits, nuts and oats. Served with almond milk and fresh banana or blueberry compote on poep. 15.5 MAINS Ironic Brunch Stack Our Cafe of the Year 2014 winning signature dish — Sautéed greens, chorizo and spinach with roasted tomato, poached egg and avocado crème on toasted clabatta peop. 16.5 Pumpkin Smash Smashed pumpkin & kale, served on house-made rye toast with poached egg, walnut dukkah, creamy feta, kale pesto and balsamic reduction oncorpropor. 25.5 Portobello Mushrooms Pan-fried portobello mushrooms, tomato, spinach and pinenuts, topped with hollandaise sauce and feta cheese. Served on toasted clabatta (peopropy). 22.5 Hearty Mince on Toast Savoury beef mince and mushrooms served on yorkshire pudding with sautéed chicken livers and fresh herbs. 23.0 Buttermilk Pancakes Fluffy pancakes served with: fresh banana, local streaky bacon and maple syrup. 19.0 blueberry compote, citrus crème and lemon syrup. 19.0 blueberry compote, fresh banana and maple syrup. 21.0 Colid smoked salmon (peop. 21.0 Eags Benedict Poached free-range eggs on toasted clabatta topped with hollandaise. Served with: local streaky bacon, 20.0 Eation Masters A full breakfast with local streaky bacon, savoury mince & mushroom, pork sausage, roasted tomato, hash brown and poached free-range eggs. Served on multi-grain toast (peopley). 26.0 Bacon and Eggs Proceiched free-range eggs and local streaky bacon, served on multi-grain toast with tomato relish (peopley). 26.0 EXTRAS Floric hash brown 4.0 Roasted tomato 4.0 Hollandaise. 3.0 Pork sausage 5.0 Baby spinach 5.0 Fluffy pancake 6.6 Portobello mushrooms 4.5 Gluten free bread 2.5 Blueberry componed. 4.0		nulti-grain	toast served with Ironic to	nato relish (GFO)	(DFO) (V)	13.5
Male for the health conscious. A mixture of dried fruits, nuts and oats. Served with almond milk and fresh banana or blueberry compote one of the period of	•	oasted oat	s with a hint of five spice.	opped with thic	ckened yoghurt and berries	DFO)14.5
Pronic Brunch Stack Our Café of the Year 2014 winning signature dish – Sautéed greens, chorizo and spinach with roasted tomato, poached egg and avocado crême on toasted ciabatta (פרס, סרס, אין)	Made for the health conscious					15.5
## Our Café of the Year 2014 winning signature dish — Sautéed greens, chorizo and spinach with roasted tomato, poached egg and avocado crème on toasted clabatta (pro) (pro) (M). **Pumpkin Smash** **Smashed pumpkin & kale, served on house-made rye toast with poached egg, walnut dukkah, creamy feta, kale pesto and balsamic reduction (pro) (pro) (M). **Portobello Mushrooms** **Pan-fried portobello mushrooms, tomato, spinach and pinenuts, topped with hollandaise sauce and feta cheese. Served on toasted clabatta (pro) (pro) (M). **Pearty Mince on Toast** **Savoury beef mince and mushrooms served on yorkshire pudding with sautéed chicken livers and fresh herbs. **23.0** **Buttermilk Pancakes** **Fluffy pancakes served with:** **If resh banana, local streaky bacon and maple syrup. **blueberry compote, firesh banana and maple syrup. **blueberry compote syrup. **b	MAINS					
Our Café of the Year 2014 winning signature dish – Sautéed greens, chorizo and spinach with roasted tomato, poached egg and avocado crême on toasted clabatta (\$\text{org}) \text{proj (\$\text{proj (}\text{proj (}proj	Ironic Brunch Stack					
Regas Benedict Poached free-range eggs on toasted ciabatta topped with hollandaise. Served with: Station Masters A full breakfast with local streaky bacon, savoury mince & mushroom, pork sausage, roasted tomato, hash brown and poached free-range eggs sand local streaky bacon, served on multi-grain toast (GEO)(DFO)(M). EXTRAS Portobello Mushrooms Ren-fried portobello mushrooms, tomato, spinach and pinenuts, topped with hollandaise sauce and feta cheese. Served on toasted clabatta (GEO)(DFO)(M). 22.5 Hearty Mince on Toast Savoury beef mince and mushrooms served on yorkshire pudding with sautéed chicken livers and fresh herbs. 23.0 Buttermilk Pancakes Fluffy pancakes served with: fresh banana, local streaky bacon and maple syrup. 19.0 blueberry compote, citrus crème and lemon syrup. 19.0 blueberry compote, fresh banana and maple syrup. 19.0 blueberry compote, fresh banana and maple syrup. 21.0 Cold smoked salmon (GEO). 21.0 Station Masters A full breakfast with local streaky bacon, savoury mince & mushroom, pork sausage, roasted tomato, hash brown and poached free-range eggs. Served on multi-grain toast (GEO)(DEO)(M). 22.0 Bacon and Eggs Poached free-range eggs and local streaky bacon, served on multi-grain toast with tomato relish (GEO)(DEO)(M). 23.0 EXTRAS Ironic hash brown. 4.0 Roasted tomato. 4.0 Hollandaise. 3.0 Tomato Relish. 2.5 Spring greens. 4.0 Extra bread. 2.5 Blueberry compote. 4.0 Portobello mushrooms. 4.5 Gluten free bread. 2.5 Blueberry compote. 4.0 Portobello mushrooms.	Our Café of the Year 2014 win					23.0
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### Acade Company of C	Portobello Mushrooms					
Savoury beef mince and mushrooms served on yorkshire pudding with sautéed chicken livers and fresh herbs						22.5
Buttermilk Pancakes Fluffy pancakes served with: fresh banana, local streaky bacon and maple syrup	Hearty Mince on Toast					
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blueberry compote, citrus crème and lemon syrup	Buttermilk Pancakes					
Eggs Benedict Poached free-range eggs on toasted ciabatta topped with hollandaise. Served with: local streaky bacon (GFO)						
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Poached free-range eggs on toasted ciabatta topped with hollandaise. Served with: local streaky bacon (GFO)		blueberry	y compote, fresh banana a	nd maple syru	O	19.0
Poached free-range eggs on toasted ciabatta topped with hollandaise. Served with: local streaky bacon (GFO)	Eggs Benedict					
Station Masters A full breakfast with local streaky bacon, savoury mince & mushroom, pork sausage, roasted tomato, hash brown and poached free-range eggs. Served on multi-grain toast (GFO) (DFO) (V)		oasted cia	batta topped with hollanda	ise. Served wit	h: local streaky bacon (GFO).	21.0
A full breakfast with local streaky bacon, savoury mince & mushroom, pork sausage, roasted tomato, hash brown and poached free-range eggs. Served on multi-grain toast (GFO) (DFO) (V)					cold smoked salmon (GFC)21.0
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Bacon and Eggs Poached free-range eggs and local streaky bacon, served on multi-grain toast with tomato relish (GFO) (DFO) (V)		aky bacon,	savoury mince & mushroo	m, pork sausag	ge, roasted tomato, hash bro	wn
Poached free-range eggs and local streaky bacon, served on multi-grain toast with tomato relish (GFO) (DFO) (V)						
Ironic hash brown	0.0	local strea	aky bacon, served on mult	-grain toast witl	h tomato relish (GFO) (DFO) (V)	17.0
Ironic hash brown4.0Roasted tomato4.0Hollandaise3.0Pork sausage5.0Baby spinach3.0Tomato Relish2.5Local streaky bacon5.0Smoked salmon5.0Fluffy pancake6.5Spring greens4.0Extra bread2.5Blueberry compote4.0Portobello mushrooms4.5Gluten free bread2.5Banana4.0			,	O .	, ,, ,,	
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Local streaky bacon						
Spring greens						
Portobello mushrooms4.5 Gluten free bread2.5 Banana4.0						
Avocado orome	Avocado creme	3.0	Extra free-range egg	3.5	Maple syrup / Lemon syru	p3.0



LIGHT LUNCH

Thick & chunky fries with special Ironic seasoning and roasted garlic aioli (GF) (DF) (V)
Crispy potato skins topped with house-smoked corn & bacon, coriander and spicy sriracha aioli (GF) (DF) (V)13.0
Garlic twist packed full of herb and roasted garlic butter (v)9.0
Soup of the day, always vegetarian, served with toasted ciabatta (GFO) (DFO) (V)16.0
Pork & Sage sausage roll, served with tomato sauce13.5
Venison & mushroom pie with garlic & herb mash and red wine jus19.5
Cheese roll - southland sushi, the best in the world! (v)
Roast Vege Salad – pumpkin, kumara, carrot, beetroot, spinach, feta, pine nut, lemon balsamic sauce (GF) (V)13.5
MAINS
Gourmet Chicken Nachos
Ironic's own mild-spiced tomato chilli with cajun chicken on corn chips. Topped with grilled cheese, fresh tomato salsa and sour cream (GF) (V)19.5
Lambs Fry
Pan-fried lambs fry in a rich & creamy peppercorn sauce, served on a crisp potato hash and streaky bacon (GF) (DFO)24.5 (ask your waiter if you don't know what lambs fry is)
Blue Cod
Fresh is best! Locally caught blue cod fillets cooked in a light Speights beer batter. Served with thick & chunky fries, green salad and house made tartare sauce (GFO) (DF)27.5
Pulled Pork Sliders
Slow-roasted pork, shredded and marinated in a rich sauce. Served with creamy slaw and zesty apple relish18.5 Served with fries23.5
Miso Salmon
NZ salmon fillet oven baked with a miso, dijon & maple glaze. Served on a bed of roasted baby beetroot, red cabbage, sautéed kale & corn with a kumara & spring onion hash and finished with zesty crème friache (GFO) (DFO)28.5
Cajun Fish Tacos
Seared freshly marinated cajun fish soft shell tacos with shredded lettuce, slaw and pico de gallo – chunky salsa. Topped with creamy avocado and coriander sauce (DFO)22.5
Seafood Chowder
An award winning Ironic specialty - Creamy seafood veloute full of smoked fish, fresh fish, clams, mussels, prawns and vegetables. Served with toasted bread19.5
Coconut Chicken
Hoisin & citrus marinated chicken strips coated in a coconut crumb, served on curried pumpkin and cabbage slaw with a salsa verde dressing. Finished with a carrot & orange whip (DF)23.5
House-made Pasta Ironics freshly made pasta, served with our chef's creation using seasonal and local ingredients (v)24.5
Royale with Cheese
Soft bun filled with beef patty, smoked cheddar cheese, roasted garlic aioli, shredded lettuce, gherkin & red onion relish and bourbon-bacon jam, one tasty burger. Served with fries
Morrocan Steak Sandwich
Beef strips marinated in a morrocan spice rub. Served on warmed olive & rosemary focaccia, topped with ginger carrot relish and tzatziki. Served with rocket & pomegranate salad and fries (GFO) (DFO)23.5
Salmon Roulade – smoked salmon, baby spinach & cream cheese in an egg sponge. Served with green salad (GF)19.5
Chicken Filo – poached chicken, smoked chicken, bacon, apricot & brie. Served with salad and apricot sauce19.5
Red Pepper Filo – red pepper rice, feta, spinach, carrot & tomato. Served with salad and mango chutney19.5
Chicken Wrap – cajun chicken, spinach, slaw, hummus, tomato & aioli. Served with green salad18.0