



BREAKFAST MENU

AVAILABLE TILL 2.30PM

LIGHT BREAKFAST

Ironic Bagel

- Peanut Butter - fresh banana, crunchy peanut butter, honey toasted oats, raspberry reduction..... 13.0
- Cheddar Melt – mustard crème, corn beef, gherkin, smoked cheddar cheese, watercress..... 15.5
- Gruyere Melt – gruyere cheese, creamy brandied mixed mushrooms, tarragon, crispy pancetta..... 15.5
- Smoked Salmon – dill crème, red onion, cold smoked salmon, scrambled egg, alfalfa sprouts..... 15.5

Eggs on Toast

- Poached free-range eggs on multi-grain toast served with Ironic tomato relish (GFO) (DFO) (V)..... 13.5

Pomegranate Granola

- A quick bite of pomegranate toasted oats with a hint of five spice. Topped with thickened yoghurt and berries (DFO)..... 14.5

Raw Muesli

- Made for the health conscious. A mixture of dried fruits, nuts and oats. Served with almond milk and fresh banana or blueberry compote (DF) (GF)..... 15.5

MAINS

Ironic Brunch Stack

- Our Café of the Year 2014 winning signature dish* – Sautéed greens, chorizo and spinach with roasted tomato, poached egg and avocado crème on toasted ciabatta (GFO) (DFO) (V)..... 23.0

Pumpkin Smash

- Smashed pumpkin & kale, served on house-made rye toast with poached egg, walnut dukkah, creamy feta, kale pesto and balsamic reduction (GFO) (DFO) (V)..... 22.5

Portobello Mushrooms

- Pan-fried portobello mushrooms, tomato, spinach and pinenuts, topped with hollandaise sauce and feta cheese. Served on toasted ciabatta (GFO) (DFO) (V)..... 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

Eggs Benedict

- Poached free-range eggs on toasted ciabatta topped with hollandaise. Served with:
 - local streaky bacon (GFO)..... 21.0
 - cold smoked salmon (GFO)..... 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 (GFO) (DFO) (V)..... 26.0

Bacon and Eggs

- Poached free-range eggs and local streaky bacon, served on multi-grain toast with tomato relish (GFO) (DFO) (V)..... 17.0

EXTRAS

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|------------------------------|-------------------------------|-----------------------------------|
| Ironic hash brown.....4.0 | Roasted tomato..... 4.0 | Hollandaise.....3.0 |
| Pork sausage.....5.0 | Baby spinach..... 3.0 | Tomato Relish.....2.5 |
| Local streaky bacon.....5.0 | Smoked salmon..... 5.0 | Fluffy pancake.....6.5 |
| Spring greens.....4.0 | Extra bread..... 2.5 | Blueberry compote.....4.0 |
| Portobello mushrooms.....4.5 | Gluten free bread..... 2.5 | Banana.....4.0 |
| Avocado creme.....3.0 | Extra free-range egg..... 3.5 | Maple syrup / Lemon syrup.....3.0 |



LUNCH MENU

AVAILABLE 11.00AM - 2.30PM

LIGHT LUNCH

Thick & chunky fries with special Ironic seasoning and roasted garlic aioli (GF) (DF) (V).....	5.0 SML / 9.0 LGE
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 sauce.....	13.5
Venison & mushroom pie with garlic & herb mash and red wine jus.....	19.5
Cheese roll - southland sushi, the best in the world! (V).....	4.0 SML / 8.0 LGE
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 relish 18.5
Served with fries.....23.5

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 fraiche (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 bread..... 19.5

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.....21.5

Moroccan Steak Sandwich

Beef strips marinated in a moroccan 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 sauce..... 19.5

Red Pepper Filo – red pepper rice, feta, spinach, carrot & tomato. Served with salad and mango chutney 19.5

Chicken Wrap – cajun chicken, spinach, slaw, hummus, tomato & aioli. Served with green salad..... 18.0