



## LIGHT

AVAILABLE 2.30PM - LATE

### Garlic & Herb Twist

Ironic's freshly baked bread twist filled with fresh herbs and garlic (V).....9

### Soup of the Day

Chef's creation using fresh seasonal and local ingredients. Served with toasted bread (GFO) (DFO) (V)..... 16

### Breads & Oil

House-baked breads served warm and with Cairnmuir Central Otago olive oil and balsamic reduction (DFO) (V)..... 10.5

### Pita Platter

Warmed pita bread served with hummus, olive tapenade, carrot relish, dukkah coated roast pumpkin, salami and marinated feta cheese .....19.5 SERVES 1-2

### 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) .....20.5

### Royale with Cheese Burger

Ciabatta bun with beef patty, aioli, house-smoked cheese, lettuce, gherkin, red onion and bourbon-bacon jam. Served with thick & chunky fries.....22.5

### Fries

Crispy Fries served with roasted garlic aioli and Ironic seasoning (GF) (V).....5 SML / 9 LGE

### Seafood Chowder

An Ironic specialty - Creamy seafood chowder full of smoked fish, fresh fish, clams, mussels, prawns and vegetables. Served with toasted bread ..... 14 SML / 20.5 LGE





# IRONIC CAFÉ AND BAR

BREAKFAST  
LUNCH  
DINNER  
ESPRESSO  
BAR

9 ANZAC AVENUE  
DUNEDIN  
NEW ZEALAND

[ironiccafebar.co.nz](http://ironiccafebar.co.nz)



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Dunedin, New Zealand



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## MAIN

AVAILABLE 5.30PM - LATE

### Spring Duo of New Zealand Lamb

Roasted Silver fern farms lamb rump, pressed lamb shoulder served with crispy potato rosti, sautéed spring greens, cherry tomato compote and spiced Szechuan jus (GF) (DF) .....39.5

### Venison Denver Leg

Oven-roasted venison denver leg served with fondant potato, grilled black pudding, portobello mushroom, pumpkin puree and red wine jus (GF) (DF).....36.5

### 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).....34.5

### Beef Penang Curry

Cumin and coriander spiced coconut curry with tender morsels of beef rump, mushroom, tomato and green beans. Topped with coriander and sprouts. Served with jasmine rice (GF) (DF) (V) .....29.5

### Prime Beef Fillet

Pan-roasted beef fillet wrapped in pancetta. Served on potato gallette with wilted spinach, broad beans, radish and baby carrot. Finished with port rosemary jus (GF) (DF) .....39.5

### Lemon Pepper Chicken

Half roasted chicken delicately slow roasted with a lemon pepper herb rub. Served on winter roast vegetables with a pea gravy and parsnip crisps (GFO) (DFO) ..32.5

### House-made Pasta

Ironics freshly made pasta, served with our chef's creation using seasonal and local ingredients (V).....28.5

### Beer Battered Blue Cod

Fresh is best! Locally caught blue cod fillets cooked in a light Speights beer batter. Served with fries, salad and house made tartare sauce (GFO) (DF) .29.5

### Six Hour Lamb

Lamb shoulder slowly cooked for six hours. Served with creamed spinach, garlic and herb mash potato and minted lamb jus (GF).....34.5

### Side Dishes

Green Salad – lettuce greens, toasted seeds, slaw, vinaigrette.....6

Thick & chunky fries with roasted garlic aioli & special seasoning.....6

Sautéed seasonal greens with balsamic lemon dressing.....8

(V) Vegetarian Option Available

(GF) Gluten free – (GFO) Gluten free Option Available

(DF) Dairy free – (DFO) Dairy free Option Available



## DESSERT

AVAILABLE 5.30PM - LATE

### Ambrosia Cheesecake

Soft marshmallow cheesecake on a malted sponge base. Served with raspberry floss, jelly jubes and kettle corn ice cream..... 15.5

### Chocolate Hazelnut Tart

Decadent 70% dark chocolate tart with a crispy pastry outer. Served with vanilla crème, hazelnut brittle, mandarin and meringue kisses..... 15.5

### Rhubarb & Raspberry Cake

Spiced rhubarb & raspberry cake served with cranberry & pear compote, coconut and fig ginger ice cream (V)(GF)(DF)..... 15

### Apple Scrolls

Warmed apple & cinnamon scrolls served with white chocolate custard, vanilla ice cream and almond tuile..... 15

### Ironic Ice Cream

Tonight's flavour of ice cream made by our chefs with seasonal ingredients. Served with unique toppings. Ask your waitress for tonight's treat ..... DOUBLE SCOOP 8.5 / TRIPLE SCOOP 10.5



## SMALL PLATES

AVAILABLE 2.30PM - LATE

### Roasted Duck Bao

Steamed bao buns filled with aromatic roasted duck, mushroom and spring onion with watercress, miso & orange vinaigrette and toasted hazelnuts..... 15.5

### Potato Bomba

Crumbed potato rounds filled with sundried tomato, mushroom and olive. Served with roasted beetroot hummus and cherry tomato compote (DF)(V)..... 13.5

### Cajun Fish Taco

Seared freshly marinated cajun fish served in a soft-shell taco with shredded lettuce, slaw and pico de gallo – chunky salsa. Topped with avocado and coriander sauce (DFO)..... 12.5

### Salt & Pepper Squid

Sichuan pepper coated squid flash fried and served with lime aioli, mint and parsley (GF)(DF)..... 12

### Pulled Pork Sliders

Slow-roasted pork, shredded and marinated in a rich sauce. Served with creamy slaw and zesty apple relish..... 13.5

### Smoky Potato Skins

Crispy potato skins topped with house-smoked corn & bacon, spicy sriracha aioli and fresh coriander (GF)(V)..... 13