



## SET MENU

### TO START

Freshly baked warmed ciabatta served with balsamic glaze and Central Otago Cairnmuir Leccino Olive Oil (V)(OR)(DF)

### ENTREE

#### Pumpkin Soup

Fresh pumpkin soup expertly crafted by our chefs using local produce with hints of cumin & coriander, topped with smoky chickpeas (V)(GF)(DF)

#### Pulled Pork Empanada

Roasted pork shoulder, shredded and marinated in a rich sauce, wrapped in a delicate and flaky empanada pastry, served with a chunky eggplant salsa

### MAIN

#### Lemon Pepper Chicken

Chicken breast supreme delicately slow roasted with a lemon pepper herb rub. Served on winter roast vegetables with a rich pea gravy and parsnip crisps (GFO)(DFO)

#### 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 fraîche (GFO)(DFO)

#### Six Hour Lamb

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

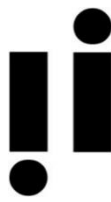
### DESSERT

#### Chocolate Hazelnut Tart

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

#### Rhubarb & Raspberry Cake

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



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### PRE-DINNER DRINKS

Celebrate with a bottle of champagne or sparkling wine!

#### Mumm Cordon Rouge

The flagship of the House of Mumm, fresh & fruity flavours..... 120 BOTTLE

#### Daniel le Brun

Lemon citrus flavour with a spritzy zest of ginger lingering on the palate.....65 BOTTLE

#### Lindauer

A crisp and lively sparkling wine with attractive fresh fruit flavours..... 12.5 200ML / 38 750ML

### COCKTAILS

Specially crafted cocktails using premium spirits and complementing flavours.

#### Vanilla, Cherry & Pomegranate

Absolut vanilla vodka, Six Barrel Soda cherry & pomegranate syrup, fresh lemon, soda water..... 14.5

#### Justin Metcalf Espresso Martini

A luxurious cocktail made with cold brewed Arabic coffee and quality vodka..... 15.5

#### Dandelion Gin

Beefeater gin, Six Barrel Soda orange & dandelion syrup, fresh orange juice, soda water ..... 14.5

#### Mulled Wine

A delicious red wine based drink served hot and full of aromatic winter spices..... 11

*WINE, BEER AND NON-ALCOHOLIC BEVERAGES AVAILABLE IN THE DRINKS MENU*



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