

IRONIC CAFÉ

EVENT MENU

Thick Cut Fries - Served with Ironic seasoning, garlic aioli (GF) 11

Chipotle crumbed florets of cauliflower, chipotle aioli, seasonal salad (GF, DF, VEG, V) 19.5

Crispy korean fried chicken, ironic sesame mayo, tonkatsu dipping sauce, seasonal salad (GF) 19.5

Savoury filo - your choice of chicken & mushroom OR pumpkin, spinach & cream cheese
served with seasonal salad (VEG) 26.5

Angus prime beef OR korean fried chicken burger, smoked cheese, tomato relish, aioli, beetroot,
tomato, lettuce, fries (VO, GFO, DFO) 26.5 OR add egg 29.5

Blue cod caught locally cooked in speights beer batter, fries, seasonal salad, ironics tartare (GFO)
small 30 regular 34.5

Lamb shoulder slow cooked layered with creamy kumara mash, spinach bechamel sauce
pumpkin whip, pan-fried seasonal greens, hollandaise sauce, rich jus (GF) 38.5

Salmon roulade filled with smoked salmon, cream cheese, spinach leaves , ironic potato rosti
vibrant mediterranean salad (GF) 32.50

Chargrilled chicken skewers, traditional mediterranean tabouli salad, vibrant lemon aioli
roasted red pepper coulis, hummus, warmed pita (VEGO,GFO,DFO) 34.5

DESSERT

Bombe Alaska - vanilla sponge roulade filled with mascarpone cream, topped with white chocolate
raspberry icecream covered with toasted italian meringue & raspberry coulis 16

Chocolate dome filled with vanilla bean ice cream on a luscious chocolate brownie with a warm
chocolate sauce (GFO) 16

Ironic raspberry sorbet served with vibrant berry coulis (GF,V,VEG,DF)
15

Affogato – A double shot of Evoke roasted coffee poured over vanilla bean icecream
(GFO,DFO,VO,VEG) 14

Or

Add a double shot of kahlu baileys or your favourite liqueur 23

Vegan=V Vegetarian =VEG Dairy Free =DF Vegan option=VO Gluten Free =GF
Gluten free option= GFO Vegan option=VO Vegetarian option =VEGO Dairy free option = DFO