



IRONIC CAFÉ

DUNEDIN, NZ

LOCAL EVENTS - EVENING MENU

THICK AND CHUNKY FRIES	5 SMALL / 9 LARGE
Served with Ironic Seasoning and garlic Aioli	
SOUP OF THE DAY	16.0
Served with lightly toasted ciabatta bread	
GARLIC TWIST	9.0
Packed full of fresh herbs and roasted garlic butter	
PITA PLATTER	(SERVES 1-2) 20.5
Warm pita bread, served with hummus, olive tapenade, beetroot relish, dukkah, salami, warm olives and marinated feta	
SEAFOOD CHOWDER	19.5
A creamy seafood chowder with a mix of locally smoked and fresh fish, mussels, prawns, pumpkin and corn. Served with a hearty slice of wholemeal toast	
BLUE COD	29.5
Locally caught fresh blue cod fillets, cooked in a light Speights batter, served with fries, salad and Ironics house made tartar sauce	
LAMB AND KUMARA PIE	23.0
Golden crusted lamb and kumara pie, served with seasoned mash, mustard gravy and minted peas	
BRIOCHE BEEF, BACON AND SMOKEY ONION BURGER	24.0
A hearty beef patty, crispy bacon, onion relish and shredded iceberg lettuce between lightly toasted brioche buns. Served with fries	
WALNUT DUKKAH LAMB SALAD	23.0
Slow roasted lamb with warmed seasonal roasted vegetables bound together in a zesty yoghurt, cumin, lemon and chilli sauce. Finished with a walnut Dukkah sprinkle	
APRICOT, CHICKEN AND BACON FILO	20.5
Apricot, chicken and bacon filo served on a warm roasted vegetable	
SPINACH FILO	20.5
A spinach, feta, mushroom and creamy ricotta baked filo, served with fresh salad greens and tzatziki sauce	
CHIPOTLE & CHORIZO CHILLI CON CARNE	23.0
A Mexican Chilli con carne (medium heat) served on steamed jasmine rice and topped with chopped tomato and fresh coriander	
STICKY DATE PUDDING	9.5
A moist sticky date pudding served with a warm butterscotch sauce and vanilla ice cream	
LEMON BAKED CHEESECAKE	9.5
Served with mascarpone cream	