



BREAKFAST MENU

AVAILABLE TILL 2.30PM

LIGHT BREAKFAST

House-baked Crumpets

- Honey Berry – Citrus crème, honey, blueberry compote, mandarin..... (2) 14.5
- Chipotle Chorizo – Sautéed corn, chorizo & green pepper, avocado, poached egg, chipotle crème..... (2) 17.5

Banana Bread

- Toasted paleo banana bread topped with coconut spread, fresh banana, toasted sunflower kernels, chopped dates and 70% OCHO chocolate shavings (GF) (DF)..... 17.5

Eggs on Toast

- Poached free-range eggs on multi-grain toast served with Ironic hash brown (GFO) (DFO) (V)..... 16

Raw Muesli

- Made for the health conscious. A mixture of dried fruits, nuts, amaranth, quinoa and buckwheat. Served with almond milk and fresh banana or blueberry compote (GF) (DF)..... 16.5

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)..... 24.0

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)..... 23.5

Portobello Mushrooms

- Pan-fried portobello mushrooms, tomato, spinach and pinenuts, topped with hollandaise sauce and feta cheese. Served on toasted ciabatta (GFO) (DFO) (V)..... 23.5

Lambs Fry

- Pan-fried lambs liver in a rich & creamy peppercorn sauce, served on a potato hash and streaky bacon (GF) (DFO)..... 24.5

Hearty Mince on Toast

- Savoury beef mince and mushrooms served on toasted ciabatta topped with a poached free-range egg (DF)..... 23.0

Buttermilk Pancakes

- Fluffy pancakes served with: fresh banana, local streaky bacon and maple 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 hash brown (GFO) (DFO) (V)..... 18.5

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 | Toasted 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 (DF) (V).....	5.0 SML / 9.0 LGE
Crispy potato skins topped with pork belly strips, black garlic aioli and pecorino cheese (V)	15.0
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
Crumbed braised lamb croquettes, served with zesty creamed corn and microgreens.....	(3) 16.5
Pork & Sage sausage roll, served with tomato sauce.....	13.5
Chicken nachos – corn tortilla, tomato & black bean chilli, cajun chicken, corn salsa, avocado crème, cheese (GF) (DFO)	17.5
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)	14.5

MAINS

Moroccan Lamb Salad

Strips of tender slow roasted lamb and roasted vegetables tossed with salad greens and a cumin, chilli & lime yoghurt sauce. Finished with kumara crisps (GF) (DFO)..... 27.5

Chilli Caramel Pork Belly

Slowly braised pork belly finished with a chilli caramel glaze. Served on crisp apple & savoy slaw and furikake rice. Topped with papaya relish and mung sprouts (DF)..... 28.5

Braised Beef Sliders

Panhead Supercharger beer braised beef, shredded with caramelised onions. Served with aged cheddar cheese sauce and tomato chilli jam..... (3) 19.5
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 kumara & spring onion hash and finished with zesty crème fraiche (GFO) (DFO)..... 28.5

Fish Tacos

Seared blackened fish with shredded lettuce, slaw and coriander dressing on soft flour tortillas. Topped with pico de gallo and avocado creme (DFO) (2) 23.5

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

House-made Pasta

Ironics freshly made pasta, served with our chef's creation using seasonal and local ingredients (V)..... 24.5

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

Chicken Supreme Burger

Soft bun filled with southern fried chicken, grilled pineapple, ham, swiss cheese, shredded lettuce, tomato, mayonnaise. Served with fries..... 24.5

Steak Sandwich

Beef strips marinated in a morrocan spice rub. Served on toasted turkish pide topped with ginger carrot relish and tzatziki. Served with rocket & pomegranate salad and fries (GFO) (DFO)..... 23.0

Salmon Roulade – smoked salmon, baby spinach & cream cheese in an egg sponge. Served with green salad (GF) 20.5

Chicken Filo – poached chicken, smoked chicken, bacon, apricot & brie. Served with salad and apricot sauce..... 20.5

Red Pepper Filo – red pepper rice, feta, spinach, carrot & tomato. Served with salad and mango chutney..... 18.5

Chicken Panini– smoked chicken, spinach, brie, cranberry sauce. Served with green salad 18.5

Chicken Wrap – cajun chicken, spinach, slaw, hummus, tomato & aioli. Served with green salad..... 18.5