



## 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) ..... 12.5

### Pita Platter

Warmed pita bread served with hummus, olive tapenade, carrot relish, dukkah coated roast pumpkin, salami and marinated feta cheese ..... 20.5 SERVES 1-2

### Chicken Nachos

Mild-spiced tomato & black bean chilli. Served with crispy corn tortilla, cajun chicken, corn salsa, avocado crème and cheese (GF) (DFO) (V) ..... 17.5

### Chicken Supreme Burger

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

### 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 ..... 15 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

### 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).....35.5

### House-made Pasta

Ironics freshly made pasta, served with our chef's creation using seasonal and local ingredients. Please ask our waiting staff about today's creation (V).....29.5

### Summer Risotto

Creamy risotto tossed with seasonal summer vegetables – red pepper, peas, sundried tomato, fresh basil, courgette and baby spinach (V) (GF) (DFO) .....27.5

### Prime Beef Fillet

Pepper crusted beef fillet on creamy garlic mash and romesco sauce. Served with feta filled peppadews, grilled chorizo sausage, summer greens and finished with madeira jus.....39.5

### Roasted Apricot Chicken

Roasted chicken breast with a tangy apricot & cardamom sauce served on fresh mint quinoa tabbouleh with zucchini & carrot ribbons. Topped with hummus and crushed pistachio (GF) (DF).33.5

### 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

### 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) .....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

### Custard Mille Feuille

Classic French dessert with layers of flaky pastry and vanilla custard. Served with chocolate cookie ice cream, cherry compote and brandy snap..... 16

### Dark Chocolate Torte

Decadent 55% dark chocolate torte. Topped with chocolate mousse, with chantilly cream, chocolate crumb and caramel brittle (GF) ..... 16

### Raspberry Eton Mess

Layers of crispy meringue, raspberries, lemon syllabub, rock melon, rosewater jelly and raspberry couli (GF) ..... 15

### Peach & Almond Cake

Warmed peach & almond cake served with toasted almond ice cream, coconut chips, mango & mandarin compote and drizzled with 100% maple syrup (V) (GF) (DF) 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 12.5 / TRIPLE SCOOP 15



## 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.....(3) 16.5

### Lamb Croquettes

Crumbed braised lamb croquettes. Served with creamed corn & lime and microgreens.....(3) 17.5

### Fish Taco

Seared blackened fish with shredded lettuce, slaw and coriander dressing on a soft tortilla. Topped with pico de gallo and avocado crema (DFO).....(1) 15.5

### Crispy Rice Salmon

Seared salmon served on crispy rice with Japanese mayonnaise, zesty ponzu sauce, crushed edamame and wasabi micro salad.....(3) 17.5

### Braised Beef Sliders

Supercharger beer braised beef, shredded with caramelised onions. Served with aged cheddar cheese sauce and tomato chilli jam .....(2) 16.5

### Potato Skins

Crispy potato skins topped with pork belly strips, black garlic aioli and pecorino cheese (GF) (V)..... 16