



BREAKFAST

AVAILABLE 8.00AM – 2.30PM

Ironic Brunch Stack

Sautéed greens, chorizo and spinach with roasted tomato, poached egg and avocado crème. Served 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

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

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 (DF) (GF)..... 16.5

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

Eggs on Toast

Poached free-range eggs on multi-grain toast served with Ironic hash brown (GFO) (DFO) (V)..... 16.0
with streaky bacon..... 18.5

Extras

Ironic hash brown..... 4.0 Roasted tomato..... 4.0 Hollandaise..... 3.0
Pork sausage..... 5.0 Sautéed spinach..... 3.0 Smoked salmon..... 4.5
Local streaky bacon..... 5.0 Extra free-range egg..... 3.5 Portobello mushroom..... 4.5

LUNCH

AVAILABLE 11.00AM – 2.30PM

Thick & chunky fries with special Ironic seasoning and roasted garlic aioli (GF) (DF) (V)..... 5.0 SML / 9.0 LGE

Soup of the day, always vegetarian, served with toasted bread (OR) (V)..... 16.0

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

Seafood Chowder

An Ironic specialty - Creamy seafood veloute full of smoked fish, fresh fish, clams, mussels, prawns and vegetables. Served with toasted bread..... 19.5

Blue Cod

Fresh is best! Locally caught blue cod fillets cooked in a light Speights beer batter. Served with hand-cut fries, green salad and house made tartare sauce (OR)..... 27.5

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 a kumara & spring onion hash and finished with zesty crème fraîche (GFO) (DFO)..... 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

Cajun Fish Tacos

Seared freshly marinated cajun fish soft shell tacos with shredded lettuce, slaw and pico de gallo – chunky salsa. Topped with creamy avocado and coriander sauce (DFO)..... (2) 23.5

Chicken Supreme Burger

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