



IRONIC CAFÉ

DUNEDIN, NZ

BREAKFAST

AVAILABLE TILL 2.30PM

BRUNCH STACK 24.0

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)

EGGS BENEDICT 21.0

Two poached eggs served on toasted ciabatta bread with your choice of streaky bacon or house smoked salmon, finished with hollandaise sauce (GFO) (V)

PUMPKIN SMASH 23.5

Smashed pumpkin & kale, served on house-made rye toast with poached egg, walnut dukkah, feta, kale pesto and balsamic reduction (GFO) (DFO) (V)

LAMBS FRY 24.5

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

BUTTERMILK PANCAKES 19.0

Fluffy pancakes served with:

- Streaky bacon, fresh banana and maple syrup
 - Blueberry compote, fresh banana and maple syrup
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STATION MASTERS 26.0

A full breakfast with streaky bacon, mixed mushrooms, pork sausage, roasted tomato, hash brown and poached free-range eggs. Served on toasted wholemeal bread (GFO) (DFO) (V)

EGGS ON TOAST

Two poached eggs served on toasted wholemeal bread -

with ironic hash brown	16.5
with streaky bacon & ironic hash brown	18.5

EXTRAS & SIDES

Hash Brown.....4.0	Pork Sausage.....5.0	Avocado Creme2.5
Streaky Bacon.....5.0	Roasted Tomato.....4.0	Hollandaise.....3.0
Sautéed Greens.....4.0	Extra Bread.....2.5	Blueberry Compote.....2.5
Sautéed Spinach.....3.0	Extra Egg.....2.5	Maple Syrup.....2.5
Sautéed Mushroom.....4.0		

(V) Vegetarian Option Available – (GF) Gluten free – (GFO) Gluten free Option Available

(DF) Dairy free – (DFO) Dairy free Option Available



IRONIC CAFÉ

DUNEDIN, NZ

LUNCH

AVAILABLE 11.00AM - 2.30PM

SOUP OF THE DAY

16.5

Fresh soup made with seasonal ingredients, always vegetarian and served with toasted ciabatta (GFO) (DF) (V)

SEAFOOD CHOWDER

19.5

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

LAMB & KUMARA PIE

19.5

Hearty lamb, kumara & mint pie served with mustard lamb gravy, smashed peas and mash potato

CHICKEN NACHOS

18.5

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

BEER BATTERED BLUE COD

28.5

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

TERIYAKI CHICKEN SLIDERS

24.5

Three sliders filled with shredded teriyaki BBQ chicken, creamy sesame & peanut slaw with nut brittle. Served with thick cut fries

HOUSE MADE PASTA

24.5

Ironics freshly made pasta, served with our chef's creation using seasonal and local ingredients

FISH TACO

24.5

Seared cajun fish with shredded lettuce, slaw and coriander dressing on soft flour tortilla. Topped with corn salsa and avocado crème (DFO)

CHEESEBURGER

23.5

Soft bun filled with 100% beef patty, cheddar cheese, shredded lettuce, hickory tomato relish, creamy mayo and sliced pickles. Served with thick cut fries

NZ LAMB SALAD

27.5

Tender slow roasted lamb and roasted vegetables tossed with salad greens, dukkah and a cumin, chilli & lime yoghurt sauce. Finished with kumara crisps (GFO) (DFO)

SIDES

Thick Cut Fries with Ironic seasoning and garlic aioli..... 6.0 SML / 9.0 LGE

Green salad with slaw, toasted seeds, carrot, vinaigrette..... 7.0

Roast vegetable salad – pumpkin, kumara, carrot, beetroot, spinach, feta, pinenuts, lemon balsamic sauce..... 14.5

Garlic twist packed full of herb and garlic butter..... 9.0

HAVE A LOOK IN OUR CABINET FOR SWEET AND LIGHT SAVOURY OPTIONS