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# MAINS

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## NEW ZEALAND LAMB DUO 39.5

Roasted Silver fern farms lamb rump, pressed lamb shoulder served with crispy potato rosti, sautéed spring greens, cherry tomato compote and Szechuan jus (GF) (DF)

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## STUFFED CHICKEN 34.5

Baked chicken breast fillet stuffed with semi dried tomato, smoked bacon & cream cheese on a crispy potato & wilted spinach salad. Drizzled with salsa verde (GF)

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## SOLE PAUPIETTE 32.5

Panko crumbed lemon sole with a smoked salmon, spinach and citrus crème centre on a medley of warm roasted vegetables. Drizzled with roasted garlic aioli

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## CRUSTED PORK FILLET 33.5

Honey & mustard crusted pork fillet on a quenelle of feta & herb mash and braised leeks. Finished with a cashew & coconut lime sauce (GF)

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## FETTUCINE PASTA 28.5

Ironics freshly made fettucine pasta. Served with our chef's creation using seasonal ingredients (V)

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## PRIME BEEF FILLET 39.5

Prime beef fillet pan-roasted to medium rare, served on crispy potato rosti with chargrilled mushrooms and broccolini. Finished with beef jus and café de paris butter (DFO)

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## PANANG CURRY 26.5

Northern Malaysian house made curry with fragrant kaffir lime and thai mint. Served mild or add your own heat. Served with coconut rice and a choice of pork belly, seafood or crispy tofu (GF) (DF) (V)

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## BATTERED BLUE COD 29.5

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)

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## NZ LAMB SALAD 29.5

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

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## EXTRAS & SIDES

Thick cut fries with roasted garlic aioli and special seasoning 5.0 SML / 9.0 LGE

Charred broccolini with zaatar 8.0

Sautéed Mushrooms 8.0

Mesclun Mix with slaw 8.0

(V) Vegetarian Option Available

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

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



## DESSERTS

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### BOMBE ALASKA 16.0

White chocolate & vanilla sponge topped with raspberry ice cream and covered with toasted italian meringue with raspberry couli

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### LEMON PANNA COTTA 15.0

Lemon panna cotta topped with pistachio crumb & black doris plum

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### CHOCOLATE PUDDING 16.0

Warmed sticky chocolate pudding doused in butterscotch sauce and topped with vanilla bean ice cream

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### APPLE SPRING ROLLS 15.5

Mini walnut & apple spring rolls. Served with vanilla bean ice cream and caramel sauce

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### CHAI BANANA PUDDING 16.0

Chai, banana & date pudding, served with soy turmeric custard, orange coconut frozen yoghurt and finished with chai spiced roasted walnuts

(GF)(DF)(V)



## ENTREES

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### SOUP OF THE DAY 12.0/16.0

Always vegetarian using fresh seasonal produce. Served with toasted ciabatta (GF)(DF)

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### SEAFOOD CHOWDER 15.0/19.5

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

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### GARLIC TWIST 9.0

Ironic's freshly baked bread twist filled with fresh herb and garlic butter (SERVES 2)

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### PORK BELLY BAO 9.5

A steamed bao bun filled with slowly braised pork belly with a chilli caramel glaze, cabbage slaw, papaya relish and mung sprouts

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### LAMB CROQUETTE 9.0

A crumbed braised lamb croquette. Served with creamed corn & lime and micro salad

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### COCONUT PRAWNS 10.0

Two delicate crispy coconut crumbed prawns served on a cucumber & mint salad with rice noodles and a zesty coriander & lime dressing