

IRONIC CAFÉ

TO START

Warmed ciabatta bread served with balsamic glaze and Central Otago Cairnmuir Leccino Olive Oil

ENTREE

LAMB CROQUETTE

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

WINTER SOUP

Fresh winter soup expertly crafted by our chefs using seasonal ingredients (GF) (DF) (V)

MAIN

SIX HOUR LAMB

Slowly braised lamb shoulder, shredded and served with potato mash, smashed peas and gravy (GF)

STUFFED CHICKEN

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)

PANANG CURRY

Northern Malaysian house made curry with fragrant kaffir lime and thai mint. Served mild with deep fried tofu and vegetables (GF) (DF) (V)

SOLE PAUPIETTE

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

DESSERT

LEMON PANNA COTTA

Lemon & panna cotta topped with pistachio crumb & black doris plum (GF)

BOMBE ALASKA

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

CHAI BANANA PUDDING

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