

DINNER 5.30pm - Close



ENTREES

Chipotle Cauliflower 13

Crispy florets of cauliflower served with chipotle aioli (GF,DF,VEG,V)

Panko Camembert 15

Crumbed camembert cheese served with a tangy Central Otago apricot sauce (VEG)

Garlic Prawns 15

Sizzling Garlic prawns served with fresh tomato red onion salsa (GF,DFO)

Seafood Chowder 18.5

Ironics winning chowder – creamy seafood velouté full of smoked fish, fresh fish, clams, prawns & vegetables served with toasted ciabatta bread

MAINS

Blue Cod small 25 - regular 30

Locally caught blue cod in a speights beer batter served with salad, fries & Ironics tartar sauce (GFO,DF)

Seafood Chowder 22.5

Ironics winning chowder – creamy seafood velouté full of smoked fish, fresh fish, clams, prawns & vegetables served with toasted ciabatta bread

Carbonara 28

Fresh fettuccine pasta served with bacon & mushrooms in a white wine sauce (VEGO)

Six Hour Lamb 31.5

Provenance (Maniototo) lamb shoulder cooked slowly for six hours & layered with creamy kumara mash, spinach béchamel sauce, pumpkin whip, served with pan fried greens & rich jus

Green Goddess Chicken Breast 32

Mexican dry rubbed butterflied skinless chicken breast, scalloped potatoes, garden salad, fresh tomato red onion & corn salsa, mockamole & drizzled with a light spinach pesto dressing (GF, DF)

Beef Filet Mignon 35

Fillet steak cooked to perfection served with crispy bacon wrapped mushrooms, a creamy mushroom sauce, potato rosti, pan-fried greens & hollandaise sauce (GF, DFO)

Sole Paupiette 32.5

Delicately poached sole paupiette with a cheese crumb topping served with scalloped potatoes, pan fried greens & hollandaise sauce

Lentil Meat Loaf 26.5

Glazed brown lentil & roasted brazil nut loaf filled with capsicum, onions, peppers & polenta so when combined creates good old-fashioned comfort food. Served with roasted tomatoes, garden greens, a light spinach pesto dressing (GF,V,VEG,DF)

SIDES

Fries Served with Ironic seasoning & garlic aioli 7

Pan fried mushrooms 8

Garden salad 8

Pan fried greens with hollandaise 8

DINNER 5.30pm - Close



DESSERTS

Bombe Alaska 15

A vanilla sponge roulade filled with mascarpone cream, topped with white chocolate raspberry icecream, covered with toasted Italian meringue and raspberry coulis

Chocolate Dome 15

A dark chocolate dome filled with creamy chocolate mousse & served on a shortbread base then finished with a chocolate ganache smear

Adults Only 15

Vanilla bean ice cream smothered in hot kahlua & Evoke coffee chocolate ganache & finished with a dark chocolate shard (GF)

Fruity Sorbet 13

Ironic-made sorbet served with a vibrant berry compote. Ask your waitstaff for tonight's flavour. (V,VEG,DF,GF)

AFTER DINNER

EVOKE COFFEE

Flat White 5 / 5.5
Cappuccino 5.5
Latte 5.5 / bowl 7
Short / Long Macchiato 4.5
Espresso / Ristretto 4
Long Black / Americano 4
Picollo 4.5
Mochaccino 5.5
Hot Chocolate Fish 7
Hot Creamy Caramel 7
Fluffy 2.5
Iced Coffee 7
Iced Chocolate 7
Iced Americano 7

ADD

Coffee Syrups .80
Vanilla, Mint, Caramel, Hazelnut, Chai

Non-Dairy Milk, Decaf, Coffee Mug .80

SPECIALTY COFFEE

Canadian Aimee 6
Strong Earl Grey tea with vanilla & steamed fluffy milk

Dirty Chang Mai 6
Double shot Evoke coffee over ice & milk

Dirty Chai 7
House made chai with Evoke coffee shot

Plunger 7
Single origin coffee roast, serves two

TEAS 4.5

Otago breakfast, Earl Grey, Green tea,
Berry peach, Otago summer fruits, Peppermint, Vanilla
Rooibos, Ironic made lemon honey ginger

See our drinks menu for ports and whiskey.

(GF) Gluten Free (GFO) Gluten Free Option
(DF) Dairy Free (DFO) Dairy Free Option
(VEG) Vegetarian (VEGO) Vegetarian Option
(V) Vegan (VO) Vegan Free Option

Please advise our staff of any food allergies
Thank you for choosing us today, we hope you had an enjoyable experience. If you have anything you would like to share with us then please do get in touch. Feel free to write us a review on Trip Advisor or our Facebook page @ironiccafebar