

IRONIC CAFE & BAR

BREAKFAST MENU

8AM - 2:30PM

GRANOLA

CRUNCHY SPICED HOUSE MADE GRANOLA TOPPED WITH FRESHLY SLICED BANANA OR STEWED APPLE & CREAMY MILK / 17

BUTTERMILK PANCAKES

FLUFFY BUTTERMILK PANCAKES SERVED WITH CRISPY BACON, SLICED FRESH BANANA & MAPLE SYRUP / 21.5

EGGS ON TOAST

TWO EGGS POACHED, FRIED OR SCRAMBLED ON TOASTED WHOLEMEAL BREAD WITH AN IRONIC HASH BROWN / 16

BACON & EGGS

TWO EGGS POACHED, FRIED OR SCRAMBLED ON TOASTED WHOLEMEAL BREAD WITH AN IRONIC HASH BROWN & CRISPY BACON / 22

EGGS BENEDICT

TWO POACHED EGGS ON TOASTED CIABATTA WITH YOUR CHOICE OF STREAKY BACON, WILTED SPINACH OR SMOKED SALMON TOPPED WITH IRONIC HOLLANDAISE SAUCE / 23

STATION MASTERS

A FULL BREAKFAST WITH STREAKY BACON, MUSHROOMS, PORK SAUSAGE, ROASTED TOMATO, HASH BROWN & POACHED EGGS ON TOASTED WHOLEMEAL BREAD / 26.5

LUNCH MENU

10AM - 2:30PM

THICK CUT FRIES

SERVED WITH IRONIC SEASONING & GARLIC AIOLI SMALL / 7 LARGE / 10

GARLIC TWIST - SERVES 2

IRONICS FRESHLY BAKED BREAD FILLED WITH FRESH HERBS & GARLIC BUTTER / 9

SOUP OF THE DAY

CHEFS CREATION, ALWAYS VEGAN / 17.5

SEAFOOD CHOWDER - IRONICS WINNING CHOWDER

CREAMY SEAFOOD VELOUTÉ FULL OF SMOKED FISH, FRESH FISH, CLAMS, PRAWNS & VEGETABLES / 21.5

PAN-FRIED MUSHROOMS

PAN-FRIED PORTOBELLO MUSHROOMS, WILTED SPINACH, TOMATO & FETA CHEESE ON TOASTED CIABATTA & TOPPED WITH IRONIC HOLLANDAISE SAUCE / 25.5

OMELETTE

3 EGG OMELETTE SERVED WITH CRUNCHY POTATO & SALAD GREENS
CHOOSE EITHER: HAM/CHEESE OR MUSHROOM/RED ONION/CHEESE / 21

PENANG CURRY

NORTHERN MALAYSIAN HOUSE MADE CURRY WITH FRAGRANT KAFFIR LIME & THAI MINT. MILD OR ADD YOUR OWN HEAT. SERVED WITH COCONUT RICE, MUNG BEAN SPROUTS & CRISPY ONION. YOUR CHOICE OF PUMPKIN, CRISPY FRIED TOFU, SEAFOOD OR STICKY PORK BELLY / 27.5

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LUNCH MENU

10AM - 2:30PM

BRUNCH STACK - OUR CAFE OF THE YEAR WINNING DISH

SAUTEED GREENS, CHORIZO, WILTED SPINACH, SLOW-ROASTED TOMATO, POACHED EGG & AVOCADO WHIP ON TOASTED CIABATTA / 26

LAMBS FRY

PAN-FRIED LAMBS LIVER IN A RICH PEPPERCORN SAUCE SERVED ON A CRISPY HASH BROWN WITH GRILLED STREAKY BACON / 26.5

CHICKEN NACHOS

GRILLED CAJUN CHICKEN SERVED ON TOP OF NACHOS WITH BLACK BEAN CHILLI, CORN SALSA, GRILLED CHEESE & SOUR CREAM / 21.5

BLUE COD

LOCALLY CAUGHT BLUE COD BATTERED OR CRUMBED SERVED WITH SALAD, FRIES & IRONICS TARTARE SAUCE HALF / 25 REGULAR / 31

PERI PERI CHICKEN SALAD

MARINATED CHICKEN STRIPS, STREAKY BACON LARDONS, CRUNCHY CROUTONS & SALAD GREENS BOUND IN IRONICS CEASAR DRESSING & TOPPED WITH A POACHED EGG / 23.5

FISH TACOS

TWO SOFT TORTILLAS SERVED WITH TURMERIC BATTERED SOLE, CRISPY POTATO PIECES, TANGY SLAW & FINISHED WITH SRIRACHA AIOLI / 23

VEGETABLE ROASTED KEBABS

A MEDLEY OF ROASTED, SKEWERED VEGETABLES ON A PEARL COUSCOUS CURRANT SALAD DRIZZLED WITH KALE MISO PESTO / 22.5

AMERICAN BEEF BURGER

GRILLED BEEF PATTY ON A LIGHTLY TOASTED BRIOCHE BUN, GRILLED CHEESE, BEETROOT, SHREDDED LETTUCE, MUSTARD & PICKLES. SERVED WITH FRIES / 24.5

RED WINE BRAISED BEEF PASTA

SLOW BRAISED BEEF IN A RICH MERLOT TOMATO SAUCE, PULLED AND SERVED WITH FRESH PASTA & SHAVED PARMESAN / 26.5

SOUTHERN FRIED CHICKEN

CRISPY SOUTHERN FRIED CHICKEN ON LIGHTLY TOASTED CIABATTA, GRILLED PINEAPPLE, CRUNCHY ICEBURG LETTUCE, RED ONION & TOPPED WITH JALAPENO AIOLI & FRIES / 25

NZ SALMON

GLAZED ASIAN STYLE SALMON FILLET SERVED WITH STEAMED COCONUT RICE, MEDLEY OF STIR FRIED VEGETABLES, TOASTED SESAME SEEDS & MUNG BEANS SPROUTS / 33.5

CHEFS CHOICE CUT OF STEAK

COOKED TO YOUR LIKING WITH FRIES, ONIONS, 2 EGGS & SALAD / 29.5

ADD EXTRAS TO ANY MEAL:

BACON, PORK SAUSAGE, SPINACH / 6

MUSHROOM, TOMATO, HASH BROWN, AVOCADO CREME / 5

EGG, MAPLE SYRUP, CIABATTA OR WHOLEMEAL BREAD / 3