

DINNER 5.30pm - Close



Entrees

Garlic Twist 11

Ironi's freshly baked bread filled with fresh herbs & garlic butter (serves 2)

Soup of the Day 14.5

Chefs creation served with toasted ciabatta bread (VO,GFO)

Seafood Chowder entrée 18.5 reg 22.5

Ironi's award winning chowder - creamy seafood velouté full of smoked fish, fresh fish, clams, prawns & vegetables served with toasted ciabatta bread

Pork Belly Truffle Skins 16

Crispy potato skins served with pork belly pieces, shaved Pecorino cheese & black truffle aioli (GF)

Chipotle Cauliflower 13

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

Mains

Six Hour Lamb 31.5

Lamb shoulder slowly cooked for six hours. Served with creamy kumara mash, green beans & a rich jus (GFO, DFO)

Pumpkin & Pinenut Rigatoni Pasta 27.5

Fresh rigatoni pasta served with roasted pumpkin, toasted pinenuts & a spicy tomato based sauce using seasonal local ingredients (V,VEG,DF)

Japanese Katsu Curry 30.5

Traditional katsu curry with your choice of panko crumbed chicken OR crispy tofu. Served with rice & green beans. Served mild OR add your own heat (VEGO,VO,GFO,DF)

Lambs Fry 29.5

Pan fried lambs liver in a rich peppercorn sauce served on a crispy hash brown with grilled streaky bacon (GF)

Blue Cod half 25 regular 30

Locally caught Blue Cod in a Speight's beer batter served with salad, fries & Ironi's tartare sauce (GFO)

Shakshuka (Middle Eastern Dish) 28.5

Coriander tofu dumplings cooked in a traditional Middle Eastern mild spicy tomato sauce of red peppers, garlic, cumin, tumeric & spices. Served with flatbread (GF,VEG,V,DF)

Red Pepper Chicken Breast 32

A naked chicken breast butterflied then chargrilled & served with a piquant red pepper coulis alongside a mediterranean salad of fresh tomatoes, olives, creamy feta & red onion (GF,DFO)

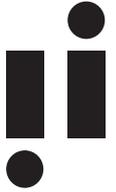
Beef Filet Mignon 35

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

ALSO AVAILABLE IF REQUESTED

Chicken Nachos, Burgers - Katsu Chicken or Ground Beef Pattie or Vegan Option

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SIDES

Fries served with Ironic seasoning & garlic aioli small 7 Large 10

Pan fried mushrooms 8

Kumara mash 7

Sautéed green beans, almonds & hollandaise 7

Potato Rosti 5

DESSERTS

Bombe Alaska 14

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

Chocolate Lava Cake 15

A rich chocolate cake filled with delicious gooey hot chocolate sauce & served with vanilla bean ice cream (VO,VEG,GF,DFO)

Adults Only 13

Vanilla bean ice cream smothered in a hot sticky Bailey's chocolate sauce topped with candied peanut crunch (GF)

Berry Sorbet 12

Ironic-made sorbet served with a vibrant berry compote (V,VEG,DF,GF)

(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