



BREAKFAST MENU

AVAILABLE TILL 2.30PM

LIGHT BREAKFAST

Breakfast Bagel

- Fresh banana, crunchy peanut butter, honey toasted oats, ionic raspberry jam (OR)..... 13.5
- Soft boiled egg, wilted spinach, smoky ham, seeded mustard creme (OR)..... 15.5
- Streaky bacon, sliced tomato, avocado crème, gruyere cheese (OR)..... 15.5
- Smoked Salmon, dill cream cheese, scrambled egg, red onion, sprouts (OR)..... 15.5

Eggs on Toast

- Poached free-range eggs on multi-grain toast served with Ionic tomato relish (OR) 13.5

Pomegranate Granola

- Pomegranate toasted oats with a hint of five spice. Topped with thickened yoghurt and berries..... 14.5

Raw Muesli

- Made for the health conscious. A mixture of dried fruits, nuts and oats. Served with coconut & almond milk and fresh banana or blueberry compote (DF) (GF) 15.5

MAINS

Ironic Brunch Stack

- Our Café of the Year 2014 winning signature dish* – Sautéed greens, chorizo and spinach with roasted tomato, poached egg and avocado crème on toasted ciabatta (OR) (V)..... 22.0

Pumpkin Smash

- Smashed pumpkin & kale, served on house-made rye toast with poached egg, walnut dukkah, creamy feta, kale pesto and balsamic reduction (OR) (V)..... 22.0

Portobello Mushrooms

- Pan-fried portobello mushrooms, tomato, spinach and pinenuts, topped with hollandaise sauce and feta cheese. Served on toasted ciabatta (OR) (V)..... 22.5

Shakshuka

- Chickpeas, char-grilled peppers, red onions and an egg baked in a lightly spiced and aromatic tomato sauce. Topped with tofu and olive tapenade. Served with warmed pide bread (OR) (V)..... 21.5

Buttermilk Pancakes

- Fluffy pancakes served with:
 - fresh banana, local streaky bacon and maple syrup..... 18.5
 - blueberry compote, citrus crème and lemon syrup..... 18.5
 - blueberry compote, fresh banana and maple syrup..... 18.5

Eggs Benedict

- Poached free-range eggs on toasted ciabatta topped with hollandaise. Served with:
 - local streaky bacon (OR) 20.5
 - cold smoked salmon (OR) 20.5

Station Masters

- A full breakfast with local streaky bacon, hash brown, portobello mushrooms, pork & sage sausage and poached free-range eggs. Served on multi-grain toast (OR) 25.0

Bacon and Eggs

- Poached free-range eggs and local streaky bacon, served on multi-grain toast with tomato relish (OR)..... 17.0

EXTRAS

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| Ironic hash brown 4.0 | Roasted tomato..... 4.0 | Hollandaise 3.0 |
| Ironic pork & sage sausage 5.0 | Baby spinach..... 3.0 | Tomato Relish 2.5 |
| Local streaky bacon 5.0 | Smoked salmon..... 5.0 | Fluffy pancake..... 6.5 |
| Spring greens..... 4.0 | Extra bread..... 2.5 | Blueberry compote..... 4.0 |
| Portobello mushrooms 4.5 | Gluten free bread..... 2.5 | Banana 4.0 |
| Avocado creme..... 3.0 | Extra free-range egg..... 3.5 | Maple syrup / Lemon syrup 3.0 |



LUNCH MENU

AVAILABLE 11.00AM - 2.30PM

LIGHT LUNCH

- Thick & chunky fries with special Ironic seasoning and roasted garlic aioli (GF) (V) 5 SML / 9.0 LGE
- Crispy potato skins topped with house-smoked corn & bacon, coriander and spicy sriracha aioli (GF) (V) 13.0
- Garlic twist packed full of herb and roasted garlic butter (V) 8.5
- Soup of the day, always vegetarian, served with toasted ciabatta (OR) (DF) (V) 15.5
- Pork & Sage sausage roll, served with tomato sauce 13.5
- Cheese roll - southland sushi, the best in the world! (V) 4.0 SML / 8.0 LGE
- Summer Salad – have a look in the cabinet for today’s freshly made salad options (V) 13.5
- Roast Vege Salad – pumpkin, kumara, carrot, beetroot, potato, spinach, feta, pine nut, lemon balsamic sauce (GF) (V) 13.5

MAINS

Gourmet Chicken Nachos

Ironic’s own mild-spiced tomato chilli with cajun chicken on corn chips. Topped with grilled cheese, fresh tomato salsa and sour cream (GF) (V) 19.5

Lambs Fry

Pan-fried lambs fry in a rich & creamy peppercorn sauce, served on a crisp potato hash and streaky bacon (GF) 24.5
(ask your waiter if you don’t know what Lambs Fry is)

Blue Cod

Fresh is best! Locally caught blue cod fillets cooked in a light Speights beer batter. Served with thick & chunky fries, green salad and house made tartare sauce (OR) 27.5

Pulled Pork Sliders

Slow-roasted pork, shredded and marinated in a rich sauce. Served with creamy slaw and zesty apple relish 18.5
Served with fries 23.5

Salmon Salad

Fresh salmon fillet oven baked with a sumac & pistachio citrus crust. Served on pea, mint & buckwheat salad with kale pesto and tomato. Topped with tzatziki and fresh lemon (GF) 26.5

Cajun Fish Tacos

Searched freshly marinated cajun fish soft shell tacos with shredded lettuce, slaw and pico de gallo – chunky salsa. Topped with creamy avocado and coriander sauce 22.5

Seafood Chowder

An award winning Ironic specialty - Creamy seafood veloute full of smoked fish, fresh fish, clams, mussels, prawns and vegetables. Served with toasted multi-grain bread 19.5

Peri Peri Chicken Caesar

Succulent chicken grilled with ironic made peri peri sauce, shredded and tossed through a caesar salad of cos lettuce, crispy bacon, croutons and a creamy avocado & tahini dressing (OR) 23.5

House-made Pasta

Ironics freshly made pasta, served with our chef’s creation using seasonal and local ingredients (V) 24.5

Royale with Cheese

Soft bun filled with beef patty, smoked cheddar cheese, roasted garlic aioli, shredded lettuce, gherkin & red onion relish and bourbon-bacon jam, one tasty burger. Served with fries 21.5

Moroccan Steak Sandwich

Beef strips marinated in a morrocan spice rub. Served on warmed olive & rosemary focaccia with rocket, cherry tomato, pomegranate dressing, ginger carrot relish and mint yoghurt. Served with fries (OR) 23.5

Salmon Roulade – smoked salmon, baby spinach & cream cheese in an egg sponge. Served with green salad (GF) 18.5

Chicken Filo – poached chicken, smoked chicken, bacon, apricot & brie. Served with salad and apricot sauce 19.5

Red Pepper Filo – red pepper rice, feta, spinach, carrot & tomato. Served with salad and mango chutney 18.5

Chicken Wrap – cajun chicken, spinach, slaw, hummus, tomato & aioli. Served with green salad 18.0

HAVE A LOOK IN THE CABINET FOR MORE OF OUR SEASONAL SWEET AND SAVOURY CREATIONS