



LIGHT

AVAILABLE 2.30PM - LATE

Garlic & Herb Twist

Ironic's freshly baked bread twist filled with fresh herbs and garlic 9

Soup of the Day

Chef's creation using fresh seasonal and local ingredients. Served with toasted bread (OR)..... 15.5

Breads & Oil

House-baked breads served warm and with Cairnmuir Central Otago olive oil and balsamic reduction..... 10.5

Antipasto Platter

A selection of Evansdale cheeses, deli-meats and dips. Served with bread & crackers, nuts, dried fruits, olives & sundried tomato (OR) 30 SERVES TWO

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.....20.5

Royale with Cheese Burger

Ciabatta bun with beef patty, aioli, house-smoked cheese, lettuce, gherkin, red onion and bourbon-bacon jam. Served with thick & chunky fries.....22.5

Fries

Crispy Fries served with roasted garlic aioli and Ironic seasoning..... 5 SML / 9 LGE

Seafood Chowder

An Ironic specialty - Creamy seafood chowder full of smoked fish, fresh fish, clams, mussels, prawns and vegetables. Served with toasted bread14 SML / 20.5 LGE



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2015





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Ironic Café & Bar
Dunedin, New Zealand



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IRONIC CAFÉ AND BAR

BREAKFAST

LUNCH

DINNER

ESPRESSO

BAR

9 ANZAC AVENUE

DUNEDIN

NEW ZEALAND

ironiccafebar.co.nz



MAIN

AVAILABLE 5.30PM - LATE

Spring Duo of New Zealand Lamb

Roasted Silver fern farms lamb rump & pressed lamb shoulder served with crispy potato rosti, sautéed spring greens, cherry tomato compote and spiced Szechuan jus ^(GF).....39.5

Blackened Pork Fillet

Oven-roasted pork fillet with a dark and aromatic crust, served with crumbed olive potato rounds, wilted spinach, beetroot relish and mustard sauce.....34.5

NZ Citrus Salmon

Salmon Fillet oven baked with a sumac & pistachio citrus crust. Served on pea, mint & buckwheat salad with kale pesto and cherry tomato. Topped with tzatziki and fresh lemon ^(GF).....33.5

Angus Rump Steak

Prime Angus Rump steak cooked to medium-rare and finished with garlic butter. Served with chunky potato wedges, caramelised onions, roasted mushrooms, and crunchy nut slaw.....34.5

Moroccan Beef Fillet

Moroccan rubbed beef fillet served with chickpea, pomegranate & herb pearl couscous, grilled vegetables, roasted vine tomato, green chermoula and ginger carrot relish.....39.5

Peri Peri Chicken

Succulent chicken thigh marinated in a sweet and spicy peri peri sauce. Served on roasted corn & black rice pilaf with pineapple salsa, avocado crème and crispy tortilla ^(OR).....32.5

House-made Pasta

Ironics freshly made pasta, served with our chef's creation using seasonal and local ingredients ^(VO).....28.5

Beer Battered Blue Cod

Fresh is best! Locally caught blue cod fillets cooked in a light Speights beer batter. Served with crispy fries, salad and house made tartare sauce ^(OR).....29.5

Pork Hock Bao

Twice cooked 'on the bone' pork hock with a soft succulent centre and crackle outside. Served with steamed buns, crushed peanut, kimchi mayo, red slaw, pickled daikon and mung sprouts.....33.5

Side Dishes

Green Salad – lettuce greens, toasted seeds, slaw, vinaigrette.....6

Thick & chunky fries with roasted garlic aioli & special seasoning.....6

Sautéed seasonal greens with balsamic lemon dressing.....7

(GF) Gluten free - (OR) Gluten free Option Available
(VO) Vegetarian Option Available



DESSERT

AVAILABLE 5.30PM - LATE

Tangy Lemon Cheesecake

Creamy lemon cheesecake with a ginger base. Served with apricot ice cream and tuile biscuit..... 15

The Chocolate Dome

70% dark chocolate mousse encased in a chocolate dome with a black forest sponge centre on a crispy crackle base. Served with raspberry reduction, cherry ice cream and chocolate twirls..... 15.5

Sticky Orange Cake

Soft and moist orange cake with a sticky ginger & marmalade glaze. Served with vanilla poached pear and banana & coconut ice cream (V) (GF) (DF)..... 14.5

Baileys & White Chocolate Brulee

Silky smooth and creamy white chocolate brulee with a hint of baileys. Served with plum, blueberry and crispy praline..... 15

Ironic Ice Cream

Tonight's flavour of ice cream made by our chefs with seasonal ingredients. Served with unique toppings. Ask your waitress for tonight's treat
DOUBLE SCOOP 9.5 / TRIPLE SCOOP 12.5



SMALL PLATES

AVAILABLE 2.30PM - LATE

Duck Spring Rolls

Crispy spring rolls filled with five spice roasted duck, watercress and mushroom. Served with chilli and lime sauce..... 14.5

Korean BBQ Pork Belly

Slow roasted pork belly in a Korean BBQ sauce, served on a crispy noodle salad with soybean, sprouts, bok choy and slaw. Topped with kimchi mayo and pickled daikon..... 14.5

Cajun Fish Taco

Seared freshly marinated cajun fish served in a soft-shell taco with shredded lettuce, slaw and pico de gallo – chunky salsa. Topped with avocado and coriander sauce..... 12.5

Salt & Pepper Squid

Sichuan pepper coated squid flash fried and served with lime aioli, mint and parsley (GF)..... 12

Pulled Pork Sliders

Slow-roasted pork, shredded and marinated in a rich sauce. Served with creamy slaw and zesty apple relish..... 13.5

Smoky Potato Skins

Crispy potato skins topped with house-smoked corn & bacon, spicy sriracha aioli and fresh coriander (GF) (VO)..... 13