



## 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) ..... 17.5

### Breads & Oil

House-baked ciabatta 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

### Minted Lamb Pie

Braised lamb pie with fresh mint and vegetables. Served with creamy mash, pea puree and onion gravy ..... 24.5

### 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 bread ..... 14 SML / 20.5 LGE





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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](https://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

### Dukkah Crumbed Sole

Dukkah & panko crumbed Sole Paupiette filled with smoked salmon and baby spinach. Served on roasted vegetables and drizzled with zesty tahini yoghurt sauce .....30.5

### Macadamia Chicken

Succulent chicken breast, oven-roasted with a macadamia & cumin crust and topped with tomato chilli jam. Served on cauliflower, chorizo & lentil braise .....32.5

### Six-Hour Braised Lamb

Lamb shoulder slowly cooked for six hours. Served with creamed spinach, kumara mash with feta & roasted garlic and minted lamb jus (GF) .....33.5

### Mushroom Beef

Pan-seared beef fillet served with mushroom braised beef, creamy mash potato, red pepper & pumpkin puree and potato threads (GF) .....39.5

### House-made Pasta

Ironics freshly made pasta, served with our chef's creation using seasonal and local ingredients (VO) .....27.5

### Venison Gnocchi Soufflé

Fluffy pillows of Parisienne gnocchi grilled with a rich hearty tomato sauce, herbed parmesan crust and venison meatballs .....31.5

### 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

### Crispy Pork Hock

Twice cooked 'on the bone' pork hock with a soft succulent centre and crackle heaven on the outside. Served with mash, smashed peas, grilled apple and caramelised onion gravy .....33.5

### Side Dishes

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

House baked bread – toasted bread selection served with butter ..... 5

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

### Pecan Pie

Individual pie with muscovado and pecan nut filling. Served with Evoke espresso chocolate chip parfait and drizzled with salted caramel sauce ..... 15

### Goey Molten Lava Cake

Decadent 70% dark chocolate lava cake with a crispy outer and goey centre. Served with raspberry couli and vanilla bean ice cream ..... 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

### Caramel Croissant Pudding

Buttery croissant baked into a caramel custard pudding with dark chocolate chunks. Served with anglaise sauce ... 15.5

### 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 7.5 / TRIPLE SCOOP 9.5



## 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

### 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

### Maple Pumpkin Salad

Maple roasted pumpkin wedges sprinkled with pistachio crumb. Topped with quinoa & rocket salad with marinated feta, red onion and pomegranate molasses (GF) (V) ..... 12

### Crumbed Camembert

Meltingly delicious morsels of goey camembert cheese. Served with apricot and brandy sauce ..... 13

### 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