

IRONIC CAFÉ & BAR

Main & Dessert set menu

Lamb shoulder slow cooked layered with creamy kumara mash, spinach bechamel sauce, pumpkin whip, spring honey glazed carrots, rich pinot noir jus

Avocado chicken stack- fresh avocado, moist chicken breast, coconut rice, nam jing sauce
micro tomato, cucumber salad (gf, df)

Sole paupiettes - panko crumbed lemon sole fillets filled with cream cheese, sundried tomato, capers & spinach served with tzatziki sauce, lemon vinaigrette, coconut rice, micro salad

Chicken, brie, cranberry filo or pumpkin, kumara, cream cheese filo, ironic rosti
red pepper coulis, micro salad (vego)

Ironics summer bowl – a delicious mix of roasted vegetables, asparagus, spinach, quinoa, feta, edamame hummus, green goddess dressing, furikake sprinkle (veg, v, gf, df)

DESSERT

Bombe Alaska - vanilla sponge roulade filled with mascarpone cream, topped with white chocolate raspberry ice-cream, toasted Italian meringue, raspberry coulis

Cinnamon oysters, freshly whipped cream, lightly dusted with icing sugar macadamia praline shard

Ironic raspberry sorbet served with vibrant berry coulis(gf,veg,v,df)

Vegan=V Vegetarian =VEG Dairy Free =DF Vegan option=VO Gluten Free =GF
Gluten free option= GFO Vegan option=VO Vegetarian option =VEGO Dairy free option = DFO