

# IRONIC EVENING MENU

## TAPAS PLATES

Cheesy garlic langos flatbread (serves 2) (veg) 12.5

Crispy florets of cauliflower, chipotle aioli, micro salad (gf,df,veg,v) 13.5

korean fried chicken, ironic sesame mayo, tonkatsu dipping sauce, micro salad (gf,df) 13.5

Potato skins, texan pulled pork, black garlic aioli, pecorino romano cheese (gf) 13.5

Kumara croquettes, feta drizzle, red pepper coulis, micro salad (gf,veg) 13.5

Sticky pork belly coated in an Asian hunsi gochujang sauce 13.5

Mediterranean pizza, tomato pizza sauce, mozzarella cheese, semi dried tomato, feta,  
Red onion, olives (gfo, veg) 18.5

Greek Lamb pizza, mozzarella cheese, fresh rosemary, hummus, slow cooked pulled lamb,  
tzatziki sauce, honey (gfo) 18.5

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

## **MAINS**

Lamb shoulder slow cooked layered with creamy kumara mash, spinach bechamel sauce, pumpkin whip, spring honey glazed carrots, rich pinot noir jus 42.5

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 38.5

Beef Wellington – Beef fillet, mushroom duxelles wrapped in golden pastry, spring honey glazed carrots, rich pinot noir jus 45.5

Ironics' award winning seafood chowder full of smoked fish, fresh fish, prawns & vegetables served with toasted ciabatta 30

Avocado chicken stack- fresh avocado, moist chicken breast, coconut rice nam jim sauce, micro tomato, cucumber salad (gf,df) 36.5

Locally caught blue cod in speights beer batter, fries, micro salad, ironics tartar (gfo) 38.5

Chicken, brie, cranberry filo, or pumpkin, kumara, cream cheese, ironic rosti red pepper coulis, micro salad 30.5 (vego)

Beef or chicken burger, philly cheese, tomato relish, aioli, beetroot, pickle, tomato, slaw ( gfo,dfo) 30.5

Open steak sandwich, grilled onion, bourbon jam, philly cheese sauce, toasted ciabatta fries (gfo) 34.5

Ironics summer bowl – a delicious mix of roasted vegetables, asparagus, spinach, quinoa, feta edamame hummus, green goddess dressing, furikake sprinkle ( veg,vo,gf,dfo) 28.5  
add karage chicken 33.5

## **SIDES**

honey glazed spring carrots	8	seasonal greens w hollandaise	8
rosti	5	truffle fries	13
		fries	7