



IRONWOOD

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COFFEE COMPANY

BREAKFAST  
AND  
LUNCH  
MENU

# Beverages

## In House Roasted Coffee

Café Latte, Piccolo Latte, Cappuccino, Flat White, Long Black, Hot Chocolate	\$4.0   \$4.7
Ristretto, Espresso, Macchiato	\$3.5
Affogato	\$9.0
Affogato Liguers	\$15.0
Baby Cino with Marshmallow	\$1.0
Chai Latte	\$4.7
Mocha Reg	\$4.7
Extras: almond, soy, decaf, syrups, coffee shot	\$0.7

## Greek Coffee

Glykós (sweet) / Métrios (medium) / Skétos (no sugar)	\$5.0
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## Loose Leaf Tea

Chamomile Organic, Peppermint Organic, Japanese Green Tea, English Breakfast Superior, Turkish Apple, French Earl Grey Blue Flowers, Ginger Kiss (Herbal Infusion)	\$5.0
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## Liqueur Coffee

Café Orange with Cointreau / Roman with Galliano / Irish with Whiskey / Mexican with Kahlua / Jamaican with Tia Maria / French with Brandy / Café Crème with Baileys / Italian with Amaretto / The Greek Godfather with Metaxas 7 Star	\$14.0
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## Iced

Iced Coffee / Iced Chocolate / Iced Mocha / Iced Chai Latte (All with ice-cream or fresh cream)	\$7.5
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## Milkshakes

Chocolate / Vanilla / Strawberry / Caramel / Banana	\$8.0 (KIDS 6.0)
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## Freshly Squeezed Juices

Green Apple, Orange, Pineapple, Carrot, Celery, Watermelon or any combination	\$8.0
(Add Ginger, Mint, Beetroot extra \$0.50)	

## Smoothies & Crushies

<b>Pineapple Crush:</b> Pineapple, orange juice, lemon sorbet	\$8.0
<b>Banana Silk:</b> Fresh Banana, honey, milk, vanilla ice cream	
<b>Berry Calmer:</b> Mix berries, apple juice, banana, ice cream	
<b>Mango Blast:</b> Mango, banana, orange juice, mango sorbet	
<b>Protein Boost:</b> Choco whey protein, banana, oats, peanut butter, almond milk	

## Water

San Pellegrino	500ml - \$7.0 /
Sparkling water	750ml - \$9.0
Acqua Panna Still Water	750ml - \$9.0
Original Spring Still Water	600ml - \$3.0

## Soft Drinks

Diet Coke / Coke Zero / Coke / Lemonade / Sunkist Orange / Lemon Squash	\$5.0
Lemon lime bitters / Ginger beer	\$6.0

# Dessert

## Cakes

(Served with cream or gluten free vanilla ice cream)

Crème Brûlée Vanilla bean infused	\$12.0
Ironwood espresso tiramisu	
Blackberry cheesecake	
Belgian Chocolate Mousse	
Chocolate Mud Cake/ gluten free available	
Carrot and walnut cake	
Sticky Date Pudding s/w caramel fudge sauce	
Apple and rhubarb crumble	
Lemon delicious	
French lemon tart	
Baked ricotta cheese cake	
Gluten free orange cake	
Fresh Strawberries s/w vanilla ice cream or fresh cream	

## Pancakes / Belgian Waffles

	\$16.0
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Available only 7am-3pm | 5:30pm - 9pm

(All served w maple syrup and vanilla ice cream)

Nutella and roasted nuts
Apple and cinnamon compote
Mixed Berry compote
Classic lemon and sugar
Fresh Strawberries

## Nutella Pizza

(Thursday/ Friday/ Saturday - All day, Sunday - Lunch)

Greek/Italian biscuits	\$2.5
Gluten free fruit and nut bars	\$6.0
Gluten free brownie	\$6.0
Muffins	\$5.5
Turkish delight	\$2.0
Cookies	\$5.0

\*Desserts are subject to variation, please see display for our delicious choices\*

## Greek Bougatsa

	\$14.0
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## Greek Galaktoboureko

	\$14.0
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# Breakfast

## • SOMETHING LIGHT •

Available All Day

## • KICK START THE DAY •

<b>Raisin and Fruit Toast</b>	<b>\$6.0</b>
<b>Toasted Banana Bread</b>	<b>\$7.0</b>
<b>Toast</b>	<b>\$6.0</b>

Sourdough / Turkish / Soy linseed / Wholemeal /  
Gluten Free Served with choice of jam, marmalade,  
honey, vegemite or peanut butter

<b>Hot Croissants</b>	
Jam and butter	<b>\$7.0</b>
Double smoked ham, cheese and Roma tomato	<b>\$10.0</b>

<b>Avocado / Pumpkin Stack</b>	<b>\$16.0</b>
Smashed avocado OR roasted smashed pumpkin served on sourdough with pomegranate, feta and black sesame seeds drizzled with balsamic glaze   <b>Add any extras</b>	

<b>Wild Forrest Mushrooms Haloumi Stack</b>	<b>\$20.0</b>
Served on roquette with grilled haloumi cheese, caramelized onion, roasted tomato s/w sourdough toast	

<b>Oven Roasted Granola</b>	<b>\$15.0</b>
Roasted oats s/w Greek yogurt topped with fresh mix berries and honey	

<b>Acai Bowl</b>	<b>\$15.0</b>
Acai blend topped with roasted oats, banana, strawberries and peanut butter	

## • SWEET •

<b>French Toast</b>	<b>\$15.0</b>
French brioche s/w maple syrup and mix berry compote	

<b>Ricotta Crepes</b>	<b>\$18.0</b>
Crepes filled with ricotta cheese, topped with honey and roasted pistachios s/w ice cream	

<b>Pancakes</b>	<b>\$16.0</b>
<b>Belgian Waffles</b>	<b>\$16.0</b>

(All served w maple syrup and vanilla ice cream)  
Apple compote and cinnamon  
Nutella and roasted nuts  
Mixed Berry compote  
Classic lemon and sugar  
Strawberries

<b>Eggs on the Toast</b>	<b>\$12.0</b>
Fried, scrambled or poached w roquette, roasted tomato s/w sourdough toast   <b>Add any extras</b>	

<b>Well-being</b>	<b>\$18.0 (GF)</b>
Sautéed kale, spinach, warm sweet potato, mushrooms, roasted cherry tomatoes, quinoa and almond flakes <b>(add poached egg \$3.0   Haloumi \$8.0)</b>	

<b>Chili Scrambled Eggs</b>	<b>\$20.0</b>
Eggs scrambled with chili, shallots and cherry tomatoes on sourdough topped with feta served with avocado and asparagus	

<b>Ironwood Grande</b>	<b>\$25.0</b>
Your style of eggs, bacon, sautéed mushrooms, chorizo, roasted tomato and hash browns s/w sourdough toast	

<b>Eggs Benedict</b>	<b>\$18.0</b>
2 Poached eggs s/w with crispy bacon, avocado and roasted tomato topped with hollandaise sauce s/w sourdough toast	

<b>Haloumi BLT</b>	<b>\$18.0</b>
Grilled haloumi served on Turkish bread with bacon, roman tomato, mixed leaves and lemon zest aioli	

<b>Double Bacon &amp; Eggs Roll</b>	<b>\$16.0</b>
2 Eggs, 2 rashers of bacon on Turkish bread with cheese & BBQ sauce	

<b>Ironwood Baked Eggs</b>	<b>\$22.0</b>
Baked eggs with onion, capsicum, garlic, chilli, cumin, thyme, light salsa, feta and sourdough	

<b>Omelettes</b>	
All served with toasted sourdough and roasted tomato	
<b>Egg whites only extra</b>	<b>\$4.0</b>

<b>LORRAINE OMELETTE</b>	<b>\$18.0</b>
Double smoked ham, cheese, tomato, baby spinach	

<b>SPANISH EGG WHITE OMELETTE</b>	<b>\$20.0</b>
Spicy chorizo, onion, capsicum, tomatoes and smoked paprika	

<b>SMOKED SALMON OMELETTE</b>	<b>\$20.0</b>
Smoked salmon, dill & sour cream	

## • EXTRAS •

Bacon	<b>\$5.0</b>	Mushrooms	<b>\$5.0</b>	Avocado	<b>\$5.0</b>	Roast Tomatoes	<b>\$4.0</b>	Smoked Salmon	<b>\$7.0</b>
Chorizo	<b>\$4.5</b>	Hash browns	<b>\$4.0</b>	Spinach	<b>\$4.0</b>	Haloumi	<b>\$8.0</b>	Grilled Chicken	<b>\$8.0</b>
								Egg	<b>\$3.0</b>



# Lunch

Available 11AM -3PM

## • MEZZEDES (STARTERS) •

### Crispy Tempura Baby Zucchini Flowers

\$24.0

Stuffed with ricotta, parmesan, mint and mild chili s/w lemon and aioli

### Spanakopita

\$16.0

Our Greek savory pastry filled with spinach, herbs and feta cheese s/w lemon and tzatziki sauce

### Meze Greco

\$24.0

Hot and cold mezze, Greek dips, olives, haloumi, calamari and pickled vegies s/w grilled pita bread

### Haloumi Peppered Figs Saganaki

\$20.0

Haloumi cheese grilled s/w peppered figs and honey balsamic glaze (GF)

### Calamari Meze

\$20.0

Tender calamari (fried or grilled) in garlic, cracked pepper, sea salt, & parsley s/w roquette, lemon and lemon zest aioli

### Saganaki Prawns

\$26.0

Fresh king prawns, garlic, red onion, capsicum, olives, cherry tomato, fresh herbs and feta cheese s/w pita bread

### Greek Dips Trio

\$16.0

3 Greek dips s/w warm pita bread

### Potato Chips El Greco

\$12.0

Crumbled feta, ex virgin olive oil, sea salt and oregano

### Sweet Potato Fries

\$12.0

## • BURGERS, SANDWICHES & GYROS •

### Chicken Avocado Sandwich

\$18.0

Free range chicken tenderloins, iceberg lettuce, Roma tomatoes, avocado, aioli and chips

### Angus Beef Burger

\$22.0

Angus beef, bacon, cheddar cheese, tomato relish, Roma tomatoes, beetroot, lettuce & chips

### Haloumi Blt

\$22.0

Grilled haloumi on Turkish with bacon, Roman tomato, mixed leaves and lemon zest aioli s/w chips

### Lamb Gyros

\$24.0

Slow roasted lamb wrapped in warm pita bread with tzatziki, tomato, Spanish onion and roquette s/w chips

### Chicken Gyros

\$20.0

Chargrilled chicken tenderloin wrapped in warm pita bread, pesto aioli, avocado and mix leaves s/w chips

## • PASTA •

(GLUTEN FREE SPAGHETTI AVAILABLE)

### Homemade Gnocchi Di Patate

\$26.0

Choice of Gorgonzola cream sauce and baby spinach OR homemade Bolognese sauce OR Napolitana

### Penne All Bolognese

\$24.0

Penne with our rich Angus beef ragout

### Linguine Provenciale

\$24.0

Mushrooms, ex- virgin olive oil, chillies, thyme, garlic, cherry tomatoes, baby spinach, olives, mint and feta

### Kavouria-Makaronada

\$36.0

Sea fresh crabmeat spaghetti with basil, chilli, garlic, parsley, cherry tomatoes, shallots and ex virgin olive oil

### Spaghetti Pescatora

\$34.0

King prawns, barramundi fillet, calamari, scallops, mussels, chilli, cherry tomatoes, garlic and shallots s/w tomato salsa

### Linguine Gamberetti

\$34.0

Ocean fresh king prawns, cherry tomatoes, baby spinach, shallots, garlic, chilli and olives s/w tomato salsa

### Spaghetti Santorini

\$38.0

Sea fresh Balmain bug meat with basil, chilli, garlic, parsley, cherry tomatoes, shallots and ex- virgin olive oil

### Seafood Risotto

\$34.0

Risotto s/w prawns, barramundi fillet, calamari, scallops, mussels, cherry tomatoes, salsa and a dash of cream

## • EXTRAS •

Steamed Veggies \$10.0

Garlic Bread \$6.0

Side Salad \$9.0

Potato Chips \$9.0

Pita Bread \$6.0

# Lunch

## • SALADS •

### Greek Salad

\$16.0

Roma tomatoes, peppers, red onion, cucumber, olives and feta s/w oregano and olive oil (GF)

### Tuna Nicoise Salad

\$20.0

Green beans, roasted chat potatoes, egg, olives, tomatoes, tuna and baby cos s/w citrus dressing (GF)

### Greek Style Lentil Salad

\$20.0

Lentils with roasted peppers, cherry tomatoes, Spanish onion, olives and feta s/w herb vinaigrette (GF)

### Quinoa Roasted Pumpkin

\$20.0

Quinoa, mix green leaves, rocket, pumpkin seeds, almond flakes, basil and lemon dressing (GF)

### Roasted Beetroot Salad

\$20.0

Wood fired roasted beetroots s/w baby spinach, rocket, snow pea, goat's feta, hazelnuts and hazelnut dressing (GF)

### Kale Roasted Sweet Potato Salad

\$20.0

Fresh kale s/w roasted sweet potato, pine nuts, avocado and olive oil lemon dressing (GF)

## • EXTRAS •

Chicken Tenderloins \$8.0

Grilled Haloumi \$8.0

Smoked Salmon \$7.0

Grilled Calamari \$10.0

Grilled Salmon \$12.0

Grilled prawns \$12.0

Lamb rump skewers \$12.0

## • SEAFOOD •

### Fish and Chips

\$27.0

Tempura wild caught barramundi fillets, s/w homemade tartar sauce, chips and salad

### Greek Style Calamari

\$27.0

Tender calamari in garlic, sea salt, cracked pepper and parsley s/w lemon zest aioli, salad and chips

### Barramundi Meuniere

\$34.0

Grilled wild caught barramundi fillet s/w mash potato, sauté spinach and lemon meunière sauce (GF)

### Crispy Skin Salmon

\$36.0

Served with tarragon infused kipfler potatoes, green beans, and roasted cherry tomatoes s/w citrus dressing (GF)

### Ironwood Seafood Platter (for 2)

\$79.0

Market fresh ocean prawns, scallops on the shell, tender calamari, NZ mussels, barramundi fillet and tempura soft shell crab s/w lemon wedges, tartar aioli and chips, salad

## • IRONWOOD SLOW ROASTS •

### Lamb Lemonato

\$36.0

Slow roasted lemon lamb rump s/w roasted veggies and lemon oregano jus (GF)

### Lamb Kleftiko

\$36.0

Slow roasted lamb rump s/w potato mash and red wine rosemary jus (GF)

### Sticky Honey Pork Belly

\$36.0

Slow roasted pork belly with spices and honey s/w mash, sautéed spinach, green apple compote and honey jus (GF)

## • MEATS •

### Eye Filler Tenderloin 250gm

\$42.0

Served with creamy mash, grilled asparagus, glazed baby carrots and garlic butter (GF)

### Lamb Rump Souvlaki

\$34.0

Served with chips, Garden salad, tzatziki and grilled pita bread

### Free Range Chicken Tenderloins Souvlaki

\$30.0

Served with chips, Garden salad, tzatziki and grilled pita bread

### Char Grilled Lamb Cutlets

\$39.0

Marinated Greek style s/w chips, garden salad and tzatziki

### Ironwood Char-grilled Meats Platter (for 2)

\$79.0

Lamb cutlets, rib eye fillet strip, chorizo, free range chicken and lamb souvlaki s/w chips, salad, tzatziki and pita bread

### Chicken Schnitzel

\$25.0

Served with chips, salad and side with rosemary jus



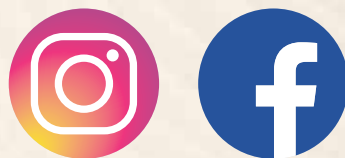






Established in 2015 and residing on the historic peninsular of Woolwich, Ironwood has been a destination for all locals, friends and families to experience a personable service that has been motivated through the passion and deep desire to have our customers satisfied when sharing our story. We are a proud family run business that is influenced by our cultural roots to provide an accommodating experience for all. Our menu has been created to celebrate a modern Australian cuisine while inspired from the seas and land of the Mediterranean. We invite you to indulge in our Glorious food complimented by our freshly in house roasted coffee!

Book your next function with us and create memories  
Catering for all occasions  
Inquire within on 029879770 or email us at  
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