



IRONWOOD

COFFEE COMPANY

DINNER 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

Pineapple Crush: Pineapple, orange juice, lemon sorbet	\$8.0
Banana Silk: Fresh Banana, honey, milk, vanilla ice cream	
Berry Calmer: Mix berries, apple juice, banana, ice cream	
Mango Blast: Mango, banana, orange juice, mango sorbet	
Protein Boost: 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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Dinner

Available 5:30PM - 9PM

• 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

• SALADS •

Greek Salad

\$16.0

Roma tomatoes, capsicum, 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

Smoked Salmon \$7.0

Grilled Salmon \$12.0

Lamb rump skewers \$12.0

Grilled Haloumi \$8.0

Grilled Calamari \$10.0

Grilled prawns \$12.0

• PASTA •

(GLUTEN FREE SPAGHETTI AVAILABLE)

Homemade Gnocchi Di Patate

\$26.0

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

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

Kavoura-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

Dinner

• WOOD FIRED SLOW ROASTS •

Lamb Lemonato

\$36.0

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

Lamb Kleftiko

\$36.0

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

• SEAFOOD •

Fish and Chips

\$27.0

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

Crispy Skin Salmon

\$36.0

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

Greek Style Calamari

\$27.0

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

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

Barramundi Meuniere

\$34.0

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

• MEATS •

Eye Filler Tenderloin 250gm

\$42.0

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

Char Grilled Lamb Cutlets

\$39.0

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

Lamb Rump Souvlaki

\$34.0

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

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

Free Range Chicken Tenderloins Souvlaki

\$30.0

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

Chicken Schnitzel

\$25.0

Served with chips, salad and side with rosemary jus

• EXTRAS •

Steamed Veggies \$10.0
Sweet Potato Fries \$12.0

Garlic Bread \$6.0
Pita Bread \$6.0

Side Salad \$9.0
Potato Chips \$9.0

Ironwood-fired Pizza

All pizzas are made with Fior di Latte Mozzarella

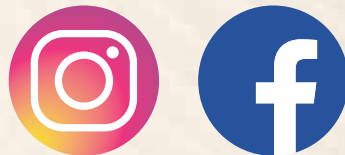
Garlic Crust	\$12.0
Wood fired pizza crust with ex virgin olive oil, garlic & oregano (add cheese \$2)	
Calzone	\$28.0
Folded pizza with Mozzarella, double smoked leg ham, mushrooms t/w salsa, s/w parmesan rocket salad	
Margherita	\$20.0
The classic: mozzarella, basil and ex virgin olive oil	
Napoletana	\$22.0
The classic: Anchovies, black olives, basil, capers and oregano	
Diavola	\$22.0
The classic: Hot salami cacciatori, olives, chili	
Capricciosa	\$24.0
The classic: Mushrooms, double smoked ham, artichokes, olives and basil	
Hawaiian	\$22.0
Double smoked ham and pineapple	
Spaniolo	\$25.0
Chorizo sausage, Spanish onion, roasted potato, garlic and chilli	
Meat Lover	\$25.0
Hot Salami cacciatori, double smoked ham, Italian pork sausage, pancetta	
Vegetariana	\$25.0
Wood fired eggplant, zucchini, roasted capsicum, baby spinach, cherry tomatoes, basil & ex virgin olive oil	
Mediterranean Spicy Chicken	\$26.0
Free range chicken, capsicum, onion and BBQ Salsa	
Char Grilled Lamb Pizza	\$28.0
Char grilled lamb w/ rosemary, Spanish onion, cherry tomatoes and feta	
Melanzane & Gamberi	\$26.0
Green prawns, wood fired eggplant, zucchini & basil leaves	
Patate E Salsiccia	\$24.0
White base, potatoes, & Italian pork sausage, garlic rosemary, ex virgin olive oil	
Prosciutto	\$26.0
San Danielle prosciutto, parmesan, rocket, extra virgin olive oil, basil	
Truffle Funghi	\$26.0
White base, mushrooms and truffle oil	
Nutella Pizza	\$20.0
Dessert Pizza with Nutella topped with strawberries and banana	





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
info@ironwoodcoffee.com.au





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