

Mezze (Entrée)

Crispy Tempura Baby Zucchini Flowers 25

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

Fish Tacos (2pc) 22

Corn Tortilla, battered barramundi, cos, cabbage, pickled onion, cherry tomato and jalapeno mayo

Spanakopita 16

Filo pastry filled with spinach, herbs and feta cheese s/w lemon and tzatziki dip

Meze Greco 26

Greek dips, olives, haloumi, calamari, dolmades, octopus /w grilled pita bread

Saganaki Prawns 26

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

Haloumi Peppered Figs Saganaki 18

Grilled s/w peppered figs and honey balsamic glaze (GF)

Calamari Meze 20

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

Greek Dips Trio 16

s/w warm pita bread

Burgers, Gyros and Sandwiches (LUNCH ONLY)

Chicken Avocado Sandwich 18

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

Angus Beef Burger 22

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

Lamb Gyros 24

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

Chicken Gyros 20

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

Haloumi BLT 22

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

Salads

Greek Salad 18

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

Tuna Niçoise 22

Rocket and spinach lettuce, corn, tomato, olives, cucumber, roasted pepper, boiled egg, pesto aoli served with toasted Sonoma sourdough smashed with avo and citrus dressing

Sweet Kale Salad 20

Kale, avocado, sweet potato, feta, candied pecans, beetroot, red onion with honey mustard dressing (GF)

Lentil Salad 20

Lentils, roasted pumpkin, mixed leaves, cherry tomato, feta, pomegranate, mint and balsamic dressing (GF)

Caesar Salad 20

Cos, bacon, parmesan, boiled egg, garlic croutons with homemade Caesar dressing

Add : Smoked Salmon 6| Grilled Salmon 10| Halloumi 6| Grilled Chicken 8| Grilled Calamari 10| Lamb Skewers 10

Ironwood Slow Roasts

Pork Belly 38

Served with oven baked lemony potatoes seasonal greens, apple compote and honey jus

Lamb Lemonato 38

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

Lamb Kleftiko 38

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

Seafood

Crispy Skin Salmon 36

Sweet potato, spinach, blistered cherry tomatoes with lemon chili butter sauce (GF)

Barramundi 36

Served with seasonal greens, creamy mash and our lemon meuniere sauce (GF)

Fish and Chips 28

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

Greek Style Calamari 28

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

Ironwood Seafood Platter (for 2) 85

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

Meat

Lamb Backstrap Souvlaki Plate 34

Pita, village salad, smoked paprika chips, tzatziki

Chicken Tenderloin Souvlaki Plate 30

Pita, village salad, smoked paprika chips, tzatziki

Char-Grilled Lamb Cutlets 39

Chips, salad and tzatziki

Chicken Schnitzel 25

Served with chips, salad with rosemary jus

Ironwood Char-grilled Meats Platter (for 2) 85

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

Eye Fillet Tenderloin 250gm 42

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

Pasta (GF Spaghetti Available)

Spaghetti Santorini 38

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

Spaghetti Pescatora 34

King prawns, calamari, scallops, mussels, chilli, garlic and shallots in a napoli sauce

Linguine Gamberetti 34

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

Penne Boscaiola 26

Mushroom, bacon, shallots and garlic in a creamy sauce with parmesan

Spaghetti Bolognese 24

Angus beef ragu in a rich red sauce

Linguine Provenciale 24

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

Gnocchi Di Patate 26

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

PIZZA MENU (Gluten Free Base+4)

Available Lunch
and Dinner

All pizzas are made with Fior di Latte Mozzarella.

Thursday, Friday,

Saturday

Sunday – Lunch

Only

Garlic Crust 12

Wood fired pizza crust with ex virgin olive oil, garlic & oregano (add cheese \$2)

Calzone 28

Folded pizza with Mozzarella, double smoked leg ham t/w salsa, s/w parmesan rocket salad

Margherita 20

The classic: mozzarella, basil and ex virgin olive oil

Napoletana 22

The classic: Anchovies, black olives, basil, capers and oregano

Diavola 22

The classic: Hot salami cacciatori, olives, chili

Capricciosa 24

The classic: Mushrooms, double smoked ham, artichokes, olives and basil

Hawaiian 22

Double smoked ham and pineapple

Meat Lover 25

Hot Salami, double smoked ham, Italian pork sausage, pancetta

Vegetariana 25

Eggplant, zucchini, roasted capsicum, baby spinach, olives, cherry tomatoes, basil & ex virgin olive oil

Mediterranean Spicy Chicken 26

Free range chicken, capsicum, onion and BBQ Salsa

Char Grilled Lamb Pizza 28

Char grilled lamb w/ rosemary, Spanish onion, cherry tomatoes and feta

Melanzane & Gamberi 26

Green prawns, wood fired eggplant, zucchini & basil leaves

Mortazza 24

White base, mortadella, pistachio, lemon zest and pepper

Prosciutto 26

San Danielle prosciutto, parmesan, rocket, extra virgin olive oil, basil

Truffle Funghi 26

White base, mushroom and truffle oil

Nutella Pizza 20