

# DESSERT

Bombe Alaska - vanilla sponge roulade filled with mascarpone cream, topped with white chocolate raspberry ice-cream, toasted Italian meringue, raspberry coulis 17

Cinnamon oysters, freshly whipped cream macadamia praline shard 17

Chocolate Lava cake served with vanilla, chocolate peanut ice-cream 17

Ironie raspberry sorbet served with vibrant berry coulis (gf,df,v,veg) 15

Affogato – A double shot of Evoke roasted coffee poured over vanilla bean icecream (gfo,dfo,veg) 15

Add a double shot of kahlua, baileys or your favourite liqueur

# IRONIC BREAKFAST MENU

Raw fruity natural muesli, berry coulis, natural yoghurt, berry compote, full creamy milk  
(vo,dfo,gfo,veg) 21.5      speciality milk add 2

Buttermilk pancakes, crispy bacon, caramelized banana, maple syrup OR berry coulis, maple syrup  
yoghurt 27

Poached eggs, toasted ciabatta, ironic rosti, tomato chutney (veg,df,gfo) 19.5

Bacon & eggs on toasted ciabatta, ironic rosti, tomato chutney (df,gfo) 26.5

Eggs Benedict, toasted ciabatta, spinach, ironic hollandaise - streaky bacon or smoked salmon (gfo) 29.5

Smashed avocado, poached eggs, cherry tomato's, feta crumble, dukkah, ciabatta (dfo,gfo,veg) 29.5

Pan fried mushrooms, spinach, roasted tomato, feta, pine nuts, hollandaise, toasted ciabatta  
(gf,veg) 31.5

Lambs fry, creamy peppercorn sauce, ironic rosti, streaky bacon (gf) 32.5

Station masters full breakfast- streaky bacon, mushrooms, pork sausage, roasted tomato ironic rosti,  
poached eggs, toasted ciabatta, tomato chutney (gfo) 32.5

Scrambled tofu seasoned with, zaatar, miso, served with fresh lemon wedge, cherry tomato's , Awanul  
Central Otago olive oil (v,gfo,veg,df) 29.5

## EXTRAS

Bacon, smoked salmon, pulled pork 9

Bread (2), hollandaise, aioli, jam, chutney, egg, rosti 5

Roast tomato (2), spinach, mushrooms, sausage 6

Butter (2) 5

Please check out our cabinet for fresh daily items – cheese rolls, tarts, pies, quiches, sandwiches, slices  
cakes, scones, scrolls & many more of our favourites made especially for you

Vegan = V      Vegetarian = VEG      Dairy Free = DF      Vegan Option = VO      Gluten Free = GF      Gluten Free Option = GFO  
Vegetarian Option = GFO      Dairy Free Option = DFO

# IRONIC LUNCH MENU

Thick cut fries, ironic seasoning, garlic aioli (gf) 12

Potato skins, texan pulled pork, black garlic aioli, pecorino romano cheese (gf) 23.5

Pumpkin soup, toasted ciabatta (gfo,dfo,veg,vo) 19.5

Crispy florets of cauliflower, chipotle aioli, micro salad (gf,df,veg,vo) 21.5

Kumara croquettes, feta drizzle, red pepper coulis, micro salad ( gf,veg vo) 24.5

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

Al whoppo's chilli beef flamed nachos (mild), chilli beans, fresh tomato salsa, grilled cheese, sour cream (gf,dfo) 28.5

Avocado chicken stack- fresh avocado, moist chicken breast, coconut rice, nam jim sauce, micro tomato & cucumber salad (gf,df) 34.5

Sole Paupiettes - panko crumbed lemon sole fillets filled with cream cheese, sundried tomato, capers & spinach, tzatziki sauce, lemon vinaigrette, coconut rice, micro salad 36.5

karage chicken taco's or pulled pork taco's served with a vibrant fresh tomato salsa, slaw, chipotle aioli fries 26.5

Chicken, brie & cranberry filo or pumpkin, spinach & cream cheese filo served with micro salad (vego) 26.5

Open steak sandwich, grilled onion, bourbon jam, philly cheese sauce, toasted ciabatta fries (gfo) 30.5

Locally caught blue cod in speights beer batter, fries, micro salad, ironics tartare (gfo)  
small 33 regular 37.5

Beef or chicken burger, philly cheese, tomato relish, aioli, beetroot, pickle, tomato, slaw ( gfo,dfo) 28.5

Ironics summer bowl – a delicious mix of roasted vegetables, asparagus, spinach, quinoa, feta, edamame hummus, green goddess dressing, furikake sprinkle (veg,v,df,gf) 27.5      add karage chicken 32.5

# TAPAS MENU

2.30pm - late

Thick cut fries, ironic seasoning, garlic aioli (gf) 12

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

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

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

Sticky pork belly coated in an Asian hunsi gochujang sauce \$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 (veg,dfo) 13.5

Karage chicken or pulled pork taco, vibrant fresh tomato salsa, slaw  
chipotle aioli 13.5

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

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

# 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 Dalry Free =df Vegan optlon=vo Gluten Free =gf  
Gluten free option= gfo Vegan option=vo Vegetarian option =vego Dalry 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  |