



IRONBARK

SIDES

- Garlic Bread 4.5
- Cheese and Garlic Bread 5
- Bowl of Chips with garlic aioli 4.5
- Wedges with sour cream and sweet chilli 6
- Steamed Seasonal Vegetables 5

SALADS

- Traditional Greek Salad 13
- Caesar Salad 13
- Chicken Caesar Salad 16
- Rocket and Fresh Parmesan 11
- Small Garden Salad 5

ENTREE

- Vegetable Frittata served on rocket leaves and semi dried tomato jam 12
- Grilled Haloumi Saganaki with a cherry tomato compote and balsamic reduction 12
- BBQ Octopus marinated in fresh herbs, lemon and garlic served on a Mediterranean salad 15
- Salt and Pepper Squid served with lime aioli and salad garnish 14

PASTA

- Penne Boscaiola – creamy mushroom bacon sauce 17
- Tortellini Bolognese – a traditional rich beef sauce 17
- Penne Pesto Chicken – strips of breast fillets, semi dried tomatoes in a pesto pine nut cream sauce 17
- Home made Sweet Potato Gnocchi in a cheese rocket cream sauce 18
- Linguine Marinara tossed with fresh seafood in a Tuscan style pomodoro sauce 19
- Risotto – see our special board for this week's risotto 17

KIDS MEALS

Under 12 years of age only.
All Kids Meals are served with a free soft drink.

- Fish and Chips 10
- Chicken Nuggets and chips 10
- Penne Bolognese or Boscaiola 10
- Single Lamb Souvlaki and chips 10

MAINS

All main meals are served with your choice of seasonal vegetables and new potatoes OR chips and salad.

Chicken Breast Schnitzel with your choice of sauce 16

Crispy Skin Salmon Fillet with saffron rosemary sauce 18

Chicken Breast Boscaiola in a creamy bacon mushroom sauce 18

Lamb Shanks slow roasted in a smokey bbq sauce 19

Stuffed Chicken Breast – spinach & mozzarella crusted in sea salt and rosemary 19

Grilled Fish – see specials board for details 22

King Prawn Salad – 6 king prawns and avocado on a mixed salad with honey mustard dressing 21

Grilled Chicken Breast topped with pan fried scallops, smoked salmon and béarnaise sauce 23

King Prawn Saganaki –12 king prawns, olives, haloumi in a tomato salsa 26

Garlic Prawns – 12 prawns in garlic butter paprika glaze 25

BBQ Lamb Souvlaki with pita bread and tzatziki 18

300gr New York Cut steak 22

500gr Rump steak 19

500gr Grain fed T-Bone 22

Ironbark Mixed Grill – 200gr steak, lamb souvlaki, beef sausage & pork ribs with smokey bbq glaze 22

Surf and Turf – 300gr New York steak, 3 prawns and béarnaise sauce 26

All steaks served with your choice of sauce – Smokey BBQ, Mushroom, Pepper, Béarnaise, Dianne, Gravy.

We recommend med-rare and medium steaks but understand some patrons wish to have their steaks cooked longer. Please be patient as cooking time for well done steaks may be up to 40 minutes.

DESSERTS

See specials board.