

All Day Breakfast

SONOMA SOURDOUGH 9 +3 House jam | Marmalade
Sourdough, Soy linseed, Turkish or GF - choice of condiment

RAISIN TOAST 9 | BANANA BREAD 9

CHIA PUDDING (V) 23
Chia seeds soaked in coconut milk & yoghurt w maple cinnamon, topped w fresh fruits, berry compote & caramelised pecans.

ACAI BOWL (V) 23
Acai, fresh strawberries, banana, Granola & peanut butter

OVEN ROASTED GRANOLA (VG) 23
Greek Yoghurt, homemade Granola, berries, passionfruit & honey

SMOKED SALMON BAGEL (M) 20
Cream cheese, red onion, capers, avocado, cucumber & fresh dill

BRIOCHE FRENCH TOAST (VG) 25
Caramelized banana, fresh berries, candied pecans & maple

BELGIAN WAFFLES (VG) 23
Nutella & fresh strawberries, s/w maple syrup & ice cream

RICOTTA AND BLUEBERRY PANCAKES (VG) 28
Maple syrup, cinnamon, butter & ice cream

EGGS ON TOAST (VG) 16 (Poached, Scrambled or Fried)
Roast vine tomato served on Sonoma bread

Breakfast extras Egg 4.5 | Scrambled eggs 9
Spinach 5 | Mushroom 5 | Roast Vine Tomato 5 | Baked Beans 5
Hashbrown 5 | Avocado 6 | Beef Sausage 7 | Bacon 8 |
Smoked Salmon 10 | Haloumi 9 | Zucchini keftedes 10

DOUBLE BACON & EGG ROLL 18
2 eggs, 2 rashes of bacon on Turkish bread w cheese & BBQ sauce

SMASHED AVO (VG) 23
2 slices of sourdough w Feta, pomegranate, balsamic glaze, black sesame seeds

MUFFIN BENEDICT 27
2 poached eggs w crispy bacon, Hollandaise & avo on English muffins - **Swap for smoked salmon 27**

CHILI HALLOUMI STACK (VG) 27
Sliced avocado on sourdough w grilled halloumi, chili honey, boiled egg & crispy kale

TOMATO BURRATA TOAST (VG) 22
Pesto & rocket toast topped w tomato medley, olive oil, caramelised balsamic & creamy burrata

BREKKIE WRAP (VG) 22
Scrambled eggs, hash brown, spinach and avocado w chipotle sauce on spinach wrap **Add Bacon +4 | Haloumi +5**

HALOUMI BLT 20
Crispy bacon, lettuce, tomato & lemon zest aioli on Turkish bun

MORNING GRECO 21
Soft boiled eggs, lemon zest, Taramasalata, basil, olive oil, crispy baguette

CHILI SCRAMBLED EGGS (VG) 28
Cherry tomatoes, Feta, shallots, broccolini, avocado on s/dough

BAKED EGGS (VG) 30
Baked eggs w onion, capsicum, garlic, chili, cumin, thyme, light salsa, Feta & 2 slices of sourdough

DUKKAH STACK 26
2 fried eggs s/w crispy bacon on sourdough topped w feta, honey, dukkah spice & roast vine tomato

TEDDY’S STEAK AND EGG (GF) 36 Add Avocado +6 | Toast +4.5
Wagyu sirloin, lamb cutlet, 2 fried eggs, seasonal vegetables

IRONWOOD GRANDE 36
Choice of eggs, bacon, sauteed mushrooms, beef sausage roast vine tomato, hash brown, baked beans w sourdough

Open Omelettes

VEGETARIAN OMELETTE (VG) 28
Roasted pumpkin, sundry tomato, spinach topped w Feta & sage s/w sourdough

CLASSIC HAM & 2 CHEESE OMELETTE 28
Double smoked ham, Gruyère & cheddar sprinkled w chives s/w sourdough

SMOKED SALMON OMELETTE (M) 33
Egg white cooked w spinach & onion topped w avocado, chili & fresh smoked salmon s/w sourdough

SPANNER CRAB OMELETTE (M) 33
Spring onion, chili oil, coriander, crispy shallots s/w sourdough

Beverages

IW SUPERIOR BLEND COFFEE SMALL 5.5 | LARGE 6.5

Latté | Cappuccino | Flat White | Piccolo | Long Black | Espresso 5 | Macchiato 5 | Chai Latté 6 | Mocha 6 | Hot Chocolate 6 | Matcha Latté 7 (with Honey)

EXTRAS \$1
Large | Extra shot | Decaf | Syrups | Honey Almond | Coconut | Soy | Oat | Lactose Free

ICED DRINKS

Iced Long Black 8 | Iced Latte 8 | Iced Coffee 10 | Iced Chai 10 | Iced Mocha 10 | Iced Chocolate 10 | Iced Matcha 11 | Iced Strawberry Couli Matcha 12 | Iced Salted Caramel Matcha 12

IRONWOOD AFFOGATO 10 - House espresso s/w vanilla ice cream
With Liqueur 18 - Frangelico, Amaretto, Khalúa or Tia Maria

GREEK STYLE COFFEES

Freddo Espresso 7.5 | Freddo Cappuccino 9 | Briki 5

TEA LOOSE LEAF 6

English Breakfast | Earl Grey | Chamomile
Peppermint | Green | Lemon & Ginger | Chai Tea 7

MILKSHAKES 10 | KIDS 8

Chocolate | Vanilla | Strawberry | Caramel

SMOOTHIES 14

Mango Blast | Mango sorbet, mango puree, banana & oj
Banana Silk | Banana, milk, honey, ice cream & cinnamon
Green | Spinach, banana and avocado w honey & oat milk
Acai Crush | Acai, Banana, berries, chia seeds, coconut water
Strawberry Wellness 15 | oconut milk, vanilla protein, almond butter, strawberry & chia seeds
Protein Boost 15 | Peanut butter, chocolate protein, honey almond milk & banana

JUICE FRESHLY SQUEEZED 12

Green Day | Green apple, cucumber, spinach, celery, lemon
Revitalise | Beetroot, carrot, orange, ginger
Tropicana | Watermelon, pineapple, orange, green apple
Straight Orange Juice
•• **Detox Shot 5** | Orange, turmeric, lemon, ginger, cayenne pepper

SOFT DRINKS 6

Coke | Coke No Sugar | Diet Coke | Lemonade | Solo | Ginger Beer 7.5 | Lem/ Lime Bitters 7.5 | Sparkling | Sparkling | Still 750ml 11.5

BREAKFAST COCKTAILS -

ESPRESSO MARTINI 22 | BLOODY MARY 22 | MIMOSA 15 | APEROL SPRITZ 22

To Start

HOUSE DIPS & PITA 18

Tzatziki, Taramasalata, Babaganoush s/w warm pita bread

ZUCCHINI KEFTEDES (VG) 20

Greek style Feta, mint, dill, zucchini balls s/w lemon, tzatziki

SPANAKOPITA (VG) 20

Greek spinach & feta pide sw Tzatziki & lemon

OCTOPUS KRASATO (A) 30

Slow cooked Octopus in red wine s/w grilled pita bread

FISH TACOS (A) 28

Tortilla topped w crispy battered barramundi fillet, baby cos, pickled onion, coriander & jalapeño mayo

BBQ KING PRAWNS (A) (GF) 33

Grilled King Prawns w burnt butter & sage

GREEK STYLE CALAMARI (M) 24

Tender Calamari (fried or grilled) with lemon zest aioli

Salads and Health Bowls

VILLAGE SALAD (VG) (GF) 24

Tomato, peppers, red onion, cucumber, olives & Feta s/w oregano & olive oil

KALIMERA GREEN BOWL (VG) 28

Feta & zucchini balls, kale, avocado, cucumber, green olives, orzo pasta w honey mustard dressing & tzatziki

WELLNESS BOWL (VG) (GF) 28

Roasted pumpkin wedge, kale, broccolini, brown rice, avocado, s/w nut seed mix & creamy Miso dressing

CHICKEN CAESAR SALAD (GF) 30

Chicken, cos lettuce, Parmesan, bacon, croutons, boiled egg & housemade creamy Caesar dressing.

GRILLED HALOUMI & CHICKEN SALAD (GF) 32

Cos lettuce, tomato, cucumber, quinoa, avocado s/w honey mustard dressing

PRAWN & MANGO SALAD (A) (GF) 33

Grilled King prawns w rocket, pomegranate, cucumber, cherry tomatoes and mango s/w lime dressing

Add to your Salad

Egg 4.5 | Smoked Salmon 10 | Grilled Salmon 17 | Haloumi 9
Grilled Calamari 10 | Grilled Chicken 10 | King Prawns 17 |
Lamb Backstrap Souvlaki 14

Sangas' & Burgers

TUNA MELT 21

Toasted sourdough w house tuna mix, Swiss cheese & roquette

IRONWOOD CLUB SANDWICH 29

Chicken, bacon, lettuce, tomato, cheese, aioli, avocado, house sauce on white bread s/w chips

SOUTHERN FRIED CHICKEN BURGER 27

Milk Bun, purple slaw, pickled onion, & Peri Peri aioli s/w chips

BEEF BURGER 27

Milk bun, lettuce, cheese, tomato and onion s/w house sauce

STEAK SANGA 33

Crispy baguette, caramelised onion, tomato, with American mustard & BBQ sauce s/w chips

Ironwood Greek Yeeros

TENDER CHICKEN 27 | LAMB BACKSTRAP 29

Tzatziki, red onion, lettuce, tomato wrapped in warm Pita bread s/w chips

Mediterranean

GNOCCHI POMODORO (VG) 30

In rich red sauce topped w melted burrata & basil

MUSHROOM RISOTTO (V) (GF) 32

Mushroom medley, chives, Parmesan, butter Add Chicken +6

SPAGHETTI BOLOGNESE 30

Beef ragu in a rich red sauce

SEAFOOD ORZO (M) 42

Greek style pasta in rich red sauce with king prawns, calamari, scallops, & mussel

SPAGHETTI SANTORINI (M) 45

Spanner crab, cherry tomatoes, garlic, olive oil, parsley & chili oil

By the Sea

CRISPY SKIN SALMON (A) (GF) 45

Seasonal vegetables, sweet potato, lemon butter & dill sauce

FISH AND CHIPS (A) 35

Tempura wild caught barramundi fillets, s/w homemade Tartar sauce & hot crunchy chips & side of garden salad

Greek Souvlaki Plate

LAMB BACKSTRAP 42 | TENDER CHICKEN 39

Pita, village salad, s/w chips &, Tzatziki

Classico

LAMB CUTLETS (GF) 45

with roasted potatoes and seasonal greens topped w gravy jus

WAGYU STEAK (GF) 58

Served with seasonal Greens, crisp potatoes, choice of sauce mushroom, peppercorn, gravy

SLOW ROASTED PORK BELLY 45 (FRI-SUN ONLY)

Succulent crispy pork belly s/w mash, seasonal veggies & cinamon apple compote

Ironwood Platters

IRONWOOD MIXED GRILLED SEAFOOD PLATTER (M) (FOR 2) 150

Grilled Barramundi fillet, Tempura Crab, bbq Prawns, Calamari Mussels, Scallops s/w chips, Greek salad & Tartare sauce

IRONWOOD MIXED GRILLED MEAT PLATTER (FOR 2) 150

Wagyu Sirloin, Lamb, Chicken Souvlaki, Lamb cutlets & Beef sausage s/w chips, Pita bread, Greek salad & Tzatziki

IRONWOOD

Seafood Origin: (A) - Australia (I) - Imported (M) - Mixed

Terms and Conditions

BYO Wine Only \$5 per person / Cakeage \$3 per person.
No Split Bills. Set menu is recommended for 12 or more people.
(Kindly ask our friendly staff)