

All Day Breakfast

SONOMA SOURDOUGH 9 +2 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) 19
Acai, fresh strawberries, banana, Granola & peanut butter

OVEN ROASTED GRANOLA (VG) 19
Greek Yoghurt, homemade Granola, berries, passionfruit & honey

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

BRIOCHE FRENCH TOAST (VG) 23
Caramelized banana, fresh berries, candied pecans & maple

BELGIAN WAFFLES (VG) 20
Nutella & fresh strawberries, s/w maple syrup & ice cream

RICOTTA AND BLUEBERRY PANCAKES (VG) 25
Maple syrup, cinnamon, butter & ice cream

EGGS ON TOAST (VG) 15 (Poached, Scrambled or Fried)
Roast vine tomato served on Sonoma bread

Breakfast extras

Egg 4.5 | Spinach 4 | Mushroom 5 | Roast Vine Tomato 4
Baked Beans 5 | Hashbrown 5 | Avocado 5 | Beef Sausage 6
Bacon 6 | Smoked Salmon 8 | Haloumi 8 | Zucchini keftedes 8

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

SMASHED AVO (VG) 21
2 slices of sourdough w Feta, pomegranate, balsamic glaze, black sesame seeds

MUFFIN BENEDICT 25
2 poached eggs w crispy bacon, Hollandaise & avo on English muffins - Swap for Mushroom /Spinach 25, Smoked salmon 27

CHILI HALLOUMI STACK (VG) 24
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) 20
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 19
Soft boiled eggs, lemon zest, Taramasalata, basil, olive oil, crispy baguette

CHILI SCRAMBLED EGGS (VG) 26
Cherry tomatoes, Feta, shallots, broccolini, avocado on s/dough

BAKED EGGS (VG) 27
Baked eggs w onion, capsicum, garlic, chili, cumin, thyme, light salsa, Feta & 2 slices of sourdough

DUKKAH STACK 24
2 fried eggs s/w crispy bacon on sourdough topped w feta, honey, dukkah spice & roast vine tomato

TEDDY’S STEAK AND EGG (GF) 35 Add Avocado +5 | Toast +3
Wagyu sirloin, lamb cutlet, 2 fried eggs, seasonal vegetables

IRONWOOD GRANDE 32
Choice of eggs, bacon, sauteed mushrooms, beef sausage roast vine tomato, hash brown, baked beans w sourdough

Open Omelettes

VEGETARIAN OMELETTE (VG) 26
Roasted pumpkin, sundry tomato, spinach topped w Feta & sage s/w sourdough

CLASSIC HAM & 2 CHEESE OMELETTE 26
Double smoked ham, Gruyère & cheddar sprinkled w chives s/w sourdough

SMOKED SALMON OMELETTE 30
Egg white cooked w spinach & onion topped w avocado, chili & fresh smoked salmon s/w sourdough

SPANNER CRAB OMELETTE 30
Spring onion, chili oil, coriander, crispy shallots s/w sourdough

Beverages

IW SUPERIOR BLEND COFFEE SMALL 5 | LARGE 6

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

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

ICED DRINKS
Iced Long Black 7 | Iced Latte 7 | Iced Coffee 9 | Iced Chai 9
Iced Mocha 9 | Iced Chocolate 9 | Iced Matcha 9
Iced Strawberry Couli Matcha 12 | Iced Salted Caramel Matcha 12

IRONWOOD AFFOGATO 9 - House espresso s/w vanilla ice cream
With Liqueur 18 - Frangelico, Amaretto, Khalúa or Tia Maria

GREEK STYLE COFFEES
Freddo Espresso 7 | Freddo Cappuccino 8 | Briki 5

TEA LOOSE LEAF 6
English Breakfast | Earl Grey | Chamomile
Peppermint | Green | Lemon & Ginger | Chai Tea 7

MILKSHAKES 9 | KIDS 7
Chocolate | Vanilla | Strawberry | Caramel

SMOOTHIES 12
Mango Blast | Mango sorbet, mango puree, banana & oj
Banana Silk | Banana, milk, honey, ice cream & cinnamon
Green 13 | Spinach, banana and avocado w honey & oat milk
Acai Crush 13 | Acai, Banana, berries, chia seeds, coconut water
Strawberry Wellness 14 | coconut milk, vanilla protein, almond butter, strawberry & chia seeds
Protein Boost 14 | Peanut butter, chocolate protein, honey almond milk & banana

JUICE FRESHLY SQUEEZED 10
Green Day | Green apple, cucumber, spinach, celery, lemon
Revitalise | Beetroot, carrot, orange, ginger
Tropicana | Watermelon, pineapple, orange, green apple
Straight Orange Juice
•• Detox Shot 4.5 | Orange, turmeric, lemon, ginger, cayenne pepper

SOFT DRINKS 6
Coke | Coke No Sugar | Diet Coke | Lemonade | Solo
Ginger Beer 6 | Lem/ Lime Bitters 7 | Sparkling | Still 750ml 11.5

BREAKFAST COCKTAILS -
ESPRESSO MARTINI 20 | BLOODY MARY 20
MIMOSA 15 | APEROL SPRITZ 20

To Start

HOUSE DIPS & PITA 16

Tzatziki, Taramasalata, Babaganoush s/w warm pita bread

ZUCCHINI KEFTEDES (VG) 18

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

SPANAKOPITA (VG) 20

Greek spinach & feta pide sw Tzatziki & lemon

OCTOPUS KRASATO 25

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

FISH TACOS 24

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

BBQ KING PRAWNS (GF) 28

Grilled King Prawns w burnt butter & sage

GREEK STYLE CALAMARI 23

Tender Calamari (fried or grilled) with lemon zest aioli

Salads and Health Bowls

VILLAGE SALAD (VG) (GF) 22

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

KALIMERA GREEN BOWL (VG) 25

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

WELLNESS BOWL (VG) (GF) 25

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

CAESAR SALAD (GF) 25

Cos, Parmesan, bacon, croutons, boiled egg & housemade creamy Caesar dressing.

GRILLED HALOUMI & CHICKEN SALAD (GF) 30

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

PRAWN & MANGO SALAD 30

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

Add to your Salad

Egg 4.5 | Smoked Salmon 8 | Grilled Salmon 14 | Haloumi 8
Grilled Calamari 8 | Grilled Chicken 8 | King Prawns 14
Lamb Backstrap Souvlaki 12 | Wagyu Steak (125g) 16

Sangas’ & Burgers

TUNA MELT 21

Toasted sourdough w house tuna mix, Swiss cheese & roquette

IRONWOOD FISH BURGER 27

Panko crumbed barramundi fillet on milk bun w lettuce, cheese, gherkin, house tartare s/w lemon & chips

IRONWOOD CLUB SANDWICH 27

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

SOUTHERN FRIED CHICKEN BURGER 25

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

BEEF BURGER 26 Add Bacon +6

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

STEAK SANGA 27

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

Ironwood Greek Yeeros

TENDER CHICKEN 25 | LAMB BACKSTRAP 27

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

Mediterranean

GNOCCHI POMODORO (VG) 28

In rich red sauce topped w melted burrata & basil

MUSHROOM RISOTTO (V) (GF) 28

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

SPAGHETTI BOLOGNESE 28

Beef ragu in a rich red sauce

SEAFOOD ORZO 38

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

SPAGHETTI SANTORINI 42

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

By the Sea

CRISPY SKIN SALMON (GF) 41

Seasonal vegetables, sweet potato, lemon butter & dill sauce

FISH AND CHIPS 32

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

Greek Souvlaki Plate

LAMB BACKSTRAP 38 | TENDER CHICKEN 36

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

Classico

LAMB CUTLETS (GF) 40

with roasted potatoes and seasonal greens topped w gravy jus

WAGYU STEAK (GF) 55

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

SLOW ROASTED PORK BELLY 42 (FRI-SUN ONLY)

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

Ironwood Platters

IRONWOOD MIXED GRILLED SEAFOOD PLATTER (FOR 2) 130

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

IRONWOOD MIXED GRILLED MEAT PLATTER (FOR 2) 130

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

IRONWOOD

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)