

Starters

WARM MARINATED OLIVES 8

ROSEMARY FOCACCIA 12

Greek olive oil, balsamic

HOUSE DIPS & PITA 16

Tzatziki, taramasalata, babaganoush, pita bread

ZUCCHINI KEFTEDES (VG) 18

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

SPANAKOPITA (VG) 20

Greek spinach & feta pide, tzatziki & lemon

GRILLED SAGANAKI (VG) 21

Greek local cheese pan fried, black sesame seed, s/w lemon

GREEK STYLE LAMB CUTLETS 21

Grilled lamb cutlets s/w house tzatziki & lemon

OCTOPUS KRASATO 25

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

GREEK STYLE CALAMARI 23

Fried or grilled s/w lemon zest aioli

BBQ KING PRAWNS (GF) 28

Grilled King Prawns w burnt butter & sage

Salads

VILLAGE SALAD (V) (GF) 22

Tomato, peppers, red onion, olives cucumber & feta, oregano, olive oil

PRAWN & MANGO SALAD 30

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

GRILLED HALOUMI & CHICKEN SALAD (GF) 30

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

CAESAR SALAD (GF) 25

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

Add to your salad

HALLOUMI 8 SMOKED SALMON 8 GRILLED SALMON 14 GRILLED CHICKEN 8
LAMB BACKSTRAP SOUVLAKI 12 GRILLED CALAMARI 8 KING PRAWNS 14

IW

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)*

Mains

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 rich red sauce

SEAFOOD ORZO 38

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

SPAGHETTI SANTORINI 42

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

SLOW ROASTED PORK BELLY 42

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

SLOW ROASTED LAMB KLEFTIKO 42

Greek lamb rump w mash potato & gravy

IRONWOOD CHICKEN SCHNITZEL 30

Crunchy fries & seasonal greens
sauces - mushroom, peppercorn or gravy

FISH AND CHIPS 32

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

CATCH OF THE DAY 49

roasted seasonal vegetables, w lemon butter sauce

LAMB CUTLETS (GF) 40

S/w roasted potatoes & seasonal greens topped w gravy jus

WAGYU STEAK 55

Crisp potato, broccolini - choice of sauce - mushroom, peppercorn, gravy

IRONWOOD GREEK SOUVLAKI PLATE LAMB BACKSTRAP 38

Pita, village salad, s/w chips & tzatziki

IRONWOOD GREEK SOUVLAKI PLATE TENDER CHICKEN 34

Pita, village salad, s/w chips & tzatziki

Platters

IRONWOOD MIXED GRILLED MEAT PLATTER 130 (FOR 2)

Lamb, chicken souvlaki, lamb cutlets, beef sausage & wagyu sirloin sw chips, pita bread, Greek salad & tzatziki

IRONWOOD MIXED GRILLED SEAFOOD PLATTER 130 (FOR 2)

Grilled barramundi fillet, tempura crab, bbq prawns, calamari, mussels, scallops sw chips, Greek salad & tartare sauce

Add Sides

GRILLED PITA BREAD 6
served warm

CRUNCHY FRIES 12
El Greco add Feta +3

VEGETABLES 16
seasonal variety

POTATOES 14
lemon & oregano