

Starters

WARM MARINATED OLIVES 10

ROSEMARY FOCACCIA 14

Greek olive oil, balsamic

HOUSE DIPS & PITA 18

Tzatziki, taramasalata, babaganoush, pita bread

ZUCCHINI KEFTEDES (VG) 20

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

SPANAKOPITA (VG) 20

Greek spinach & feta pide, tzatziki & lemon

GRILLED SAGANAKI (VG) 24

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

GREEK STYLE LAMB CUTLETS 25

Grilled lamb cutlets s/w house tzatziki & lemon

OCTOPUS KRASATO (A) 30

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

GREEK STYLE CALAMARI (M) 24

Fried or grilled s/w lemon zest aioli

BBQ KING PRAWNS (A) (GF) 33

Grilled King Prawns w burnt butter & sage

Salads

VILLAGE SALAD (V) (GF) 24

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

PRAWN & MANGO SALAD (A) (GF) 33

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

GRILLED HALOUMI & CHICKEN SALAD (GF) 32

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

CHICKEN CAESAR SALAD (GF) 30

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

Add to your salad

HALLOUMI 9 SMOKED SALMON 10 GRILLED SALMON 17 GRILLED CHICKEN 10
LAMB BACKSTRAP SOUVLAKI 14 GRILLED CALAMARI 10 KING PRAWNS 17

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

IWW

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) 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 rich red sauce

SEAFOOD ORZO (M) 42

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

SPAGHETTI SANTORINI (M) 45

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

SLOW ROASTED PORK BELLY 45

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

SLOW ROASTED LAMB KLEFTIKO 45

Greek lamb rump w mash potato & gravy

IRONWOOD CHICKEN SCHNITZEL 33

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

FISH AND CHIPS (A) 35

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

CATCH OF THE DAY (A) 52

roasted seasonal vegetables, w lemon butter sauce

LAMB CUTLETS (GF) 45

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

WAGYU STEAK 58

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

IRONWOOD GREEK SOUVLAKI PLATE LAMB BACKSTRAP 42

Pita, village salad, s/w chips & tzatziki

IRONWOOD GREEK SOUVLAKI PLATE TENDER CHICKEN 39

Pita, village salad, s/w chips & tzatziki

Platters

IRONWOOD MIXED GRILLED MEAT PLATTER 150 (FOR 2)

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

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

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

Add Sides

GRILLED PITA BREAD 8
served warm

CRUNCHY FRIES 12
El Greco add Feta +3

VEGETABLES 16
seasonal variety

POTATOES 14
lemon & oregano