

NYE - MENU

WELCOME TO IRONWOOD

Join us as we celebrate the turning of the year with an exquisite dining experience designed to delight your senses and usher in a sparkling New Year. Each guest will be welcomed with a glass of Paul Louis Blanc de Blanc.

ENTRÉE

Salmon & Tuna Sashimi Crudo (GF)

Finger lime pearls, Extra virgin olive oil, Sea salt, Micro herbs

Zucchini Keftedes (V)

Dodoni feta, Zucchini, Mint & dill, Served with lemon and house Tzatziki

Grilled Garlic Butter King Prawns (GF)

Charred lemon, House-baked focaccia, Parsley and chilli butter

Heirloom Tomato & Avocado Crudo (V, GF) (available on request)

Finger lime pearls, Extra virgin olive oil, Micro herbs, Toasted seeds

MAINS ALTERNATING

Market Fresh John Dory (GF)

Grilled fillet, Saffron risotto, Charred asparagus, Burnt lemon butter sauce, Citrus gremolata

Slow-Roasted Osso Buco (GF)

Red wine braise, Creamy polenta, Roasted root vegetables

Slow-Roasted Stuffed Aubergine (V, GF) (available on request)

Mediterranean grains, Tomato concasse, Roasted root vegetables, Citrus gremolata

DESSERT TO SHARE

Traditional Greek Bougatsa (V)

Warm custard-filled filo, Cinnamon sugar, Served with vanilla bean ice cream

Ironwood Espresso Tiramisu (V)

Homemade mascarpone cream, Savoiardi soaked in Ironwood espresso,
Finished with shaved dark chocolate, Served with vanilla bean ice cream

Gluten-Free Oscar Torte (GF, V) (available on request)

A flourless chocolate hazelnut cake covered with dark chocolate ganache
Served with vanilla bean ice cream