

All Day Breakfast

SONOMA SOURDOUGH 8 +\$2 House jam | Pistachio papi spread
Sourdough, Soy linseed, Turkish or GF - choice of condiment

RAISIN TOAST 8 | BANANA BREAD 8

ACAI BOWL 19 (VG)
Acai, fresh strawberries, banana, Granola & peanut butter
Add pistachio papi spread +2

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

SMOKED SALMON BAGEL 19
Cream cheese, red onion, capers, avocado, cucumber & fresh dill

BRIOCHE FRENCH TOAST 22 (V)
Caramelized banana, fresh berries, candied pecans & maple

BELGIAN WAFFLES 19 (V)
Nutella & fresh strawberries, s/w maple syrup & ice cream

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

EGGS ON TOAST 14 (V) POACHED, SCRAMBLED OR FRIED
Roast vine tomato served on Sonoma bread

DOUBLE BACON & EGG ROLL 16
2 eggs, 2 rashes of bacon on Turkish bread s/w cheese & BBQ sauce

SMASHED AVO 20 (V)
2 slices of sourdough w feta, pomegranate, balsamic glaze, black sesame seeds

MUFFIN BENEDICT 24
2 poached eggs w crispy bacon, Hollandaise & avocado on English muffins (swap for mushroom or spinach 24, Smoked salmon 26)

BREKKIE WRAP 20 (V)
Scrambled eggs, hash brown, spinach and avocado w chipotle sauce on spinach wrap Add Bacon +4 | Haloumi +5

HALOUMI BLT 19
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 25 (V)
Cherry tomatoes, Feta, shallots, broccolini, avocado on sourdough

BAKED EGGS 25 (V)
Baked eggs w onion, capsicum, garlic, chili, cumin, thyme light salsa, Feta & sourdough

KALIMERA BREKKIE BOARD 26 (V)
Spanakopita, cucumber, olives, tomato, haloumi & boiled egg w olive oil & oregano

DUKKAH STACK 22
2 fried eggs sw crispy bacon on sourdough topped w feta, honey, dukkah spice & roast vine tomato

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

IRONWOOD GRANDE 30
Choice of eggs, bacon, sauteed mushrooms, beef sausage roast vine tomato, hash brown, baked beans w sourdough

Breakfast extras

Egg 3.5 | Spinach 4 | Mushroom 4 | Roast vine tomato 4
Baked beans 5 | Hashbrown 5 | Avocado 5 | Beef sausage 6
Bacon 6 | Smoked Salmon 8 | Haloumi 8

Open Omelettes

VEGETARIAN OMELETTE 26 (V)
mushrooms, spinach, capsicum, shallots, Feta, s/w sourdough

GRECIAN OMELETTE 26 (V)
tomato, onion, feta, olives, cucumber 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 4.5 | Macchiato 4.5

Chai Latté 6 | Mocha 6 | Hot Chocolate 6

Matcha Latté brewed with Honey & Oat milk 6

EXTRAS 70C

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

ICED DRINKS

Iced Long Black 7 | Iced Latte 7 | Iced Coffee 8 | Iced Chai 8
Iced Mocha 8 | Iced Chocolate 8 | Iced Matcha 8
Iced Homemade Tea 8 | Iced Strawberry Couli 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 11

Mango Blast | Mango sorbet, mango puree, banana & oj
Banana Silk | Banana, milk, honey, ice cream & cinnamon
Acai Crush 13 | Acai, Banana, berries, chia seeds, coconut water
Green 13 | Spinach, banana and avocado w honey & oat milk
Protein Boost 14 | Peanut butter, choc protein powder, 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 OJ

SOFT DRINKS 6

Coke | Coke No Sugar | Diet Coke | Lemonade | Solo
Ginger Beer 6 | Lemon Lime Bitters 7
Sparkling / Still Water 750ml 11.5

BREAKFAST COCKTAILS - ESPRESSO MARTINI 20

BLOODY MARY 20 | MIMOSA 15 | APEROL SPRITZ 20

Lunch

HOUSE DIPS & PITA 16

Tzatziki, Taramasalata, Babaganoush s/w warm pita bread

DAKOS SALAD 24 (V)

Cretan rusk, grated tomato, feta, capers Kalamata olives, oregano & olive oil

SPANAKOPITA 20 (V)

Greek spinach & feta pide sw Tzatziki & lemon

FISH TACOS 24

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

SAGANAKI KING PRAWNS 29 (GF) MAIN OPTION 42

Tomato salsa, garlic, capsicum, olives, onion & feta, grilled pita

GREEK STYLE CALAMARI 23

Tender Calamari (fried or grilled) with lemon zest aioli

Salads

VILLAGE SALAD 21 (V) (GF)

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

SWEET KALE SALAD 25 (V) (GF)

Kale, avocado, cherry tomato, Feta, candied pecans, beetroot, sweet potato, pomegranate s/w honey mustard dressing

WELLNESS BOWL 25 (VG) (GF)

Roasted pumpkin wedge, kale, broccolini, brown rice, avocado, s/w nut seed mix & creamy Miso dressing **Add poached egg +3.5**

CAESAR SALAD 25 (GF)

Cos, Parmesan, bacon, croutons, boiled egg & housemade creamy Caesar dressing. **Add Chicken +8 or Prawns +14**

GRILLED HALOUMI & CHICKEN SALAD 30 (GF)

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

GREEK POWER BOWL 30 (GF) (CHOICE OF CHICKEN OR LAMB)

Cos lettuce, red onion, cucumber, quinoa, sweet potato, avocado & tzatziki

Add to your Salad ←

Smoked Salmon 8 | Grilled Salmon 14 | Haloumi 8

Lamb Backstrap Souvlaki 12 | Grilled Chicken 8

King Prawns 14 | Grilled Calamari 8

Sangas’ & Burgers

TUNA MELT 21

Toasted sourdough w house tuna mix, Swiss cheese & roquette

IRONWOOD CLUB SANDWICH 26

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

SOUTHERN FRIED CHICKEN BURGER 24

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

BEEF BURGER 26

Milk bun, lettuce, cheese, tomato, beetroot, bbq sauce caramelised onion s/w chips **Add Bacon +5**

STEAK SANGA 26

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

Ironwood Greek Yeeras

TENDER CHICKEN 25 | LAMB BACKSTRAP 27

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

Mediterranean

MUSHROOM RISOTTO 28 (V) (GF)

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

SEAFOOD RISOTTO 38 (GF)

King prawns, mussel, scallops, calamari, dash of cream in a red sauce w chili

SPAGHETTI BOLOGNESE 28

Beef ragu in a rich red sauce

SPAGHETTI PAROS 42

King prawns, barramundi fillet & calamari in Napolitana sauce

SPAGHETTI SANTORINI 42

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

By the Sea

CRISPY SKIN SALMON 39 (GF)

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, smoked paprika, s/w chips, Tzatziki

Classico

LAMB CUTLETS 40

S/w crunchy fries, roquette parmesan salad & mint gravy jus

WAGYU STEAK 55 (GF)

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.

1.5% Merchant surcharge on all card transactions.

No Split Bills. Set menu is recommended for 12 or more people.

(Kindly ask our friendly staff)

Starters

WARM MARINATED OLIVES 8

ROSEMARY FOCACCIA 12

Greek olive oil, balsamic

HOUSE DIPS & PITA 16

Tzatziki, taramasalata, babaganoush, pita bread

SPANAKOPITA 20 (V)

Greek spinach & feta pide, tzatziki & lemon

BURRATA 22 (V/GF)

Pumpkin purée, mixed roasted nuts, basil, olive oil, sage Add Focaccia +5

GREEK STYLE CALAMARI 23

Lemon zest aioli

SAGANAKI KING PRAWNS 29 (GF)

Tomato salsa, garlic, capsicum, olives, onion & feta, grilled pita **42 (AS MAIN OPTION)**

Salads

VILLAGE SALAD 21 (V/GF)

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

SWEET KALE SALAD 25 (V/GF)

Kale, avocado, cherry tomato, feta, sweet potato, candied pecans, beetroot, pomegranate, honey mustard dressing

DAKOS SALAD 24 (V)

Cretan rusk, grated tomato, feta, capers kalamata olives, oregano & olive oil

GRILLED HALOUMI & CHICKEN SALAD 30 (GF)

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

GREEK POWER BOWL 30 (GF) (CHOICE OF CHICKEN OR LAMB)

Cos lettuce, red onion, cucumber, quinoa, sweet potato, avocado & tzatziki

CAESAR SALAD 25 (GF)

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

Add Chicken 8 or Prawns 14

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

IWW

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Mains

BEEF LOUKANIKO 30

Homemade beef sausage w creamy mash & gravy

MUSHROOM RISOTTO 28 (V) (GF)

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

SEAFOOD RISOTTO 38 (GF)

King prawns, mussel, scallops, calamari & dash of cream in red sauce w chili

SPAGHETTI BOLOGNESE 28

Beef ragu, red sauce

SPAGHETTI PAROS 42

King prawns, barramundi fillet & calamari in napolitana sauce

SPAGHETTI SANTORINI 42

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

SLOW ROASTED PORK BELLY 42

Succulent crispy pork belly sw 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
choice of sauce -
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

Spanakorizo herbed rice w spinach, onion, dill, feta s/w lemon butter sauce

LAMB CUTLETS 40

Served with crunchy fries, roquette parmesan salad and mint gravy jus

WAGYU STEAK 55

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

IRONWOOD GREEK SOUVLAKI PLATE LAMB BACKSTRAP 38

TENDER CHICKEN 34

Pita, village salad, smoked paprika sw chips & tzatziki

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

BEETROOT SALAD 16

walnuts & goats cheese

CRUNCHY FRIES 12

El Greco add Feta +3

POTATOES 14

lemon & oregano

VEGETABLES 16

seasonal variety

THE REALLY IMPORTANT IRONWOOD MENU

SCRAMBLED EGGS ON TOAST 10

BACON & EGG ROLL 12
WITH CHEESE & BBQ SAUCE

CHICKEN & CHIPS 17
CRUMBED OR GRILLED

FISH & CHIPS 17
FRIED OR GRILLED

BURGER & CHIPS 17
BEEF OR CHICKEN

SPAGHETTI 17
NAPOLI OR BOLOGNESE SAUCE



SPECIAL edition