



# BREAKFAST

AVAILABLE TILL 2.30PM

## HOUSE BAKED CRUMPETS

House-baked crumpets topped with - Citrus crème and berry compote **16.0**  
or Sautéed corn, chorizo & green pepper, avocado, poached egg, chipotle creme **17.5**

## BANANA BREAD

Toasted paleo banana bread topped with coconut spread, fresh banana, toasted sunflower kernels, chopped dates and 70% OCHO chocolate shavings **17.5** (GF)(DF)

## RAW MUSELI

Made for the health conscious. A mixture of dried fruits, nuts, amaranth, quinoa and buckwheat. Served with milk and fresh banana or berry compote **17.5** (GF)(DF)

## EGGS ON TOAST

Two poached eggs served on toasted wholemeal bread with iron hash brown **14.5** (GFO)(DFO)

## BACON AND EGGS

Two poached eggs served on toasted wholemeal bread with iron hash brown and streaky bacon **18.5** (GFO)(DFO)

## BRUNCH STACK

*Our Café of the Year 2014 winning signature dish* – Sautéed greens, chorizo and spinach with roasted tomato, poached egg and avocado crème on toasted ciabatta **24.5** (GFO)(DFO)(V)

## PUMPKIN SMASH

Smashed pumpkin & kale, served on house-made rye toast with poached egg, walnut dukkah, feta, kale pesto and balsamic reduction **23.5** (GFO)(DFO)(V)

## PANFRIED MUSHROOMS

Pan-fried mushrooms, tomato, spinach and pinenuts, topped with hollandaise sauce and feta cheese. Served on toasted ciabatta **24.0** (GFO)(DFO)(V)

## LAMBS FRY

Pan-fried lambs liver in a rich & creamy peppercorn sauce, served on a potato hash with streaky bacon **24.5**

## SUMAC OMELETTE

A mediterranean spiced three egg omelette with sumac, chorizo and feta. Served with salad greens **22.5** (GF)

## EGGS BENEDICT

Two poached eggs served on toasted ciabatta bread with your choice of streaky bacon or house smoked salmon, finished with hollandaise sauce **21.0** (GFO)(V)

## BUTTERMILK PANCAKES

Fluffy pancakes served with: Streaky bacon, fresh banana and maple syrup **19.0**  
or Blueberry compote, fresh banana and maple syrup

## STATION MASTERS

A full breakfast with streaky bacon, mushrooms, pork sausage, roasted tomato, hash brown and poached free-range eggs. Served on toasted wholemeal bread **26.0** (GFO)(DFO)(V)

## EXTRAS & SIDES

Hash Brown.....4.0	Pork Sausage.....5.0	Avocado Creme .....2.5
Streaky Bacon.....5.0	Roasted Tomato.....4.0	Hollandaise.....3.0
Sautéed Greens.....4.0	Extra Bread.....2.5	Maple Syrup.....2.5
Sautéed Spinach.....3.0	Extra Egg.....2.5	Blueberry Compote.....2.5
Sautéed Mushroom.....4.0		



# LUNCH

AVAILABLE 11.00AM - 2.30PM

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Thick Cut Fries with Ironic seasoning and garlic aioli	6.0 SML / 9.0 LGE
Crispy potato skins topped with pork belly strips, black garlic aioli and pecorino cheese	16.0
Garlic twist packed full of herbs and roasted garlic butter	9.0
Soup of the day, always vegetarian, served with toasted ciabatta	16.0
Crumbed braised lamb croquettes, served with zesty creamed corn & micro salad	16.5
Pork & sage sausage roll, served with tomato sauce	13.5
Chicken nachos with black bean chilli, cajun chicken, grilled cheese, corn salsa and avocado crème	18.5
Cheese roll – southland sushi, the best in the world!	4.0 SINGLE / 8.0 DOUBLE
Roast vege salad – pumpkin, kumara, carrot, beetroot, spinach, feta, pinenuts, lemon balsamic sauce	14.5

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## LAMB & KUMARA PIE 19.5

Hearty lamb, kumara & mint pie served with mustard lamb gravy, smashed peas and mash potato

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## CHILLI CAMEL PORK BELLY 28.5

Slowly braised pork belly finished with a chilli caramel glaze. Served on crisp apple & savoy slaw and furikake rice. Topped with papaya relish and mung sprouts

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## TERIYAKI CHICKEN SLIDERS 20.5 / 24.5 WITH FRIES

Three sliders filled with shredded teriyaki BBQ chicken, creamy sesame & peanut slaw with nut brittle

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## PANANG CURRY 24.0

Northern Malaysian house made curry with fragrant kaffir lime and thai mint. Served mild or add your own heat. Served with coconut rice and a choice of braised pork belly, seafood or fried tofu.

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## FISH TACOS 23.5

Seared cajun fish with shredded lettuce, slaw and coriander dressing on soft flour tortillas. Topped with pico de gallo and avocado crème

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## SEAFOOD CHOWDER 19.5

An award winning Ironic specialty – Creamy seafood veloute full of smoked fish, fresh fish, clams, mussels, prawns and vegetables. Served with toasted bread

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## HOUSE MADE PASTA 24.5

Ironics freshly made pasta, served with our chef's creation using seasonal and local ingredients

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## BLUE COD 27.5

Fresh is best! Locally caught blue cod fillets cooked in a light Speights beer batter. Served with thick cut fries, green salad and house made tartare sauce

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## NZ LAMB SALAD 27.5

Tender slow roasted lamb and roasted vegetables tossed with salad greens and a cumin, chilli & lime yoghurt sauce. Finished with kumara crisps

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## CHEESEBURGER 23.5

Soft bun filled with 100% beef patty, cheddar cheese, shredded lettuce, hickory tomato relish, creamy mayo and sliced pickles. Served with thick cut fries

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## STEAK SANDWICH 24.5

Grilled sirloin steak served on toasted ciabatta with shredded lettuce, tomato relish, café de paris butter and crispy onion rings. Served with thick cut fries

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Salmon Roulade – smoked salmon, baby spinach & cream cheese. Served with green salad 20.5

Chicken Filo – poached chicken, smoked chicken, bacon, apricot & brie. Served with green salad 20.5

Pumpkin Torte – pumpkin, spinach, arborio rice. Served with green salad & mango chutney 19.5

Chimichanga – cumin spiced chicken, beans, rice, tomato, spinach tortilla. Served with salad & avocado 22.5

Chicken Wrap – cajun chicken, spinach, slaw, hummus, tomato & aioli. Served with green salad 18.5