



Starters

Iron House cob loaf with house Dukkah, EVO & balsamic caramel		\$9
House smoked Sicilian green olives		\$7
Garlic bread with melted Heidi Farm raclette cheese, crisp prosciutto & balsamic		\$9
Lease 65 East Coast pacific oysters just shucked	½ dozen \$21	dozen \$38
Natural		
Kilpatrick		
Sriracha mayonnaise		

Entrée

Manhattan Style Seafood Chowder , tomato-based chowder with garlic toast	GF	\$20
Pulled Berkshire Pork Pancake , with Asian slaw, chilli plum sauce	GF	\$20
Spring Bay Scallops , with salsa verde - ½ dozen	GF	\$24
Kah-Yoon House Made Spring Rolls , with mushroom sauce	Veg	\$18
John's Charcuterie Plate , a selection of smallgoods, mustards, chutneys and pickles	GF	\$18
Iron House Smoked Rannoch Farm Quail Salad , with roasted Japanese pumpkin, red & white quinoa and roasted sesame dressing	GF	\$21
Iceberg lettuce Watercress Avocado Mini Roma's Salad , white anchovies and micro herbs	GF-Veg	\$18

Mains

Market Fish chargrilled , lemon, steamed chats, green veg and herb hollandaise		\$32
Iron House Beer Battered Gummy Shark , house salad, fries and tartare sauce		\$28
Roast Pork Hock , sauerkraut, potato puree, gravy, hill farm pub mustard		\$30
Chargrilled Prime Dry Aged Rib-Eye Steak , hand cut fries, swiss brown mushrooms, blistered tomatoes and béarnaise sauce		\$42
**May be cooked blue, rare, medium- rare or medium only		
Chargrilled Porterhouse , blistered tomatoes, steamed vegetables, duck fat roasted chats & your choice of sauce, pinot jus, mushroom, pepper or béarnaise		\$34
Duck Maryland's in Chinese Master Stock , steamed rice, baby bok choy, bean sprouts, finished with chilli oil		\$30
Italian Pork Sausage, Black Pudding, Crispy Streaky Bacon , in a tomato, cannellini bean and vegetable ragout	GF	\$28
Orecchiette pasta with Roasted Cauliflower , white anchovies, chilli, garlic and fresh sage	Veg	\$26
Prime Lamb Cutlets Chargrilled , swiss brown mushrooms, broccolini, duck fat roasted chats with sea salt and seeded mustard	GF	\$32

Sides - \$7 per serve

** Crispy fries and aioli

** Roasted chat potatoes

** Garden salad with house dressing

** Panache of vegetables

GF = Gluten Free

GFO = Gluten Free Option

Veg = Vegetarian

10% surcharge to apply on public holidays

Lunch Menu

Iron House cob loaf with house Dukkah, EVO & balsamic caramel		\$9
House smoked Sicilian green olives		\$7
Garlic bread with melted Heidi Farm raclette cheese, crisp prosciutto & balsamic		\$9
Lease 65 East Coast pacific oysters just shucked	½ dozen \$21	dozen \$38
Natural		
Kilpatrick		
Sriracha mayonnaise		
Manhattan Style Seafood Chowder , tomato-based chowder with garlic toast	GFO	\$20
Pulled Berkshire Pork Pancake , with Asian slaw, chilli plum sauce	GF	\$20
Char grilled sour dough smashed avocado salsa , soft poached egg & hollandaise		\$18
Spring Bay Mussels just steamed in a Pernod fennel cream sauce , finished with chilli oil & served with grilled sour dough bread	GFO	\$24
Kah-Yoon's House Made Spring Rolls , with mushroom sauce	Veg	\$18
John's Ploughman's Platter , English pork pie, farm house cheese, smallgoods, mustards, chutneys & pickles		\$26
Real Gammon Ham steak char grilled , creamy mash, blistered tomatoes, broccolini with pub mustard	GF	\$28
Iron House Smoked Rannoch Farm Quail Salad , with roasted Japanese pumpkin, red & white quinoa and roasted sesame dressing	GF	\$28
Iceberg lettuce Watercress Avocado Mini Roma's Salad, white anchovies and micro herbs	GF-Veg	\$22
Iron House char grilled black Angus beef burger , swiss cheese, iceberg, tomato, beetroot, free range egg with a soft bun, tomato relish & fries		\$24
Iron House Beer Battered Gummy Shark , house salad, fries & tartare sauce		\$28
Orecchiette pasta with roasted cauliflower , white anchovies, chilli, garlic & fresh sage	Veg	\$24
Tasmanian Bass Strait curried scallop pie, green salad & steamed chat potatoes		\$24

Sides - \$7 per serve

** Crispy fries and aioli

** Roasted chat potatoes

** Garden salad with house dressing

** Panache of vegetables

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Children's Menu

Mains – all \$12 each

Crumbed chicken tenders and fries

Battered fish and fries

Spaghetti bolognaise over penne pasta with grated cheese

IronHouse mini beef burger – with grated cheese and fries

Desserts – all \$7 each

Oreo sundae - oreo biscuit ice cream, chocolate topping and oreo crumbs

Malteser sundae – malteser ice cream topped with maltesers

GF

Icecream sundae – poco stick wafer, 100's & 1000's sprinkle and your choice of topping

GFO

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Desserts

Classic Tarte Tatin Caramelised Apple, butter puff pastry
with vanilla bean ice cream **\$14**

Aero Chocolate Peppermint Cheese Cake **\$14**

Passion Fruit Berry Dacquoise (Nut Meringue) **\$14**

Hellyers Road Whisky Parfait, with prunes and
earl grey syrup **\$14**

Tiramisu Sphere, with coffee essence and rich cocoa **\$14**

IronHouse Cheese Selection, Jack's Cloth matured
cheddar (UK), Shadows of Blue (VIC), Buche d'affonis
(France) with candied wild baby figs, celery sticks,
crackers and biscuits

one \$18 two \$30

Affogato, espresso and your choice of liqueur served with
vanilla ice cream **\$16**

John T Bailey, signature chocolates, Milk Stout
with quinoa **\$2.50 each**