



Dinner Menu

To Begin

Iron house cob loaf w house dukkah and coreana grove extra virgin olive oil \$9

Iron house smoked sicilian olives \$7

More Substantial

Lease 65 east coast pacific oysters just shucked ½ dozen \$21 dozen \$38
your choice of **natural ** kilpatrick ** sesame and soy dressing

Blistered roma tomato & shallot tart with persian fetta, balsamic glaze & basil leaves VEG \$18

New season asparagus with hot smoked ocean trout, soft poached egg and hollandaise VEG OPT \$18

Seafood pancake – french crepe filled with local seafood in dill cream, baked then topped with hollandaise sauce \$18

Flash fried calamari with citrus miso dressing, garlic, chilli and rice noodle salad GF \$18

Mediterranean vegetable salad with grilled haloumi and avocado and seeded mustard vinaigrette VEG/GF Entrée \$18 Main \$27

White sands taste plate – a selection of our finest offerings \$20

*Please ask for our daily selection

Mains

Grilled market fish fillet, with lemon butter sauce, steamed new potatoes and ironhouse garden salad GF \$32

Ironhouse lager battered fish fillets, crispy fries, house salad and tartare sauce \$28

Bouillabaisse – a classic french seafood stew with saffron, fennel and tomato broth, sour dough and rouille with Ironhouse salad GFO \$32

Cape grim porterhouse steak 300gm grilled to your liking, swiss brown mushrooms, roasted chats potatoes and steamed vegetables with your choice of pinot jus, forest mushroom or four peppercorn sauce GF \$34

Lamb rack oven roasted with ratatouille vegetable & spiced cous cous, minted yoghurt GF \$32

Thai green chicken curry with jasmine rice and bok choy GF \$28

Duck confit, baby beets, green beans, roasted chats with orange chilli glaze GF \$28

Homemade potato gnocchi, roasted capsicum sauce, shaved parmesan, burnt sage butter and ironhouse salad VEG \$28

Berkshire pork cutlet lightly smoked, braised cabbage & bacon, garlic mash, pinot jus GF \$30

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



Lunch Menu

To Begin

Iron house cob loaf w house dukkah and coreana grove extra virgin olive oil	\$9
Iron house smoked sicilian olives	\$7
Herb and cheese garlic bread	\$9

More Substantial

Lease 65 east coast pacific oysters just shucked	½ dozen \$21 dozen \$38
your choice of **natural ** kilpatrick ** sesame and soy dressing	
Seafood pancake – french crepe filled with local seafood in dill cream, baked then topped with hollandaise sauce and Ironhouse salad	\$24
Classic caesar salad , baby cos leaves, soft poached egg, crispy bacon, shaved parmesan & bread croutons in anchovy dressing	VEG OPT \$19
Add chicken or smoked ocean trout	\$ 6
Prime aged scotch fillet steak sandwich , with bacon, salad, beetroot, egg and shallot jam served with french fries	\$22
Flash fried calamari with citrus miso dressing, garlic, chilli and rice noodle salad	GF \$28
New season asparagus with hot smoked ocean trout, soft poached egg and hollandaise	GF/VEG OPT \$18
BBQ sweet and spicy chicken wings (approx. 10 per serve)	GF \$18
Spring bay mussels in lemon grass, coconut and chilli broth served with sour dough bread	GFO \$22
Ironhouse beer battered fish and chips , garden salad, lemon and tartare sauce	\$28
Pork and fennel sausages , creamy mash and puttanesca sauce	GF \$19
Bass strait curried scallop pie , Ironhouse salad and steamed chats	\$24
White sands taste plate – a selection of our finest offerings	\$20
*Please ask for our daily selection	
Ironhouse cheese selection , jacks mature cheddar (UK), shadows of blue (vic) buche d’affonis (france) with candied wild baby figs, celery sticks and crackers and biscuits	one \$18 two \$30

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Children's Menu

Mains – all \$12 each

Crumbed chicken tenders and fries

Battered fish and fries

Spaghetti bolognese over penne pasta with grated cheese

Taco – soft shell with minced beef, grated cheese, lettuce and tomato

Desserts – all \$7 each

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

Malteser sundae – malteser ice cream topped with maltesers **GF**

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

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Desserts

- Liquorice semi freddo** with blackberry compote and liquorice allsorts **GF** **\$12**
- Myer lemon tart** with citrus dust and lemon syrup **\$12**
- Salted caramel crème brulee** with poached apple **GF** **\$12**
- Three things chocolate** – chocolate tart, chocolate jaffa mousse and chocolate ice cream **\$14**
- Baked vanilla cheese cake** with fresh seasonal berries and coulis **\$12**
- Iron house cheese selection**, cloth matured bay of fires cheddar (tas), shadows of blue (vic) buche d'affonis (france) with candied wild baby figs, celery sticks and crackers and biscuits **one \$18 two \$30**
- Affogato**, espresso and your choice of liqueur served with vanilla ice cream **\$16**

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