



ibis kitchen

RESTAURANT



BAR SNACKS

8-SEED DINNER ROLL (1) \$5

Served with salted butter

GARLIC BREAD \$12

add CHEESE +\$2

MUSHROOM ARANCINI (4) \$16 (V)

Truffle mayonnaise, grated parmesan

SALT & PEPPER SQUID \$22

Chips, Nam Jim, lemon wedge

TAMARIND CHILI PRAWNS (4) \$20 (GF)

Komodo prawn cracker, Vietnamese Salad

BUFFALO CHICKEN WINGS \$20

Pickled radish, chips

SALT & PEPPER SILKEN TOFU \$16 (VE, GF)

Crispy salt bush, Lao Gan Ma Chili oil, sriracha aioli

MARGHERITA PIZZA \$22

make it MEAT LOVERS or HAWAIIAN +\$8

CHEESE BURGER \$26

Single patty with American cheese, tomato, lettuce, onion relish, pickle, fries

make it a DOUBLE Cheese Burger +\$4

FISH AND CHIPS \$26

Snapper, Coleslaw, Tartare sauce, lemon wedge

BUTTER CHICKEN \$30

Basmati rice, garlic naan

CHICKEN SCHNITZEL \$28

Fries, slaw, mushroom gravy

make it a PARM (Ham, cheese & Napolitano sauce) +\$4

IBIS CLASSICS

FROM THE GRILL

KING PORK CUTLET \$38

300g (GF, DF)

WINE PAIRING - MOJO PINOT GRIGIO +\$11.5

GRAIN-FED SIRLOIN STEAK \$46

300g (GF, DF)

WINE PAIRING - SEPELTSFIELD GRENACHE +\$13

GRAIN-FED SCOTCH FILLET \$56

300g (GF, DF)

WINE PAIRING - JIM BARRY CAB-SAV +\$12.5

All protein accompanied with

handcut chips

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CHOICE OF SAUCE

Red wine jus (GF, DF), Peppercorn gravy (GF), Mushroom gravy (GF)

BIG PLATES

HANDMADE GNOCCHI \$26 (V)

Zucchini puree, beurre noisette

add PRAWNS +16

WINE PAIRING - WIRRA WIRRA SAUV-BLANC +\$12

LEMONGRASS CHICKEN SALAD \$26 (DF)

Asian slaw, crispy shallots, coriander dressing

WINE PAIRING - YALUMBA GSM +\$12.5

PAN-SEARED BARRAMUNDI \$34 (GF, DF)

Tom yum sauce, charred bok choy, confit tomato

add STEAM RICE +\$6

WINE PAIRING - MASSEY PETIT RIESLING +\$12.5

MASSAMAN BEEF CHEEK CURRY \$36 (GF, DF)

served with jasmine rice

add GARLIC NAAN +\$5

CHICKEN SANDO \$24

Tonkatsu, mayonnaise, slaw, furikake

(2 for \$20)

FRIES \$10

Sriracha aioli

CHARGRILLED BROCCOLINI \$12 (VE, GF)

Miso macadamia puree, spiced nuts

CRISPY CHAT POTATOES \$12 (VE, GF)

Sesame dressing, crispy salt bush

GARDEN SALAD \$12 (VE, GF)

Mixed leaves, cherry tomato, onion

SIDES

(2 for \$30)

CREME BRULEE CHEESECAKE TART \$18

Berry compote, Biscoff soil

PANDAN PANNA COTTA \$17 (GF)

Mandarin, berries

DESSERTS