

# MENU

## SMALL PLATES

<b>Garlic Bread</b>	<b>12.00</b>
Add cheese +2.00	
<b>Sourdough</b>	<b>10.00</b>
Salted butter and chives	
<b>Pork Ribs</b>	<b>22.00</b>
Smokey BBQ sauce and smoked pepitas	
<b>Spiced Corn Ribs</b>	<b>15.00</b>
Lime and sriracha aioli	
<b>Arancini</b>	<b>20.00</b>
Wild harvest porcini and truffle mushrooms, arrabbiata sauce and parmesan	
<b>Southern Fried Chicken Wings</b>	<b>20.00</b>
Choice of sauce: Hot sauce or Ranch dressing	
<b>Salt and Pepper Squid</b>	<b>18.00</b>
Lime and aioli	

## SPECIALS

**Please see our specials board,  
or ask one of our friendly team  
members for today's specials**

## PIZZAS

<b>Margherita</b>	<b>27.00</b>
Classic pizza with fresh tomato and mozzarella	
<b>Hawaiian</b>	<b>30.00</b>
Sweet pineapple and ham on a tomato and mozzarella base	
<b>Meat Lover's</b>	<b>30.00</b>
A hearty mix of meats on a tomato and mozzarella base	
<b>Peri Peri Chicken Pizza</b>	<b>30.00</b>
Spicy peri-peri chicken, mozzarella, red onion, roasted capsicum and peri-peri sauce	

## IBIS CLASSICS

<b>Cheese Burger</b>	<b>27.00</b>
Beef patty, Dijon, American cheese, tomato, pickles, onion relish and fries.	
Make it a double +2.00	
<b>Fish and Chips</b>	<b>28.00</b>
Beer battered flathead with a garden salad, chips, tartare sauce and lemon wedge	
<b>Butter Chicken</b>	<b>30.00</b>
Basmati rice and garlic naan	
<b>Chicken Schnitzel</b>	<b>30.00</b>
Garden salad, mushroom gravy and fries	
Make a parmi +4.00	
Make a Hawaiian +5.00	
<b>Chicken Club Sandwich</b>	<b>27.00</b>
Smashed avocado, bacon, cos lettuce, sliced tomato, cheese, sriracha and fries	

# MENU

## SIDES

<b>Fries</b>	<b>12.00</b>
Sriracha aioli	
<b>House Salad</b>	<b>13.00</b>
Mixed leaf, apple, pickled radish, Parmesan cheese and orange dressing	
<b>Local Sourced Seasonal Veg</b>	<b>15.00</b>
Cashew cream and toasted almonds	
<b>Roasted Potatoes</b>	<b>14.00</b>
Garlic, butter and rosemary	
<b>Garlic Bread</b>	<b>12.00</b>
Add cheese +2.00	

## DESSERTS

<b>Basque Cheesecake</b>	<b>18.00</b>
Biscoff and vanilla ice cream	
<b>Tiramisu</b>	<b>18.00</b>
Biscoff and vanilla ice cream	
<b>Vanilla Ice cream</b>	<b>12.00</b>
Popcorn and caramel sauce	

## BIG PLATES

<b>CHEF SWENS HOMETOWN</b>	<b>38.00</b>
<b>DISH - Lamb Rump</b>	
Chargrilled lamb marinated in fragrant spices, with a tomato and garlic sauce, spinach, yoghurt sauce and jus	
<b>Grain-fed Sirloin Steak</b>	<b>52.00</b>
Smoked onion cream, beef fat potatoes, garlic herb butter and jus	
<b>Handmade Gnocchi</b>	<b>25.00</b>
Pomodoro with house made ricotta	
See below for protein add ons	
<b>Lamb Shank</b>	<b>36.00</b>
Garlic mash, wilted kale and a red wine jus	
<b>Wild Barramundi</b>	<b>35.00</b>
Creamy mustard sauce, Brussels sprouts and potato julienne crisps	
<b>Garlic Prawn Pappardelle</b>	<b>32.00</b>
Garlic, chili sauteed prawns, fresh tomato and pomodoro	
<b>Asian Sesame Chicken Salad</b>	<b>25.00</b>
Cabbage, carrot, edamame with a ginger soy dressing	
<b>Mushroom Risotto</b>	<b>25.00</b>
Creamy mushroom risotto with pinenuts, roquette and shaved parmesan	
See below for protein add ons	

## ADD ONS

Barramundi	22.00
Prawns	16.00
Chicken	15.00
Steamed rice	5.00
Naan	5.00
Choice of sauce - each	2.00
Sriracha aioli, Dijon, aioli, ranch, mushroom gravy, salted butter	