



# ibis kitchen

RESTAURANT



## BAR SNACKS

### SOURDOUGH (2) \$10

Truffle Butter & Chives

### PORK RIBS (5) \$20

Smokey BBQ Sauce, Smoked Pepitas

### MUSHROOM ARANCINI (4) \$16

Truffle Emulsion, Grated Parmesan Cheese

### SALT & PEPPER SQUID \$22

Lime, Aioli, Fries

### GARLIC CHILLI PRAWNS (5) \$22

served with Sourdough Bread

### HOT CHICKEN WINGS (4) \$20

Blue Cheese Mayonnaise

## IBIS CLASSICS

### CHEESE BURGER \$28

Beef Patty, Dijon Aioli, American Cheese, Tomato, Pickles, Onion Relish, Fries

Make it a DOUBLE Cheese Burger +\$4

### FISH AND CHIPS \$28

Coleslaw, Tartare sauce, Lemon Wedge

### BUTTER CHICKEN \$30

Basmati Rice, Garlic Naan

### CHICKEN SCHNITZEL \$28

Coleslaw, Mushroom Gravy, Fries

Make it a PARM! (Ham, Cheese & Napolitano Sauce) +\$4

## BIG PLATES

### HANDMADE GNOCCHI \$26

Pumpkin Cream, Sage, Brown Butter, Fried Capers, House-made Ricotta

Add Prawns +\$16

### WILD BARRAMUNDI \$35

Yellow Split Pea Puree, Bok Choy, Cherry Truss Tomatoes

Add Steam Rice +\$5

### LAMB SHANK \$34

Garlic Mash, Wilted Kale, Red Wine Jus

### HALLOUMI SALAD \$22

Hummus, Fresh Fruits, Smoked Pepitas

### CAULIFLOWER STEAK \$24

Cauliflower Cream, Sautéed Mushroom

## SIDES

2 FOR \$20

### FRIES \$10

Sriracha Aioli

### CRISPY CHAT POTATOES \$12

Black Garlic Aioli, Crispy Saltbush

### GARDEN SALAD \$12

Mixed Leaves, Cherry Tomato, Cucumber, Onion

### CHARGRILLED BROCCOLINI \$13

Cashew Cream, Almond Miso Dressing

## PIZZAS

### GARLIC BREAD \$12

Add Cheese +\$2

### MARGHERITA \$22

Classic pizza with Fresh Tomato & Mozzarella

### PEPPERONI \$30

Spicy Pepperoni topped on a Tomato & Mozzarella base

### HAWAIIAN \$30

Sweet Pineapple & Ham on a Tomato & Mozzarella base

### MEAT LOVER'S \$30

A hearty mix of Meats on a Tomato & Mozzarella base

## FROM THE GRILL

### KING PORK CUTLET \$40

Apple Caramel, Asparagus, Garlic Mash, Red Wine Jus

### GRAIN-FED SIRLOIN STEAK \$48

Parsnip Cream, Seeded Mustard Fusion, Honey Glazed Baby Carrots, Red Wine Jus

### GRAIN-FED SCOTCH STEAK \$58

Parsnip Cream, Seeded Mustard Fusion, Honey Glazed Baby Carrots, Red Wine Jus

## EXTRAS

### STEAM RICE \$5

### CHOICE OF SAUCE \$2 ea.

Sriracha Aioli

Mushroom Gravy

Dijon Aioli

Blue Cheese Mayonnaise

Truffle Aioli

Truffle Butter

### NAAN \$5

## DESSERTS

2 FOR \$30

### CREME - BRULEE CHEESECAKE TART \$18

Biscoff Soil, Berry Compote

### CHOCOLATE CREMEAUX \$17

Miso Butterscotch, Shortbread Crumbs





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## WINES

### SPARKLING WINES

	GLS / BTL
NV Dunes & Greene Prosecco Angaston, SA	\$12.0 / \$58
NV Dunes & Greene Split Pick Moscato Angaston, SA	\$12.0 / \$58
2023 The Last Hurrah Sparkling Pinot Chardonnay Adelaide Hills, SA	\$12.5 / \$62
Bancroft Bridge Brut NSW	\$9.5 / \$42

### WHITE WINES

	GLS / BTL
2022 Jacob's Creek Chardonnay Barossa Valley, SA	\$11.0 / \$52
2022 Little Ripples Pinot Grigio Adelaide, SA	\$12.0 / \$58
2023 Wirra Wirra, Scrubby Rise Sauvignon Blanc Adelaide Hills, SA	\$12.5 / \$62
2023 Jim Barry Watervale Riesling Clare Valley, SA	\$12.5 / \$62
2022 The East End Pinot Noir Rose Adelaide Hills, SA	\$12.0 / \$58

### RED WINES

	GLS / BTL
2022 Seppeltsfield Shiraz Barossa Valley, SA	\$14.0 / \$70
2022 Seppeltsfield Grenache Barossa Valley, SA	\$13.0 / \$64
2023 The Purveyor Pinot Noir Adelaide Hills, SA	\$12.5 / \$62
2021 The Merchant Cabernet Sauvignon Adelaide Hills, SA	\$12.5 / \$62

## SPIRITS

### BOURBON

Jim Beam	\$11.0
Maker's Mark	\$12.0
Wild Turkey	\$12.0
Jack Daniels	\$12.0

### SINGLE-MALT & BLENDED SCOTCH

Laphroaig 10yrs	\$17.0
Glenfiddich 12 yrs	\$15.5
Glenlivet 12 yrs	\$15.5
Dewar's	\$12.5
Chivas Regal 18 yrs	\$16.0
Chivas Regal Extra	\$13.0
Johnnie Walker Black	\$12.5
Johnnie Walker Red	\$11.0

### WHISKY

Canadian Club	\$12.0
Jameson Irish	\$12.0
Fireball Cinnamon	\$12.0
Southern Comfort	\$10.0

### COGNAC & BRANDY

Hennessy V.S	\$13.0
Hennessy VSOP	\$17.0
St Agnes Brandy	\$11.0

### RUM

Bacardi White	\$12.0
Pampero Blanco	\$11.0
Bundaberg	\$11.0
Captain Morgan Gold	\$12.0
Sailor Jerry	\$11.0
Kraken	\$12.0
Malibu Coconut Rum	\$10.0

### TEQUILA

Sierra	\$11.0
El Jimador	\$12.0

### GIN

Gordons	\$11.0
Gordon's Pink	\$13.0
Bombay Sapphire	\$12.5
Tanqueray	\$12.5
Hendrick's	\$13.0
Roku	\$12.5
23rd Street Distillery	\$13.0
Adelaide Gin	\$12.5
ADC Blood Orange Gin	\$13.5

### VODKA

Smirnoff	\$11.0
Grey Goose	\$14.0
Ketel One	\$12.0
Absolut	\$12.0

### LIQUEUR

Aperol	\$10.0
Baileys Irish Cream	\$11.0
Campari	\$10.0
Chambord	\$11.0
Cointreau	\$12.0
Drambuie	\$12.0
Frangelico	\$10.0
Kahlua	\$10.0
Midori	\$12.0
Pimm's	\$10.0

### PORT & TAWNY

Penfolds Club Tawny	\$10
Seppeltsfield Para Tawny	\$12

## BEERS & CIDER

### TAP BEERS

PNT 425ml/ IMP 525ml

Hahn Super Dry	\$11.5 / \$13.5
Heineken	\$13.0 / \$15.0
James Squire 150 Lashes Pale Ale	\$12.5 / \$14.5
Furphy Refreshing Ale	\$11.5 / \$13.5
Stone & Wood Pacific Ale	\$13.0 / \$15.0
West End Draught	\$11.5 / \$13.5

### BOTTLED BEERS & CIDER

James Squire Alcoholic Ginger Beer	\$12.5
5 Seeds Crisp Apple Cider	\$11.5
Heineken Zero	\$10.0
White Rabbit Dark Ale	\$13.5
White Rabbit Wheat Beer	\$13.5
Guinness Stout	\$14.0
Hahn Premium Light	\$10.0

## BAR NIBBLES

Pringles	\$5.5
Olives	\$5.5
Pretzels	\$4.0

