

BAR SNACKS

8-SEED DINNER ROLL (1) 5

Served with salted butter

GARLIC BREAD 12add CHEESE +2**MUSHROOM ARANCINI (4) 16 (V)**

Truffle mayonnaise, grated parmesan

SALT & PEPPER SQUID 18

Nam Jim, garlic chips, lemon wedge

TAMARIND CHILI PRAWNS 20 (GF)

Komodo prawn cracker, Vietnamese Salad

SALT & PEPPER TOFU 16 (VE)

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

BUFFALO CHICKEN WINGS 16

Pickled radish

MARGHERITA PIZZA 22make it MEAT LOVERS +8**CHEESE BURGER 24**

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

make it a DOUBLE Cheese Burger +4**FISH AND CHIPS 24**

Snapper, Tartare sauce, lemon wedge

BUTTER CHICKEN 30

Basmati rice, garlic naan

CHICKEN SCHNITZEL 28

Fries, slaw, mushroom gravy

make it a PARMI (Ham, cheese & Napolitano sauce) +4

IBIS CLASSICS

FROM THE GRILL

KING PORK CUTLET 38

300g (GF, DF)

GRAIN-FED SIRLOIN STEAK 45

300g (GF, DF)

WAGYU RUMP 55

300g (GF, DF)

GRAIN-FED SCOTCH FILLET 55

300g (GF, DF)

**All protein accompanied with
handcut chips**

&

CHOICE OF SAUCERed wine jus (GF, DF), Peppercorn
gravy (GF), Mushroom gravy (GF)

BIG PLATES

HANDMADE GNOCCHI 26 (V)Zucchini puree, goat curd, beurre noisette
add PRAWNS +16**LEMONGRASS CHICKEN SALAD 26 (DF)**

Asian slaw, crispy shallots, coriander dressing

PAN-SEARED BARRAMUNDI 34 (GF, DF)

Tom yum sauce, charred bok choy, confit tomato

MASSAMAN BEEF CHEEK CURRY 35 (GF, DF)

served with jasmine rice

add GARLIC NAAN +5**CHICKEN SANDO 24**

Tonkatsu, mayonnaise, slaw, furikake

(2 for \$20)**FRIES 10**

Sriracha aioli

SIDES

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

STEAM RICE 5(2 for \$28)

DESSERTS

CREME BRULEE CHEESECAKE TART 17

Berry compote, Biscoff soil

PANDAN PANNA COTTA 16 (GF)

Mandarin, berries