

MENU

SMALL PLATES

PERFECT FOR SHARING

Oven Toasted Turkish Garlic Bread (v) 12.50
Add cheese +2.00

Pan Seared Prawns (I) 23.00
Chinese style lemon-mayonnaise sauce, walnuts, honey and chilli oil

Local Ricotta & Spinach Arancini 22.50
Gouda cheese bechamel, paprika oil, rocket and parmesan cheese (v)

Local Bruschetta 18.50
Tomato and Mozzarella Cheese on toasted bread with fresh basil (v)

Salt and Pepper Squid (I) 21.50
Rocket, pineapple salsa, lemon and aioli

Local Korean Chicken Wings 22.50
Authentic Korean sweet and sour sauce and pickled daikon

PIZZAS

PERFECT FOR SHARING

Margherita Pizza 29.50
Classic pizza with fresh tomato, mozzarella and basil (v)

Meat Lover's Pizza 31.50
A hearty mix of meats on a tomato and mozzarella cheese base

BBQ Chicken Pizza 30.50
Spanish onion, rocket, BBQ sauce and mozzarella cheese

IBIS CLASSICS

Local Golden Crumbed Chicken Schnitzel 31.50
Salad, thick gravy and fries
Make a Parmesan +5.00
Make a Kilpatrick +6.00

Grilled Cheese Burger 29.50
Beef patty, melted cheese, bacon and onion jam, fresh tomato, pickle, lettuce and chips
Make it a double cheese +2.00
Make it a double patty +6.00

Beer Battered Fish (I) 32.00
Coopers beer battered Hake with salad, chips, tartare sauce and lemon wedge

Local Steak Sandwich 36.00
Scotch fillet, bacon relish, American cheese, lettuce, tomato, pickled onion, herb sauce and chips

Local Mild Spiced Butter Chicken 31.50
Basmati rice and garlic naan

MENU

SIDES

Seasoned Fries	12.50
Sriracha aioli and house made seasoning (v)	
House Salad	15.00
Sliced fennel, cucumber, dates, hazelnuts and a verjuice dressing (ve)	
Local Grilled Asparagus	15.50
Hollandaise sauce, baked almonds (v)	
Caesar Salad	16.00
Cos lettuce, crispy bacon, parmesan cheese, poached egg and croutons	

DESSERT

Chocolate Mousse Cake	16.50
Rich and chocolatey with orange syrup, honeycomb, fresh berries and vanilla ice cream (v)	
Local Cloud Lemon Tart	16.50
Italian meringue, lemon curd, berry syrup and pistachio paste (v)	
Local Vanilla Ice Cream	12.50
Caramel sauce and chocolate wafer (v)	

BIG PLATES

Local Broccoli Steak	28.00
Chimichurri sauce, macadamia white gazpacho, beetroot and green oil (ve) See add ons for protein options	
Local Cajun Chicken Alfredo Pasta	33.00
Bacon, onion, parmesan cheese with a cream sauce and grilled bread	
BBQ Pork Ribs	45.00
Gouda cheese bechamel sauce, sauteed spinach, garden pickled vegetables and chives	
Wild Barramundi (I)	42.00
Pan seared with black rice, mango salsa, white gazpacho and a herb oil	
Local Lamb Cutlet	48.50
Pickled vegetable salad, butter poached potato, smoked eggplant puree and red wine jus	
Roasted Pumpkin and Quinoa Salad	31.00
Lettuce, dried cranberries, tomato salsa and coconut yoghurt (ve) See add ons for protein options	
Local Grain-fed 300gr Scotch Fillet	58.50
Burned broccoli, saffron potato fondant, chimichurri sauce, jus	

ADD ONS

Barramundi (I)	22.00
Prawns (I)	16.00
Chicken Thigh	15.00
Halloumi	10.00
Salt + Pepper Squid (I)	15.00
Choice of sauce - each	2.00
Sriracha aioli, Dijon, aioli, tomato, gravy, salted butter, smoky BBQ, red wine jus	