

# MENU

## SMALL PLATES

<b>Oven Toasted Turkish Garlic Bread (v)</b>	<b>12.00</b>
<i>Add cheese +2.00</i>	
<b>Local Crispy Zucchini Chips</b>	<b>19.00</b>
Buttermilk sauce, crumbled feta and lemon (v)	
<b>Creamy Burrata Cheese</b>	<b>23.00</b>
Fresh tomato, basil, Prosciutto and fresh baked sourdough (voa)	
<b>Truffle Mushroom Arancini</b>	<b>21.00</b>
Wild harvest porcini and truffle mushrooms, arrabiata sauce and parmesan (v)	
<b>Salt and Pepper Squid</b>	<b>20.00</b>
Rocket, lime and aioli	
<b>Korean Chicken Wings</b>	<b>21.00</b>
Authentic Korean sweet and sour sauce and pickled daikon	

## PIZZAS

<b>Margherita Pizza</b>	<b>28.00</b>
Classic pizza with fresh tomato, mozzarella and basil (v)	
<b>Meat Lover's Pizza</b>	<b>31.00</b>
A hearty mix of meats on a tomato and mozzarella base	
<b>Prawn Pizza</b>	<b>33.00</b>
Grilled zucchini and rocket on a tomato and mozzarella base	

## IBIS CLASSICS

<b>Local Golden Crumbed Chicken Schnitzel</b>	<b>30.00</b>
Salad, thick gravy and fries	
<i>Make a Parmi +4.00</i>	
<i>Make a Kilpatrick +5.00</i>	
<b>Grilled Cheese Burger</b>	<b>28.00</b>
Beef patty, melted cheese, bacon and onion jam, pickle, tomato, lettuce and chips	
<i>Make it a double cheese +2.00</i>	
<i>Make it a double patty +6.00</i>	
<b>Beer Battered Fish</b>	<b>29.00</b>
Coopers beer battered flathead with salad, chips, tartar sauce and lemon wedge	
<b>Local Steak Sandwich</b>	<b>35.00</b>
Scotch fillet, bacon relish, American cheese, lettuce, tomato, herb sauce, aioli and chips	
<b>Gourmet Caesar Salad</b>	<b>26.00</b>
Charred cos lettuce, bacon, garlic croutons, parmesan cheese, anchovies, poached egg	
<i>Add chicken +15.00</i>	
<b>Local Mild Spiced Butter Chicken</b>	<b>30.00</b>
Basmati rice and garlic naan	

# ME NU

## SIDES

<b>Seasoned Fries</b>	<b>10.00</b>
sriracha aioli (v)	
<b>House Salad</b>	<b>14.00</b>
Iceberg lettuce, buttermilk dressing, tomato, cucumber, pickled onion and parmesan cheese (v)	
<b>Local Sourced Seasonal Veg</b>	<b>15.00</b>
Cashew cream and toasted almonds (ve)	
<b>Slow Roasted Potatoes</b>	<b>14.00</b>
Herb and garlic butter (v)	

## DESSERT

<b>Traditional Tiramisu</b>	<b>16.00</b>
House made macaron and zesty lemon ice cream (v)	
<b>Velvety Creme Caramel</b>	<b>16.00</b>
Strawberry medley, mascarpone Chantilly cream (v)	
<b>Chefs Signature Delight</b>	<b>14.00</b>
Petite selection of the day (v)	
<b>Vanilla Ice Cream</b>	<b>12.00</b>
Caramel sauce and macadamia praline (v)	

## BIG PLATES

<b>Twice Cooked Cauliflower Steak</b>	<b>26.00</b>
Cauliflower puree, pickled vegetables, sautéed mushroom and green herb oil (ve)	
See add ons for protein options	
<b>Angel Hair Pasta</b>	<b>28.00</b>
Garlic, chili, spinach, cherry tomato with herb dipping sauce and toasted sourdough (v)	
See add ons for protein options	
<b>Herb Marinated Prawn Skewers</b>	<b>32.00</b>
Served on panzanella salad with watermelon, lemon and salsa Verde	
<b>Wild Barramundi</b>	<b>37.00</b>
Pan seared with potato pave, avocado salsa, buttermilk sauce and squid ink caviar	
<b>Local Flame Grilled Chicken Thigh</b>	<b>30.00</b>
Boneless and skinless, Sous vide cooked with cauliflower puree, pickled vegetables, kale salad, green oil, jus	
<b>Local South Australian Lamb Rump</b>	<b>40.00</b>
Sous vide cooked rump, 15 hour cooked potato, charred broccolini, lemon myrtle & piquillo relish and a red wine jus	
<b>Local Grain-fed 300gr Scotch Fillet</b>	<b>56.00</b>
House smoked onion puree, lightly sautéed kale, roasted chat potato and red wine jus	

## ADD ONS

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