



Lunch Menu

Starters / Entrée

IronHouse spent grain cob loaf with cultured butter, local olive oil and house dukkah Veg	9
Meze share plate chefs' selection of two seasonal dips, marinated vegetables, house pickles and our herbed focaccia GFO Vegan Option	21
East Coast pacific oysters just shucked GF	½ dozen 21
Natural	dozen 38
Kilpatrick	
Cucumber granita with Tasmanian finger lime	
Garlic prawns butter fired prawns in our white wine and cream reduction with steamed rice and dressed leaves GF	E 18 M 22
English style crispy white bait dredged in our secret spices and togarashi seasoning, with preserved lemon and caper aioli	16
Salt & pepper squid crispy squid with a pickled fennel and orange salad, fried shallots and chilli oil	E 18 M 22
Sticky pork belly maple glazed belly on a white bean puree, with fennel, apple and micro herb salad GF	18

GF = Gluten Free

GFO = Gluten Free Option

Veg = Vegetarian

10% surcharge to apply on public holidays



Mains

Tequila & lime tacos (2) tequila and lime marinated white fish on a corn tortilla, with slaw, avocado crème and tomatillo salsa GF Veg Option	16
Crispy skin Tasmanian salmon served medium rare on duck fat roasted chats and local greens with a pickled fennel and micro herb salad GF	30
IronHouse beer battered fish crispy fish pieces in our IronHouse Pilsener beer batter with fries and house tartare sauce	28
Bucket of mussels fresh mussels steamed in our IronHouse Lager with spicy chorizo, summer tomato, soft herbs and house made sourdough GFO	30
IronHouse cheeseburger Cape Grim beef burger; 2 patties with American cheddar, house pickles, tomato jam and special sauce on a soft milk bun with fries and aioli GFO	20
The dirty bird sandwich southern style fried chicken thigh with maple bacon, slaw, American cheddar, guacamole and smoked chilli kewpie on a milk bun with fries and aioli GFO	20
IronHouse lamb burger local lamb braised and shredded with tzatziki, rocket, tomato, pickled red onion, tomato jam and zaatar on a Turkish bun with fries and aioli GFO	20
Caesar salad baby cos leaves, soft coddled egg, crispy parma ham, shaved parmesan and sourdough croutons GFO	20
Add chicken	4
Add prawn and chorizo	5
Lamb salad Pepperberry crusted Tasmanian lamb backstrap on a salad of roast capsicum, zucchini, eggplant, dressed leaves, marinated fetta and pomegranate GF	28
Without Lamb Veg Option	22
Green goddess salad chilled asparagus, broccolini and pea shoots with furikake avocado, pickled fennel, local leaves, golden fried halloumi and toasted seeds GF Veg	21

Sides - 7 per serve

- ** Crispy fries and aioli
- ** Roasted chat potatoes
- ** Garden salad with house dressing
- ** Panache of vegetables

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Dinner Menu

Starters / Entrée

IronHouse spent grain cob loaf with cultured butter, local olive oil and house dukkah	Veg	9
Meze share plate chefs' selection of two seasonal dips, marinated vegetables, house pickles and our herbed focaccia	GFO Vegan Option	21
Burrata silky fresh cheese with summer tomatoes and herbs, smoked green olives, fried focaccia and basil oil	GFO Veg	18
East Coast pacific oysters just shucked	GF	½ dozen 21
Natural		dozen 38
Kilpatrick		
Cucumber granita and Tasmanian finger lime		
Garlic prawns butter fired prawns in our white wine and cream reduction with steamed rice and dressed leaves	GF	E 18 M 22
Salt & pepper squid crispy squid with a pickled fennel and orange salad, fried shallots and chilli oil		E 18 M 22
Seafood chowder our special creamy seafood chowder served with garlic toast		E 18 M 25
Sticky pork belly maple glazed belly on a white bean puree, with fennel, apple and micro herb salad	GF	18

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Mains

Crispy skin Tasmanian salmon served medium rare on duck fat roasted chats and local greens with a pickled fennel and micro herb salad GF	30
IronHouse beer battered fish crispy fish pieces in our IronHouse Pilsener beer batter with fries and house tartare sauce	28
Market fish our catch of the week on roasted chat potatoes, local greens, with a pickled fennel and micro herb salad GF	MKT
Bucket of mussels fresh mussels steamed in our IronHouse Lager with spicy chorizo, summer tomato, soft herbs and house made sourdough GFO	30
Cape Grim porterhouse cooked to your liking with choice of chats and seasonal vegetables or fries and salad; choice of gravy, pepper jus or mushroom sauce GF	32
Cape Grim surf n' turf strip loin cooked to your liking with creamy garlic prawns and scallops with choice of chats and seasonal vegetables or fries and salad GF	35
Chicken schnitzel house crumbed chicken breast cooked golden, with fries and house salad with choice of gravy, pepper jus or mushroom sauce	22
Add parmigiana toppings	25
Caesar salad baby cos leaves, soft coddled egg, crispy parma ham, shaved parmesan and sourdough croutons GFO	20
Add chicken	4
Add prawn and chorizo	5
Lamb salad Pepperberry crusted Tasmanian lamb backstrap on a salad of roast capsicum, zucchini, eggplant, dressed leaves, marinated fetta and pomegranate GF	28
Without Lamb Veg Option	22
Market gardener's pasta fresh egg pasta with charred summer vegetables, roast cherry tomatoes, local greens, marinated fetta and basil oil Veg	22
Green goddess salad chilled asparagus, broccolini and pea shoots with furikake avocado, pickled fennel, local leaves, golden fried halloumi and toasted seeds GF Veg	21

Sides - 7 per serve

** Crispy fries and aioli

** Roasted chat potatoes

** Garden salad with house dressing

** Panache of vegetables

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Children's Menu

Mains – all \$10 each

Crispy chicken burrito chicken tenders in a flour tortilla with lettuce, tomato and cheese, fries and salad

Battered fish with fries, salad and tomato sauce

Pulled lamb taco with grated cheese, lettuce and tomato

Penne bolognese house made meat sauce with penne pasta and cheese

IronHouse cheeseburger 100g beef patty with American cheddar with fries and salad **GFO**

Kids platter ham, cheese, apple, veggie sticks, hummus and house bread **GFO**

Desserts – all \$7 each

Oreo sundae Oreo biscuit ice cream, chocolate topping and Oreo crumbs

Summer Fruit with vanilla ice-cream **GF**

Chocolate brownie with ice-cream **GF**

GF – gluten free

GFO – gluten free option



Desserts

Raspberry and vanilla cheesecake with Persian fairy floss and gingernut praline **16**

Summer fruit and cream with pecan crumb, vanilla creme and bourbon caramel **GF 14**

Stout crème brulee with malt tuile and vanilla **14**

Ice-cream sandwich salted caramel and chocolate crack with toasted almond and vanilla ice-cream **14**

Cheese board blue, creamy or cheddar with house pickles and accompaniments

For One	18
For Two	30