



Dinner Menu

To Begin

Iron house cob loaf house dukkah and extra virgin olive oil	\$9
Iron house smoked scillian olives	\$7

Entree

East coast pacific oysters freshly shucked	½ dozen \$21 dozen \$38
your choice ** natural ** kilpatrick **soy, wasabi and wakame	
Five spiced salt and sichuan pepper calamari , flash fried with asian salad and dipping sauce	GF \$18
Vegetarian spring rolls , homemade (3 per serve)	Veg \$17
Corn cakes with hot smoked petuna ocean trout, wakame and wasabi kewpie	\$18
Duck pancake , hoisin, bean sprouts, toasted shallots and roasted sesame dressing	\$19
Salad of baby salad leaves , roasted cauliflower, quinoa, grilled haloumi and pomegranate molasses dressing	GF/Veg \$18

Mains

Market fish of the day grilled , steamed new season potatoes, green salad, Lemon and herb butter sauce	GF \$30
Iron house lager battered fish fillets , crispy fries, house salad and tartare sauce	\$28
Spring bay mussel and prawn laksa , vermicelli rice noodles, bean sprouts, chilli, coriander and fresh lime	GF \$32
Cape grim porterhouse steak chargrilled , swiss brown mushrooms, roasted chat potatoes and house salad with your choice of pinot jus, forest mushroom or four peppercorn sauce	GF \$36
Slow roasted duck , baby pak choy, baked vegetables, chilli plum glaze	GF \$32
Berkshire pork cutlet grilled , roasted fennel and apple creamed mash, cider pan Juices and fried sage leaves, parmesan crumble	GF \$30
Prime lamb rump , roasted pink with white bean puree, roasted baby beets and new potatoes	GF \$32
Farmers homemade sausages , garlic mash, tomato curry chutney and pinot jus	GF \$24
Vegetable tagine , couccous, honeyed pine nuts and harissa	Veg \$26
Iron house seafood platter for two , pacific oysters, ocean king prawns, calamari beer battered fish, hot smoked ocean trout, baked scallops, garlic and cheese sauce house salad and crisp fries	\$75

Sides - \$7 per serve

** Crispy fries and aioli ** Roasted chat potatoes ** Garden salad with house dressing

GF = Gluten Free Veg = Vegetarian