



Lunch Menu

To Begin

Iron house cob loaf w house dukkah and extra virgin olive oil	\$9
Iron house smoked scillian olives	\$7
Garlic bread with melted heidi farm raclette cheese and crisp prosciutto	\$9

More Substantial

East coast pacific oysters freshly shucked	½ dozen \$21 dozen \$38
your choice of **natural ** kilpatrick ** soy, wasabi and wakame	
Duck pancake , hoisin, bean sprouts, toasted shallots and roasted sesame dressing	\$19
Five spiced salt and sichuan pepper calamari , flash fried with Asian salad and GF dipping sauce	\$28
Cape grim beef burger , toasted soft bun, cheese, bacon, tomato, salad leaves fried egg with tomato relish and crisp fries	\$24
Spring bay mussels , just steamed in thai style broth with coconut cream, lemon grass, ginger, chilli and lime	GF \$24
Iron house beer battered fish and chips , garden salad and tartare sauce	GF \$28
Bucket of ocean tiger prawns with house cocktail sauce	\$36
Salad of baby salad leaves, roasted cauliflower, quinoa, grilled haloumi and pomegranate molasses dressing	\$18 GF/Veg
Corn cakes with hot smoked petuna ocean trout, wakame and wasabi kewpie	\$18
Vegetarian spring rolls , homemade (3 per serve)	Veg \$17
Bass strait curried scallop pie , green salad and new season buttered potatoes	\$24
Iron house cheese selection , matured pyengana cheddar (tas), shadows of blue (vic) buche d'affonis (france) with candied wild baby figs, celery sticks and crackers and biscuits	one \$18 two \$30

Something Sweet

We offer a selection from our daily changing cakes, assorted pastries, biscuits and slices on display for your enjoyment

GF = Gluten Free

Veg = Vegetarian