

IRONBARK

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SOMETHING TO SHARE	OYSTER	6 EACH
	<i>caramelised red wine mignonette</i>	
	MICHE SOURDOUGH	10
	<i>garlic, herb butter</i>	
	OLIVES	10
	<i>marinated mixed olives</i>	
SALAD	DK BEEF JERKY	12
	<i>marinated MB9 flank</i>	
	CHARRED BONE MARROW	22
	<i>squid ink crumb, pickled onion, watercress salad, grilled bread</i>	
	SQUID CHURROS	24
	<i>popcorn crumb, nori, smokey chipotle, charred lime</i>	
SIDES	BEEF TARTARE	26
	<i>wagyu MB9+, anchovy mayo, cured egg yolk, salt & vinegar potato</i>	
	YELLOW FIN TUNA	26
	<i>ceviche, mango, avocado, aioli, crispy baguette</i>	
	CLASSIC CAESAR	22
	<i>romaine lettuce, anchovies, herb croutons</i>	
	<i>parmigiana reggiano, guanciale, soft boiled eggs</i>	
	GOAT CHEESE	22
	<i>salad, crispy brick pastry, fig chutney, aged balsamic</i>	
	PUMPKIN & HALLOUMI	22
	<i>quinoa, almonds, mixed greens, yoghurt dressing</i>	
	12 CHOICE OF 3 TO SHARE 30	
	POTATO	
	<i>purée</i>	
	CHIPS	
	<i>thyme & cherry vinegar salt</i>	
	MAC & CHEESE	
	<i>smoked speck, three cheese sauce</i>	
	BROCCOLINI	
	<i>za'atar, garlic, olive oil & lemon dressing</i>	
	BUTTER LETTUCE	
	<i>salad, avocado, blood orange, green dressing</i>	
	CORN RIBS	
	<i>jalapeño & lime mayo, manchego, pickled onion</i>	
	FATTOUSH	
	<i>heritage tomatoes, cos lettuce, cucumber, radish, capsicum, crispy pita bread</i>	

We butcher in house daily, therefore availability cannot be guaranteed.

FROM THE GRILL

GRASS FED	
RUMP	38
<i>grass fed angus MBS2+ 250g</i>	
SCOTCH	45
<i>grass fed angus MBS3+ 300g</i>	
WAGYU	
WAGYU RUMP	50
<i>MBS6+ 250g</i>	
RUMP CAP	82
<i>450-day grain fed wagyu MBS9+ 200g</i>	
<i>all steaks come with bintje potatoes</i>	

FROM THE DRY AGED CABINET	
STRIPLOIN	58
<i>bone in angus MBS3+ 21-day dry aged 350g</i>	
RIB EYE	78
<i>angus MBS3+ 21-day dry aged 450g</i>	
TOMAHAWK	98
<i>grass fed MBS4+ 21-day dry aged 1.5kg</i>	
COTE DE BOEUF 1KG	280
<i>450-day grain fed wagyu MBS9+ 56 days dry aged</i>	

TO SHARE	
LAMB SHOULDER 1.4KG	89
<i>8 hours braised, spiced rice, almond, za'atar, kalamata</i>	

FROM THE CHARCOAL OVEN

WHOLE CAULIFLOWER ROASTED	24
<i>dukka, zucchini & basil purée, coriander, radish salad</i>	
CHICKEN SUPREME	32
<i>jalapeño & corn salsa, corn purée, coriander oil</i>	
ROCKHAMPTON BARRAMUNDI	36
<i>celeriac, fennel, apple salad</i>	
MOOLOOLABA KING PRAWN	45
<i>seaweed, yuzu butter</i>	
PORK RIBS	HALF 49
<i>bourbon BBQ glaze, charred corn cob, jalapeño slaw</i>	
	FULL 66

ARCHIES CLASSICS

GUACAMOLE	14
<i>with house made tortilla crisps</i>	
BUFFALO WINGS	500G 15
<i>crispy free range chicken wings, choice of franks sauce or JD BBQ sauce, served with blue cheese foam, pickled celery</i>	
1KG 21	
CHEESEBURGER	22
<i>smashed black angus patty, onion, American cheese, sweet pickles, tomato sauce, mustard, served with chips</i>	
<i>add smashed patty 6</i>	
<i>add bacon 3</i>	
CHICKEN BURGER	26
<i>zingy southern fried chicken, house made slaw, pickled chilli, lime, jalapeño aioli, served with chips</i>	
WAGYU BURGER	28
<i>heirloom tomato, cos lettuce, sweet pickles, gruyere cheese, onion rings, crispy guanciale, secret sauce, served with chips</i>	
CHICKEN SCHNITZEL	28
<i>herb & parmesan crumbed, coleslaw, served with chips</i>	
PHILLY CHEESESTEAK	28
<i>sliced rump, braised peppers, monterey jack cheese, toasted Turkish roll, served with chips</i>	
CHICKEN PARMI	32
<i>crumbed chicken breast, napoli sauce, eggplant, mozzarella, served with chips</i>	
FISH & CHIPS	34
<i>flat head, mushy peas, pomme frites, tartare sauce, served with chips</i>	
SEASONAL SORBET	14
<i>3 scoops of our daily house made selection</i>	
STICKY DATE PUDDING	16
<i>toffee sauce, Tahitian vanilla bean ice cream</i>	
CRÈME BRÛLÉE	18
<i>white chocolate crème brulée, macadamia tuile passion fruit sorbet</i>	
CHOCOLATE FONDANT	18
<i>caramel & peanut butter gelato</i>	

Please ask our team about any dietary needs.