

IRONBARK

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

## FROM THE GRILL

GRASS FED	
RUMP	38
grass fed angus MBS2+ 250g GF, DF	
SCOTCH	45
grass fed angus MBS3+ 300g GF, DF	
WAGYU	\$52
WAGYU RUMP	50
MBS6+ 250g GF, DF	
RUMP CAP	82
450-day grain fed wagyu MBS9+ 200g GF, DF	

all steaks come with bintje potatoes

## FROM THE DRY AGED CABINET

STRIPLOIN	58
bone in angus MBS3+ 21-day dry aged 350g GF, DF	
RIB EYE	78
angus MBS3+ 21-day dry aged 450g GF, DF	
TOMAHAWK	98
grass fed MBS4+ 21-day dry aged 1.5kg GF, DF	
COTE DE BOEUF 1KG	280
450-day grain fed wagyu MBS9+ 56 days dry aged GF, DF	

## TO SHARE

LAMB SHOULDER 1.4KG	89
8 hours braised, spiced rice, almond, za'atar, kalamata	

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

WHOLE CAULIFLOWER ROASTED	24
dukkha, zucchini & basil purée, coriander, radish salad V, VG, GF	
CHICKEN SUPREME	32
jalapeño & corn salsa, corn purée, coriander oil GF	
ROCKHAMPTON BARRAMUNDI	36
celeric, fennel, apple salad GF	
MOOLOOLABA KING PRAWN	45
seaweed, yuzu butter GF	

## FROM THE CHARCOAL OVEN

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