

**IRONBARK**

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## SOMETHING TO SHARE

OYSTER	6 EACH
<i>caramelised red wine mignonette GF, DF</i>	
MICHE SOURDOUGH	10
<i>garlic, herb butter GFA, V</i>	
OLIVES	10
<i>marinated mixed olives GF, DF, V, VG</i>	
DK BEEF JERKY	12
<i>marinated MB9 flank DF</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 DF</i>	
BEEF TARTARE	26
<i>wagyu MB9+, anchovy mayo, cured egg yolk, salt &amp; vinegar potato</i>	
YELLOW FIN TUNA	26
<i>ceviche, mango, avocado, aioli, crispy baguette GFA</i>	

## SALAD

CLASSIC CAESAR	22
<i>romaine lettuce, anchovies, herb croutons</i>	
<i>parmigiana reggiano, guanciale, soft boiled eggs GFA</i>	
GOAT CHEESE	22
<i>crispy brick pastry, fig chutney, aged balsamic v</i>	
PUMPKIN & HALLOUMI	22
<i>quinoa, almonds, mixed greens, yoghurt dressing v</i>	

## 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*

Please speak to our team about any specific dietary requirements or allergies.

## FROM THE GRILL

GRASS FED	
RUMP	38
<i>grass fed angus MBS2+ 250g GF, DF</i>	
SCOTCH	45
<i>grass fed angus MBS3+ 300g GF, DF</i>	
WAGYU	\$52
WAGYU RUMP	50
<i>MBS6+ 250g GF, DF</i>	
RUMP CAP	82
<i>450-day grain fed wagyu MBS9+ 200g GF, DF</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 GF, DF</i>	
RIB EYE	78
<i>angus MBS3+ 21-day dry aged 450g GF, DF</i>	
TOMAHAWK	98
<i>grass fed MBS4+ 21-day dry aged 1.5kg GF, DF</i>	
COTE DE BOEUF 1KG	280
<i>450-day grain fed wagyu MBS9+ 56 days dry aged GF, DF</i>	

### TO SHARE

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

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

## FROM THE CHARCOAL OVEN

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

## ARCHIES CLASSICS

GUACAMOLE	14
<i>with house made tortilla crisps GFA, V</i>	
BUFFALO WINGS	500G   15 1KG   21
<i>crispy free range chicken wings, choice of franks sauce or JD BBQ sauce, served with blue cheese foam, pickled celery</i>	
CHEESEBURGER	22
<i>smashed black angus patty, onion, American cheese, sweet pickles, tomato sauce, mustard, served with chips GFA</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 GFA</i>	
WAGYU BURGER	28
<i>heirloom tomato, cos lettuce, sweet pickles, gruyere cheese, onion rings, crispy guanciale, secret sauce, served with chips GFA</i>	
CHICKEN SCHNITZEL	28
<i>herb &amp; 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 GF, DF, V</i>	
STICKY DATE PUDDING	16
<i>toffee sauce, Tahitian vanilla bean ice cream</i>	
CRÈME BRÛLÉE	18
<i>white chocolate crème brulée, macadamia tuile</i>	
<i>passion fruit sorbet</i>	
CHOCOLATE FONDANT	18
<i>caramel &amp; peanut butter gelato</i>	

V- Vegetarian | GF - Gluten Free | DF - Dairy Free | VG - Vegan | GFA - Gluten Free Available