

ikitchen

RESTAURANT

TO BEGIN...

GARLIC BREAD (V)	7
MIXED BREAD PLATE (V) Served with dukkha and balsamic vinegar	8
SOUP OF DAY (HC) Served with warm crusty bread	12
BEEF SKEWERS (GF) Served with pickled vegetables and Fresh Tzatziki	14
SUGAR AND SPICE SQUID Preserved Lemon Mayonnaise	15
ARANCHINI BOLOGNAISE Served with Napoli Sauce	15
VEGETABLE QUICHE (V) With Salad and Balsamic Glaze	14
ZUCCHINI AND CHICKPEA FRITTER (V) With Tahini Yoghurt	14

TO SHARE

TRIO DIPS (V) Served with sliced rustic bread	16
SEAFOOD BASKET Beer battered barramundi fillets, squid, Thai fish cake, grilled octopus, grilled prawns, grilled scallops, chips, onion rings & home made tartare	54
BUTTERFLIED DIJON & FRESH HERB WHOLE CHICKEN Served with Chips and side salad or Rice and vegetables	34

* Please allow 30 minutes cooking time

Try it!

GRILLS

CONFIT SALMON Served with Celeriac Puree and Pickled Vegetables	28
GRILLIED CHICKEN BREAST Served with Pearl Barley Salad and Tzatziki	25
MURRAY VALLEY RIB EYE 300G Served with Potato Gratin and Greens	39
HOUSE SAUCES (GF) Creamy Mushroom Red Wine Jus Creamy Peppercorn	2.50

CHAMOMILE TEA SMOKED LAMB RUMP (GF)
With Rosemary & Garlic Confit Mash & Green Peas

PORK KNUCKLE
With Roasted Chats & Braised Red Cabbage

IBIS CLASSIC

BALSAMIC ROAST TOMATO AND RICOTTA RAVIOLI (V)	27
Add chicken	+4
CHICKEN MAKHANI (GF) Traditional Indian butter chicken served with steamed basmati rice	25
TRADITIONAL HIMALAYAN GOAT CURRY (GF) Chef's Nepalese recipe served with basmati rice and authentic yoghurt	27
CHICKEN PARMIGIANA Crumbed chicken breast, topped with Napolitana sauce, ham and cheese, served with chips and side salad	26
BOWL OF CHIPS With Garlic Aioli or Tomato Sauce or Salt & Vinegar	8

Fresh!

HEALTHY

EDAMAME (V, GF) With shredded nori	8
STEAMED GREEN VEGETABLES (V, GF) With truffle oil	8

MIXED LEAF SALAD (V, GF) 8

SWEETS

PUMPKIN PIE Served with fresh cream and caramel sauce	14
WHITE CHOCOLATE LAVA CAKE With chilli chocolate sauce	14
DATE & VANILLA CASHEW MILK PANNA COTTA With a sesame seed tuille and pomegranate syrup	14
TRIO OF ICE CREAM OR SORBET	14
CHEESE PLATE	20

"Indulge in a dessert and you'll donate \$2 to the AccorHotels Community Fund to help us build healthy families through our partners AIME Mentoring, Garvin Institute of Medical Researchm Kokoda Youth Foundation and Lifeline. Thank you for your sweet contribution in creating a positive change in our communities."

5:30 PM - 10 PM DAILY

(GFR) = GLUTEN FREE REQUEST
(GF) = GLUTEN FREE
(HC) = HEALTHY CHOICE
(V) = VEGETARIAN