



FOOD

## STARTERS

Garlic & herb sourdough - \$8

### BRUSCHETTA

Roma tomatoes | spanish onion | basil | whipped feta | balsamic - \$14

## ENTREES

### CARNIVORE TASTING - \$25/serves 2

Thai pork meatballs | Asian dipping sauce

Balinese chicken satay skewers GF

Beef Tataki GF

Fried Peking duck spring roll | chilli jam

### SEAFOOD TASTING - \$26/serves 2

Smoked salmon | avocado mousse wonton

Lime & chilli prawns | mango shooter GF

Lime, chilli, soy oysters GF

Thai scallop ceviche GF

### HERBIVORE TASTING- \$25/serves 2

Grilled zucchini roll | ricotta | sundried tomato GF

Pea & mint fritters | lemon yoghurt

Polenta fries | pesto dip

Pumpkin, sage & pine nut arancini | garlic aioli

GF = Gluten free | V = Vegetarian

IKON



FOOD

**MAINS**

**CHAR GRILLED FILLET MIGNON**

250g grass fed beef tenderloin wrapped in spec | seasoned new potatoes  
crispy sprouts & spec | gorgonzola butter medallion - \$37  
*Cooked medium-rare unless specified*

**LIME & CHILLI CHICKEN BREAST**

Lime & chilli marinated grilled chicken breast | wild rocket mango  
avocado salad | mango chilli sauce - \$30 *GF*

**SUMAC SPICED LAMB**

Grilled sumac lamb back strap | couscous tabouleh  
roasted cherry tomatoes | seasoned whipped feta - \$31

**CRISPY SKIN SALMON FILLET**

Pan fried salmon fillet | lemon thyme roasted chat potatoes |  
grilled prawns | seared asparagus | creamy avocado sauce - \$31 *GF*

**VIETNAMESE DUCK SALAD**

Crispy skin duck breast | Vietnamese style salad | toasted peanuts & shallots  
chilli caramel dressing - \$30 *GF*

**CRISPY SKIN PORK BELLY**

Twice cooked pork belly | potato puree | apple & calvados sauce  
crispy sprouts - \$30 *GF*

**SUMMER SQUASH & MUSHROOM TAGLIATELLE**

Butternut pumpkin, zucchini, mushrooms | tagliatelle |  
ricotta | toasted walnuts | basil - \$26 *v*

*Ask our staff for the weekly specials*

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FOOD

SIDES

Beetroot rocket salad | walnuts | feta | balsamic dressing - \$14 *GF*

Garlic roasted pumpkin | pecorino | rocket | prosciutto - \$14 *GF*

Seasoned greens - \$9 *GF*

Sweet potato fries | garlic aioli - \$9

Beer battered fries | spicy aioli - \$9

Warm roasted kipfler potato salad | beans | radicchio | saffron aioli \$14 *GF*

KIDS

**12 YEARS & UNDER**

All kids meals - \$10

Beef sausages | chips | gravy

Tempura flathead | salad | chips

Ham & pineapple cheese pizza

Chicken nuggets | chips

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FOOD

DESSERTS

**DARK CHOCOLATE MOUSSE**

Dark chocolate mousse | berries | house made honeycomb  
salted caramel sauce | white chocolate chantilly cream - \$14 <sub>GF</sub>

**WHITE CHOCOLATE PANNACOTTA AND PROSECCO**

White chocolate pannacotta | summer berry prosecco jelly | praline |  
minted strawberry sorbet - \$14 <sub>GF</sub>

**DECONSTRUCTED CITRUS MERINGUE TART**

House made citrus curd | toasted meringue shard | crumbled pastry |  
coconut sorbet | toasted almonds - \$14

**ZEPPOLE DOUGHNUTS**

Salted caramel injected Italian doughnuts | peanut cookie crumb  
latte ice cream | chocolate sauce - \$14

**MANGO COCONUT TAPIOCA PUDDING**

Mango peices | coconut tapioca | toasted coconut | mango sorbet | mint  
\$14 <sub>VEGAN, GF</sub>

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