

F O O D

STARTERS

HERB GARLIC BREAD - \$7

CHILLI CHEESY GARLIC BREAD - \$9

BRUSCHETTA caramelised onion | cherry
tomato | bocconcini | basil - \$10

ENTREES

SEAFOOD TASTING serves 2 - \$28

paprika BBQ prawns with lemon aioli
panfried scallops with orange glaze
black sesame seed salmon

CARNIVORE TASTING serves 2 - \$26

coconut lime chicken skewers
red wine herb medallion
pork belly bites braised cabbage teriyaki

HERBIVORE TASTING serves 2 - \$23

mini roasted beetroot tartlet
paneer tikka
pumpkin herb arancini

KIDS

\$12 WITH FREE ICE CREAM

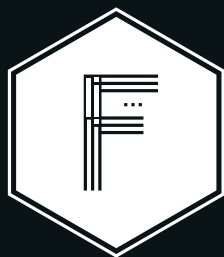
TEMPURA CHICKEN NUGGETS

BEEF SAUSAGE

GRILLED STEAK

FISH FILLETS

IKON



F O O D

MAINS

CHARGRILLED RIBEYE on the bone - \$48

SURF & TURF grilled scotch fillet | chilli garlic prawns (GF) - \$38

POACHED ATLANTIC SALMON miso ginger broth (GF)(DF) - \$32

CHAR SUI LAMB RUMP oven baked (GF) - \$30

GRILLED KANGAROO FILLET cooked medium rare
| guandong relish (GF) - \$30

POACHED PORK BELLY soya spicy garlic sauce (GF) - \$29

CHICKEN BELLIGEN sauteed chicken breast | avocado
| mushroom | white cream sauce (GF) - \$28

RISOTTO beetroot | mushroom | baby spinach | feta (GF) (V) - \$25

SIDES

SWEET POTATO CHIPS with garlic aioli - \$9

STEAMED GREEN VEGETABLES - \$8

GARDEN SALAD - \$7

CRUNCHY BATTERED CHIPS - \$6

SAUCES

GRAVY | DIANE | PEPPER | MUSHROOM - \$4

GARLIC PRAWNS - \$8

(GF) GLUTEN FREE (DF) DAIRY FREE (NF) NUT FREE (VG) VEGAN (VE) VEGETARIAN

IKON