



ibis kitchen

View our 'Grab & Go' menu

RESTAURANT

STARTERS & SHARES

SPINACH & RICOTTA ROTOLO (V)

With capers, Napolitano sauce 18.0

BEETROOT TART (V, GFO)

With feta cheese, micro herbs, walnut crumbs 18.0

SALT & PEPPER SQUID

Served with Asian slaw, Nam Jim dressing 19.0

CHICKEN TERRINE (DF)

With warm soy broth, goji berries, rice crisp 18.0

CHILLI GARLIC PRAWNS (DF, GFO)

With sourdough bread, olive oil, capsicum 17.0

HOUSE MADE NEPALESE MOMO (V)

8 pieces, with spicy sauce 17.0

CHEFS SPECIAL OF THE DAY

Chefs selection 18.0

MAINS

MARKET FISH OF THE DAY (GFO)

Pan seared fish with lentil ragout, tomato dice, shallot, herb oil, spinach 34.0

SLOW COOKED LAMB SHANK

Slow cooked for 24 hours, paired with Paris mash, caponata 36.0

HOUSE MADE SPINACH GNOCCHI (V)

With mushroom, aged parmesan, baby spinach 28.0

CHEFS CREATION

Chefs selection 36.0

FROM THE GRILL

SIRLOIN STEAK (GFO)

250 grams, paired with steak fries 38.0

KING PORK CUTLET (GFO)

230 grams, cooked well done, paired with steak fries 34.0

BRAZILIAN STYLE CHICKEN SKEWERS (GF)

3 skewers, with roasted chat potato, peri-peri sauce, broccolini 34.0

CHOICE OF SAUCE:

Red Wine Jus, Béarnaise, Peppercorn

IBIS CLASSICS

CHICKEN PARMIGIANA

With ham, Napolitano sauce, fries, slaw 24.0 — Add jalapenos +2.0

BEEF BURGER

With tomato relish, cheese, caramelized onion, gherkin slices
fries, aioli, brioche bun 20.0

BUTTER CHICKEN

With basmati rice, papadam, pickled vegetable 22.0

CLUB SANDWICH

With chicken, bacon, lettuce, tomato, avocado, fried egg, aioli, fries,
traditional white bread 24.0

BUTCHERS PIZZA

With ham, chorizo, salami, capsicum, chilli flakes 26.0

HEALTHY SALAD BOWL (VE, V, DF, GF)

With beans, avocado, spring onion, quinoa, hummus, brown rice 22.0
Add falafel 5.0

'ibis classics' meals are also available for 'Grab & Go'.

SIDES

ROASTED VEGGIES (VE, V, DF, GF)

Roasted cauliflower, broccoli, carrot 10.0

FRIES

With sriracha mayo 10.0

GREEN BEANS (DF, VE, V, GF)

With dried chilli, garlic 10.0

MASHED POTATO (GF)

Creamy mash 10.0

GARDEN SALAD (LG, VE, V, DF, GF)

Mixed leaf salad with balsamic dressing 10.0

DESSERT

STICKY DATE PUDDING

With vanilla ice cream, crumb 17.0

BAKED CHOCOLATE MOLTEN

With dehydrated raspberries, lemon sorbet, tuile 17.0

PEAR RICOTTA TART

With salted caramel ice cream, walnut 17.0

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BEER & WINE LIST

SPARKLING WINES

		Glass	Bottle
NV	Bancroft Bridge Brut, NSW	7.0	28.0
NV	Dunes & Greene Prosecco, Angaston, SA	8.5	40.0
NV	Deviation Road Altair, Brut Rose, Adelaide Hills, SA	16.0	70.0

WHITE WINES

2018	Bancroft Bridge Sauvignon Blanc, NSW	7.0	28.0
2021	Jacobs Creek Chardonnay, Barossa Valley, SA	8.5	32.0
2020	Wirra Wirra, Scrubby Rise Sauvignon Blanc, Adelaide Hills, SA	9.0	45.0
2020	Mojo Pinot Grigio, Limestone Coast, SA	9.0	45.0
2017	Mountadam, 550 Chardonnay, Eden Valley, SA	10.0	55.0
2018	Leo Burning Riesling, Clare Valley, SA	11.5	60.0

RED WINES

2018	Bancroft Bridge Cabernet Merlot, NSW	7.0	28.0
2021	Jacobs Creek Shiraz, Barossa Valley, SA	8.5	32.0
2019	Running with Bulls Tempranillo, Barossa, SA	11.0	55.0
2018	Dandelion, Lionheart of the Barossa Shiraz, Barossa Valley, SA	11.5	60.0
2019	Jim Barry Cover Drive Cabernet Sauvignon, Clare Valley, SA	10.5	55.0
2018	Yalumba Grenache Shiraz Motaro, Barossa Valley, SA	11.5	55.0

BOTTLED AND TAP BEER/CIDER

	Bottle	Pint	Imperial
Hahn Super Dry	9.0	10.5	13.0
Heineken	10.0	11.0	14.0
James Squire 150 Lashes Pale Ale	10.5	11.0	13.5
Furphy Pale Ale	8.5	9.5	12.5
Little Creatures Rogers Amber Ale	10.5	11.0	13.5
James Squire Orchard Crush Apple Cider	10.5	11.0	13.0
Little Creatures Indian Pale Ale	12.0		
Kirin Megumi	11.0		
White Rabbit Dark Ale	11.0		
Heineken Zero (no alcohol)	8.50		

All vintages subject to change and availability.