

ibis kitchen MENU



CUISINE INSPIRED BY
THE TASTE OF LOCAL
INGREDIENTS

(V) Vegetarian, (GF) Gluten Free, (DF) Dairy Free

IBIS FAVOURITES

ibis Boomer burger

Our signature ibis brand burger, made on site. 90% grain fed, premium lean Angus beef patty packed with chorizo and toasted fennel seeds topped with lettuce, tomato, beetroot, 42 month aged Australian cheddar cheese, homemade smokey BBQ sauce on a freshly baked bun, with fries and onion rings (contains pork) 14

ibis crispy battered Hot Rockin' Wings

Choice of sauce, smokey BBQ, peri peri mayo or spicy chilli mayo 14

ibis summer legend burger

Juicy fried chicken, maple bacon, crunchy slaw, jalapeno peppers, American style cheese and sidewinder fries 16

ENTRÉES

Garlic Bread v	9
Steamed BBQ pork bun with soy chilli	10
Duck and plum spring rolls with nouc cham	10
Salt and pepper calamari with lemon aioli	14

MAIN

Moroccan spiced chicken Maryland Roasted chats, green beans, confit tomatoes & preserved lemon dressing GF	28
Twice Cooked Pork Belly Served with Bok Choy, caramelised fennel and red wine jus	28
Market Fish (Ask server for details) Soba noodle, Asian greens and soy vinaigrette	30
Fish 'n' chips Beer battered Barramundi, garden salad, thick cut chips, Tartare sauce and lemon	24
Pork and prawn nasi goreng. Wok tossed rice noodle, crispy pork, prawns, Asian vegetables, crispy shallots	26
Korean Seafood BBQ Sizzler Mixed seafood, Asian vegetables, Korean BBQ sauce, pickled vegetables, steamed rice	28

PIZZA

All pizzas are created on a wood fire baked pizza base

Buffalo Mozzarella Napoli,, Buffalo mozzarella, wild rocket v	19
Capricciosa Napoli, mozzarella, mushroom, ham, artichoke, olives	19
Pepperoni Tomato base, mozzarella, pepperoni	19
Chicken Tandoori Chicken, Napoli, mozzarella	19

FROM THE GRILL

All steaks are served with

200gram eye fillet GF	34
250gram scotch fillet GF	34
300gram beef rump GF	34
blue, rare, medium rare, medium, medium well or well done	
Sauces: mushroom, red wine jus, peppercorn or chimichurri	

SIDES

Steamed green beans with burnt butter GF v	7
Spiced wedges with sour cream & sweet chilli v	7
Garden salad with preserved lemon dressing GF DF v	7
Mash potato GF v	7

CURRIES

Curries are served with steamed basmati rice, salad, naan, poppadum & raita

Butter chicken	22
Lamb Madras	22

SIT, RELAX
& ENJOY

SUPER SALADS

Classic chicken Caesar

baby cos, crispy bacon, shaved parmesan, poached egg, croutons and anchovies 19

Salt and pepper calamari salad

mesculin, carrot, cucumber, onion, peppers, tomato & sweet chilli sauce 19

PASTA



Per node, dill and garlic cream, prawn fettuccine.

with topped with garlic herb crumb 22

Classic spaghetti carbonara.

with crispy bacon, shaved parmesan & garlic herb crumb 20

SWEET TOOTH



Double chocolate mud cake

with vanilla ice cream, crème chantilly & chocolate ganache (V) 10

Sticky date pudding

with butter scotch sauce whipped cream & vanilla ice cream (V) 9

Caramel slice

with whipped cream, berry coulis & vanilla ice cream (V,GF) 8



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