

EST 1994

IRONBAR



Contact

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Starters

Bread	14
Sourdough, cultured butter, smoked salt and olive oil	
Seasonal Oyster	6 EA
Natural w/ Mignonette Burnt lime granita Smoked pineapple, beef fat & habanero	
Salt & Pepper Calamari	22
Asian herb salad, nam-jim dressing	
Grilled Pork Belly	22
Green papaya, chilli and lime salad, roasted cashew, fresh coconut, chilli sambal	
Sesame-Crusted Tuna	26
Ponzu dressing, pickled seaweed salad, kewpie mayo & wasabi on side	

To Share

Fried Chicken Wings	18
Sweet BBQ sauce & blue cheese dip	
Coconut & Sesame Crumbed Prawns	22
Cracked pepper aioli, lime, coriander	
Crumbed Camembert Cheese Bites	18
Sweet chilli & plum dip	
Crispy Arancini	20
Mozzarella, sun-dried tomato, olives & smokey marinara sauce	
Satay Beef Skewers	20
House satay sauce, cucumber relish	
Scallop & Bacon Skewers	24
Garlic pesto butter, caesar cos leaves	
Tasting Plate	44
Chicken wings (4) - Crumbed prawns (2) - Satay skewers (2) - Arancini (2)	

Mains

Daintree Saltwater Barramundi 38
Asian herb salad & tartare sauce

Charcoal Chicken 36
Chargrilled brussel sprouts, peas, bacon, mint, pumpkin & garlic butter

Dry-Aged Lamb Cutlets 42
Crushed new potatoes, lemon, asparagus & salsa verde

Roast Pumpkin & Vegetable Salad | Add Chicken + \$10 28
Mixed vegetables, pomegranate, pine nuts, beetroot hummus & tahini yoghurt

St. Louis Style Pork Ribs Half / Full
34 / 54
Smoked over cherry-wood and coated in either our **Sweet** or **Spicy** signature rib sauce.

Premium Steak

200g Bass Strait Eye Fillet | Marble Score 2+ 56
Grain-Fed, Shorthorn X British | Flinders Island, Tasmania

300g Black Tyde Scotch Fillet | Marble Score 3+ 64
Grain-Fed, Black Angus | New England, NSW

300g Australian Wagyu Scotch Fillet | Marble Score 5+ 88
250+ Day Grain-Fed, 100% Japanese Bloodline Wagyu | Tasmania

Dry-Aged Steak

350g John-Dee Black Sirloin On-The-Bone | Marble Score 3+ 62
40+ Day Dry-Aged, Grain-Fed, Black Angus | Darling Downs, QLD

300g Rangers Valley Scotch Fillet | Marble Score 3+ 76
35+ Day Dry-Aged, Grain-Fed, Black Angus | New England, NSW

600g John Dee Black T-Bone | Marble Score 2+ 82
40+ Day Dry-Aged, Grain-Fed, Black Angus | Darling Downs, QLD

Steaks come served w/ Mashed potato, Onion relish and Dijon mustard | **Steak Sauces** on back page.

Sides

Cauliflower Bake | Bechamel cheese sauce 14

Char-grilled Corn | Parmesan, coriander & lime 14

Watermelon Salad | Watermelon cubes, feta, mint, cucumber & red onion 14

Steamed Greens | Parmesan custard dressing 14

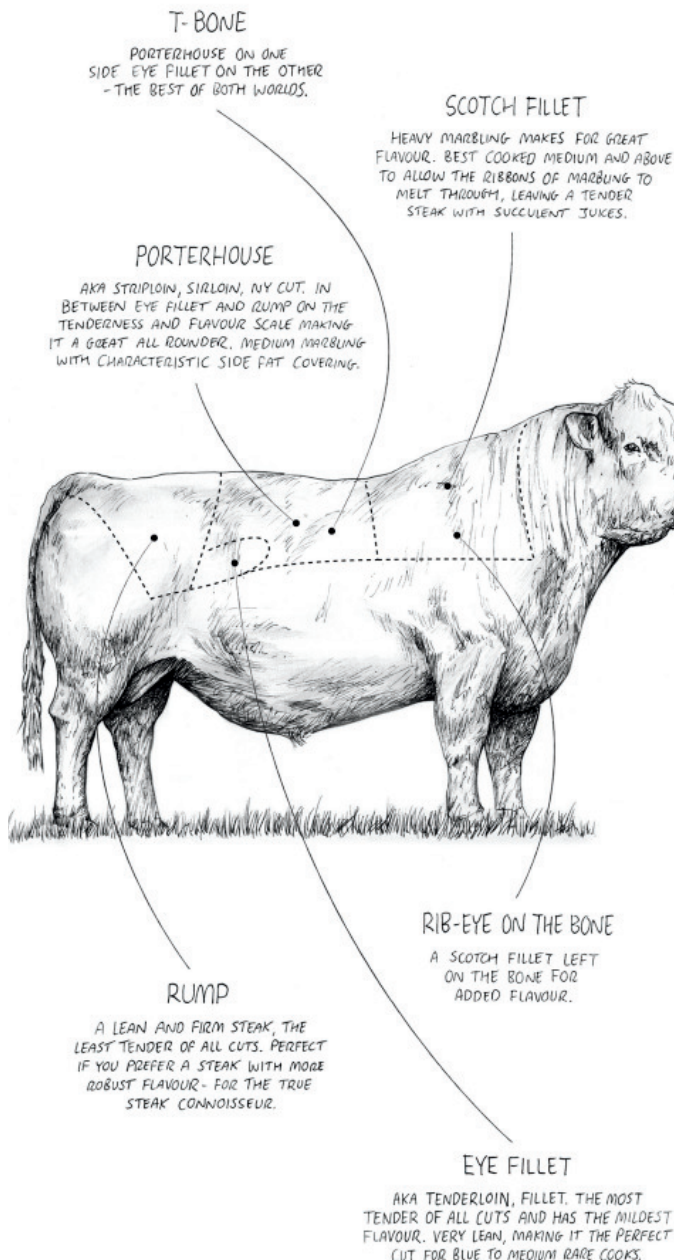
Beef-dripping Potatoes | Sour cream, spring onion & parmesan 14

Steak Fries | Rosemary salt, garlic aioli 12

How The Dry-Ageing Process Works

Dry-ageing is the process by which large cuts of beef are aged from several weeks, to several months. The objective of this process is to use humidity and temperature to reduce moisture within the steak and breakdown the tissue, creating a richer and more tender flavour profile.

Dry-ageing beef primarily changes it by two means: The concentration and saturation of it's natural flavours and the tenderization of the meat's texture. This is due to the beefs natural enzymes breaking down the connective tissue in the muscle, which leads to more tender beef.



How Our Steaks Are Cooked

All of our steaks are cooked in our spanish Josper, over 100% sustainable mangrove charcoal.

A **Josper** is a hybrid grill & oven. This essentially means that it imbues steaks with the enhanced flavour of a grill, whilst simultaneously allowing for the controlled cooking temperature of an oven. The closed door style of the machine also allows for the steaks to greatly retain their moisture and flavour.

Meat Temperatures

- Blue:** Sealed, very red in the centre | Room temp
- Rare:** Red in the centre | Warm
- Medium-Rare** Pinkish-red in the centre | Warm - Hot
- Medium:** Pink in the centre | Hot
- Medium-Well** Little pink in the centre | Hot
- Well-Done** Brown in the centre | Hot

Steaks will shrink in size the longer they are cooked.
All steaks are weighed and cooked at their correct weight.

Steak Sauces

- Red Wine Jus**
- Garlic & Herb Butter**
- Mushroom**
- Green Peppercorn**