

FOOD MENU

STARTERS & SHARERS

BRUSCHETTA	15
Kalamata olive tapenade & vegan feta on lightly toasted loaf (DF, NF, VG, V)	
CHILLI GARLIC PRAWNS	22
Sautéed prawns with garlic & paprika, olive oil & toasted ciabatta, served in a sizzling pot (NF)	
CHICKEN TENDERS	21
Cornflakes crusted crispy chicken served with wasabi aioli (NF)	
CHEESY GARLIC PESTO FOCACCIA	15
Focaccia bread, garlic butter baked with pesto & mozzarella cheese (V)	
NUTRELA CRUSTED BEETROOT CAKES	18
Served with honey mustard & Asian slaw (V, VG, GF, DF, NF)	
SOUP OF THE DAY	18
Chef's special soup of the day served with hot bread (Please let us know your dietary requirements)	

FROM THE GRILL

LAMB RUMP (250G)	42
RIBEYE (250G)	44
BEEF AGED FILLET (200G)	47

All grilled items served with:

Ibis slaw and fries or Puréed potato, seasonal roast vegetables
& choice of 1 sauce:

Béarnaise sauce (NF, GF) // Mushroom sauce (NF, GF, DF) // Red wine jus (DF, GF, NF)

ADD: 3 x Chilli Garlic Prawns **6** 1 x Fried Egg **5**

HOUSE SPECIAL

GREEK STYLE SLOW COOKED LEG OF LAMB	SHARE FOR TWO 75
Served with confit potatoes, roast seasonal vegetables, gravy & mint jelly (GF, NF)	

IBIS CLASSICS

TUSCAN BEEF BURGER	31
Homemade beef patty, melted cheddar, beetroot relish, tomato & lettuce served with fries (NF)	
BUTTER CHICKEN	30
Fragrant jasmine rice, poppadum, naan bread & mango chutney	
GRILLED CHICKEN CAESAR SALAD	24
Grilled chicken, romaine lettuce, bacon, croutons, parmesan cheese, poached eggs & caesar dressing (NF)	
CRISPY PORK BELLY	35
Spiced potato, roasted vine tomato, steamed broccoli served with apple salsa (GF, NF)	
NASI GORENG	30
Indonesian fried rice with prawns, chicken, sambal oelek & fried egg (DF, GF, NF)	
CATCH OF THE DAY	31
Fish of the Day with beetroot remoulade, horseradish gratin & Beurre Blanc (NF) (Served Pan Fried or Battered)	
RISOTTO CAKE	28
Pan seared risotto cake tossed with basil pesto & roasted bell peppers, cheese (GF, V)	

SIDES

TRUFFLE PARMESAN FRIES (V, NF)	15
IBIS SLAW (V, GF, DF)	11
PURÉED POTATOES (V, NF)	11
GARDEN GREEN SALAD (V, VG, GF, DF, NF)	11
ROAST SEASONAL VEGETABLES (V, VG, GF, DF, NF)	11

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KID'S MEAL DEAL

20

INCLUDES MAIN, DESSERT & SOFT DRINK

SERVED WITH EITHER SALAD OR STEAMED VEGETABLES

CHEESEBURGER

With fries (NF)

CHICKEN NUGGETS

With fries (DF, NF)

LINGUINE MEATBALLS

With cheese (NF)

DESSERT

CHOCOLATE TORTE

With vanilla ice cream (GF)

ICE CREAM

With chocolate sauce

DESSERT

LEMON TORTE

With citrus cream & sherbet (V, NF)

16

CHOCOLATE CAKE

With cream anglaise & Black Doris Plum ice cream (V, GF)

16

TRIO OF ICE CREAM

Served with chocolate soil & berry coulis (V, NF)

Ask waiter for daily flavour

16

BANOFFEE PIE

Served with caramel sauce & slices of fresh banana (V, NF)

16

CHEESE BOARD

Selection of puhoi valley cheese, aged cheddar, & brie with nuts, dried quince paste & crackers (V)

21

DRINK MENU

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SPARKLING WINE / CHAMPAGNE

	BOTTLE
Brancott Brut Cuvee 200ml <i>New Zealand</i>	14
Brancott Brut Cuvee 750ml <i>New Zealand</i>	55
Mumm Grand Cordon 750ml <i>Reims France</i>	165

WHITE

SAUVIGNON BLANC	GLASS	BOTTLE
Montana Festival Block <i>Marlborough</i>	9	45
Brancott Estate <i>Marlborough</i>	10	50
The Grayling <i>Marlborough</i>	10	50
Church Road <i>Waipara</i>		60
Triplebank <i>Marlborough</i>		60

CHARDONNAY	GLASS	BOTTLE
Montana Festival Block <i>East Coast</i>	9	45
Brancott Estate <i>Marlborough</i>	10	50
The Grayling <i>Marlborough</i>	10	50
Church Road <i>Marlborough</i>		60

PINOT GRIS	GLASS	BOTTLE
Montana Festival Block <i>East Coast</i>	9	45
Brancott Estate <i>Marlborough</i>	10	50
The Grayling <i>Marlborough</i>	10	50
Church Road <i>Hawkes Bay</i>		60
Triplebank <i>Marlborough</i>		60

RIESLING	GLASS	BOTTLE
Brancott Estate <i>Waipara</i>	12	60
Camshorn <i>Waipara</i>	14	70

ROSÉ

	GLASS	BOTTLE
Montana Rosé <i>East Coast</i>	9	45
Church Road <i>Hawkes Bay</i>	12	60

RED

PINOT NOIR	GLASS	BOTTLE
Montana Festival Block <i>Waipara</i>	9	45
The Grayling <i>Waipara</i>	10	50
Camshorn <i>Waipara</i>	10	50
The Last Shepherd <i>Central Otago</i>	14	70

MERLOT / SYRAH / SHIRAZ	GLASS	BOTTLE
Montana Festival Block Merlot <i>Hawkes Bay</i>	9	45
Brookfield's "Back Block" Syrah <i>Hawkes Bay</i>	14	70
Brookfield's "Burn Foot" Merlot <i>Hawkes Bay</i>	14	70
Jacobs Creek Reserve Double Barrel Shiraz <i>Barossa</i>		70

BEER / CIDER

TAP BEER	330ML	PINT
Speight's Gold Medal Ale <i>Ale</i>	9	11
Speight's Summit Ultra - Low Carb Beer <i>Lager</i>	10	12
Stella Artois <i>Lager</i>	10	12
Guest Beer	12	14

BOTTLED BEER / CANS	330ML
Steinlager Classic <i>Lager</i>	10
Steinlager Light <i>Lager</i>	10
Steinlager Pure <i>Lager</i>	11
Mac's 3 Wolves <i>Pale Ale</i>	11
Corona <i>Lager</i>	12

CRAFT BEER	330ML
Mac's Magic Hour <i>Hazy Pale Ale</i>	12
Emerson's Pioneer Orange Roughy <i>Pale Ale</i>	12
Mac's Black <i>Porter</i>	12
Panhead Quickchanger XPA <i>Pale Ale</i>	12

ZERO ALCOHOL BEER	330ML
Steinlager Zero	7

CIDER	330ML
Mac's Cloudy Apple	10
Flavoured Cider	12

SPIRITS

BOURBON		RUM	
Jim Beam	10	Bacardi	10
Jack Daniels	11	Coruba	10
Maker's Mark	12	Appleton's Signature	11

WHISKEY		TEQUILA	
Johnnie Walker Red	10	Jose Cuervo Especial	10
Jameson	11	Altos Plata	11
Johnnie Walker Black	12		
Canadian Club	12	GIN	
Chivas Regal	15	Gordons	10

Bombay Sapphire	12
Scapegrace	12

BRANDY		VODKA	
St Remy	9	Smirnoff Red	10

Absolut	12
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COGNAC	
Martell VS	15
Martell VSOP	18

COCKTAILS

COSMOPOLITAN	12
DAIQUIRI	12
ESPRESSO MARTINI	12
MARTINI	15
MARGARITA	12
MOSCOW MULE	12
OLD FASHIONED	12

SOFT DRINKS

Juices	5
Post Mix (Large)	6
Ginger Beer	6
Red Bull	6