



View our 'Dinner' menu

ibis kitchen

RESTAURANT

STARTERS & SHARES

GARLIC BREAD 12

add cheese +2

MUSHROOM ARANCINI (4) 16 (V)

Truffle aioli, Parmesan cheese

GRILLED ASPARAGUS 16 (V, GF, DF)

Gribiche, samphire, salted egg yolk, pink pepper

SALT & PEPPER SQUID 19 (DF, GFO)

Asian slaw, Nam jim dressing

CHILLI GARLIC PRAWNS 17 (DF, GFO)

Sour dough, roasted capsicum

FRIED CHICKEN (6) 17

Sweet soy glaze, lemon myrtle ranch

MAIN

CHICKEN PARMIGIANA 24

Ham, cheese & Napolitano sauce, fries, slaw

SPINACH GNOCCHI 28 (V)

Mushroom & spinach fricassee

BUTTER CHICKEN 26

Basmati rice, spicy pickle, Naan bread

MARKET FISH OF THE DAY 34 (GFO)

SLOW COOKED LAMB SHANK 36

Paris mash, caponata

PORTUGUESE CHICKEN BREAST 34(GFO)

Provençal tabbouleh, sweet potato puree chimichurri

FROM THE GRILL

SIR LOIN STEAK 250GM 38 (GFO)

SCOTCH FILLET 280GM 42 (GFO)

KING PORK CUTLET 280GM 34 (GFO)

Above comes w/ chargrilled broccolini, fries

CHOICE OF SAUCE

Red wine jus, Peppercorn, Béarnaise

CHEESE BURGER 22

Caramelized onion & bacon relish

American cheese, pickle, fries

Make it Double Cheese Burger +4

SIDE

FRIES 8

Sriracha aioli

LEAF SALAD 8 (VE, DF, GF)

Market fresh mixed leaves, balsamic dressing

CHARGRILLED BROCCOLINI 10

Almond butter, fermented chili, almond flakes

ROASTED PUMPKIN 12 (VE, GF, DFO)

Sumac yogurt, pepitas, pomegranate molasses

DESSERT

STICKY DATE PUDDING 17

Vanilla ice cream, crumbs

CHOCOLATE MOLTEN CAKE 17

Dehydrated raspberry

lemon sorbet

PEAR & RICOTTA TART 17

Salted caramel ice cream, walnut



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BEER & WINE LIST

Sparkling Wines

	GLS	/	BTL
NV Bancroft Bridge Brut, NSW	7.5	/	28.0
NV Dunes & Greene Prosecco, Angaston, SA	9.0	/	42.0
NV Dunes & Greene Split Pick Moscato, Angaston, SA	9.0	/	42.0
NV Deviation Road Altair, Brut Rose, Adelaide Hills, SA			70.0

White Wines

2018 Bancroft Bridge Sauvignon Blanc, NSW	7.5	/	28.0
2021 Jacobs Creek Chardonnay, Barossa Valley, SA	8.5	/	35.0
2020 Mojo Pinot Grigio, Limestone Coast, SA	9.5	/	45.0
2020 Wirra Wirra, Scrubby Rise Sauvignon Blanc, Adelaide Hills, SA			45.0
2018 Mountadam, 550 Chardonnay, Eden Valley, SA			55.0
2018 Leo Buring Riesling, Clare Valley, SA			60.0

Red Wines

2018 Bancroft Bridge Cabernet Merlot, NSW	7.5	/	28.0
2021 Jacobs Creek Shiraz, Barossa Valley, SA	8.5	/	32.0
2018 Yalumba Grenache Shiraz Mataro, Barossa Valley, SA	12.5	/	60.0
2019 Running with Bulls Tempranillo, Barossa, SA			55.0
2018 Dandelion, Lionheart of the Barossa Shiraz, Barossa Valley, SA			60.0
2019 Jim Barry Cover Drive Cabernet Sauvignon, Clare Valley, SA			60.0

Bottled and Tap Beer & Cider

BTL / PNT 425ml / IMP 525ml

Hahn Super Dry	10.0	/	10.5	/	13.0
Heineken	12.0	/	12.0	/	14.0
James Squire 150 Lashes Pale Ale	12.0	/	12.0	/	14.0
Furphy Refreshing Ale	10.0	/	10.5	/	13.0
Little Creatures Rogers Amber Ale			11.0	/	13.5
James Squire Orchard Crush Apple Cider			12.0	/	14.0
James Squire The Chancer	12.0				



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RESTAURANT

GRAB & GO 24/7

All DAY MENU - 10am to 10pm

DUO OF DIPS 16 (V)

Chef's choice 2 dips, Pita bread

CHEESEBURGER 22

Single patty with American cheese, Bacon onion relish, Pickle, House burger sauce, Fries

Make it Double Cheeseburger +4

CHICKEN PARMIGIANA 24

Ham, Cheese & Napolitano sauce, Fries, slaw

BEER BATTERED FLATHEAD 24

Fries, Tartare sauce, lemon

MARGERITA PIZZA 20 (V)

Roasted tomato, oregano, Mozzarella

INFERNO PIZZA 24

Nduja, Pepperoni, Mozzarella, Chili flakes

BELGIAN LIEGE WAFFLE 14

Vanilla ice cream
Honey butter

CRISPY COATED FRIES 10

Sriracha aioli

BREAKFAST MENU - 7am to 10am

FRUIT PLATE 15 (VE)

Seasonal sliced fruits

BIG BREAKFAST 26

Eggs, Bacon, Tomato, Mushrooms Hash brown, Baked beans & Toast

CONTINENTAL BREAKFAST BOX 13 (V, GF)

Banana bread, Juice, Whole fruit, Muesli bar, Cheese snack
*available from 5am

BELGIAN LIEGE WAFFLE 14

Vanilla ice cream
Honey butter

BARISTA COFFEE 5/6

AFTER DARK MENU - 10pm to 5am

Also available All Day

HAM & CHEESE CROQUE 15

Fries, slaw

BEEF & GUACAMOLE FAJITA 17

Fries, slaw

HEALTHY POKE 18 (GFO, DF, VE)

Falafels (3), Hummus, Brown rice, Edamame, Avocado, Oriental dressing

CHICKPEA CURRY 24 (VE, DF)

Basmati rice, Indian spiced pickle
Naan bread

BUTTER CHICKEN 26

Basmati rice, Indian spiced pickle
Naan bread

GELISTA LIGHTLY SALTED CARAMEL & MACADAMIA 7 (GF)

GELISTA CLASSIC CHOCOLATE 7 (GF)

South Australian made Premium Gelato



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RESTAURANT

EXPRESS LUNCH MONTHLY SPECIAL

CUBAN CLUB SANDWICH 18 (GFO, DFO)

Shaved pastrami, ham & cheese sandwich, tomato, gherkin, house pickle

OUTBACK SPICED LAMB SKEWERS 26 (DF)

Dirty rice, hummus, charred savoy salad

ALE BATTERED PORT LINCOLN GARFISH 24

Gribiche sauce, fries & slaw

CHICKPEA & LENTIL CURRY 19 (GFO, DFO, VEO)

Grilled naan, mint labneh, lemon myrtle dukkha

LUNCH MENU

GARLIC BREAD 12 (V)

Whipped garlic butter, ciabatta, parsley

HEALTHY POKE 18 (GFO, DF, VE)

Falafels (3), Hummus, Brown rice, charred Edamame, Avocado, Oriental dressing

Add Chicken Tenders +5

CHEESE BURGER 22

Single patty with American cheese, bacon onion relish, pickle, house burger sauce, fries

Make it Double Cheese Burger +4

CHICKEN PARMIGIANA 24

Ham, cheese & Napolitano sauce, fries, slaw

STEAK FRITES 36 (GF, DFO)

250g sirloin steak, Café de Paris butter, grilled broccolini, fries

SWEET

AFFOGATO 9

Espresso, vanilla ice cream Biscoff biscuit

Add shot of liquor 6

PLUM PUDDING 14

Salted caramel ice cream, short bread crumbs

SIDES

FRIES 8 (DFO, V)

Truffle aioli, Truffle essence, grated parmesan

LEAF SALAD 8 (GF, DF, VE)

Market fresh mixed leaves, balsamic, dressing