

EST 1994

# IRONBAR



## Contact

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## **Oysters**

	<u>1/2 Doz</u>	<u>Doz</u>
<b>Natural</b> Mignonette dressing, lemon	28	48
<b>Bloody Mary</b> Tomato juice, worcestershire, lemon, celery salt	30	52
<b>Kilpatrick</b> Double smoked bacon, house bbq sauce, worcestershire	30	52
<b>Smoked Salmon</b> Crème fraîche, avruga caviar, verjuice	32	54
<b>Mixed Dozen</b> Your choice of up to 3 types of oysters, must be an even assortment.		54

## **Share Plates**

<b>Bread</b> Sourdough, cultured butter, smoked salt and olive oil	14
<b>Fried Chicken Wings (8)</b> Ironbar sweet BBQ sauce, blue cheese dipping sauce	18
<b>Barramundi Spring Rolls (2)</b> Barramundi and lemongrass spring rolls, sweet rice vinegar dipping sauce	18
<b>Satay Beef Skewers (3)</b> House satay sauce, cucumber relish	20
<b>Prawn Cocktail Rolls (2)</b> Local prawn cocktail rolls, cocktail sauce, avocado, shredded lettuce, tomato chutney, lemon	20
<b>Tasting Plate</b> Satay Beef Skewers - Chicken Wings - Pork Belly - Barra Spring Rolls	44

## **Starters**

<b>Salt &amp; Pepper Calamari</b> Asian herb salad, nam-jim dressing	22
<b>Grilled Pork Belly</b> Green papaya, chilli and lime salad, roasted cashew, fresh coconut, chilli sambal	22
<b>Half-Shell Scallops (4)</b> Garlic & herb crumb	26
<b>Sesame-Crusted Tuna</b> Ponzu dressing, pickled seaweed salad, kewpie mayo & wasabi on side	28

## **Premium Steak**

<b>200g Bass Strait Eye Fillet</b>   Marble Score 2+ Grain-Fed, Shorthorn X British   Flinders Island, Tasmania	56
<b>300g Black Tyde Scotch Fillet</b>   Marble Score 3+ Grain-Fed, Black Angus   New England, NSW	64
<b>300g Australian Wagyu Scotch Fillet</b>   Marble Score 5+ 250+ Day Grain-Fed, 100% Japanese Bloodline Wagyu   Tasmania	88

## **Dry-Aged Steak**

<b>350g John-Dee Black Sirloin On-The-Bone</b>   Marble Score 3+ 40+ Day Dry-Aged, Grain-Fed, Black Angus   Darling Downs, QLD	62
<b>300g Rangers Valley Scotch Fillet</b>   Marble Score 3+ 35+ Day Dry-Aged, Grain-Fed, Black Angus   New England, NSW	76
<b>600g John Dee Black T-Bone</b>   Marble Score 2+ 40+ Day Dry-Aged, Grain-Fed, Black Angus   Darling Downs, QLD	82

Steaks come served with creamy mashed potato, onion relish and Dijon mustard.

## **Mains**

<b>Daintree Saltwater Barramundi</b> Asian herb salad, tartare sauce	38
<b>Charcoal Chicken</b> Chargrilled brussel sprouts, peas, bacon, mint, pumpkin, garlic butter	36
<b>Dry-Aged Lamb Cutlets (3)</b> Crushed new potatoes, lemon, asparagus, salsa verde	42
<b>Roast Pumpkin &amp; Vegetable Salad</b>   Add Chicken + \$10 Tahini yoghurt, pomegranate, pine nuts, beetroot hummus and mixed vegetables	28
<b>St. Louis Style Pork Ribs</b> Smoked over cherry-wood and coated in either our <b>Sweet</b> or <b>Spicy</b> signature rib sauce	34 / 54

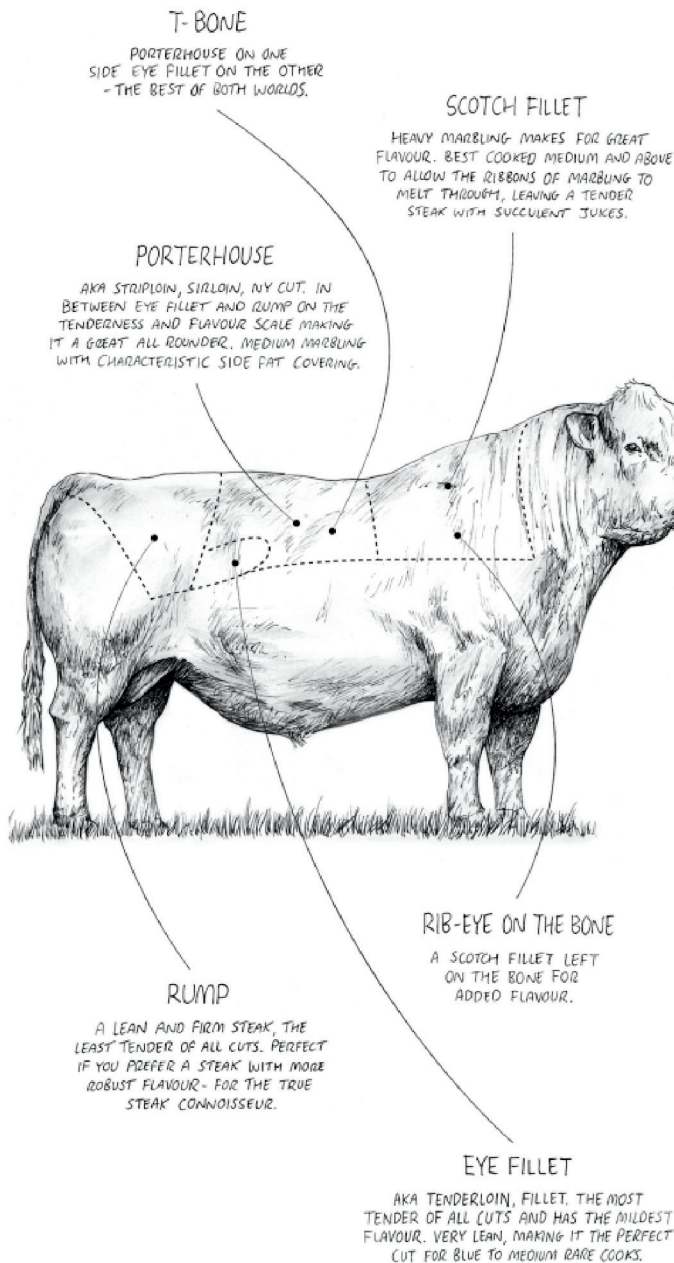
## **Sides**

<b>Cauliflower Bake</b>   Bechamel cheese sauce	14
<b>Char-grilled Corn</b>   Parmesan, coriander and lime	14
<b>Watermelon Salad</b>   Watermelon cubes, feta, mint, cucumber and red onion	14
<b>Steamed Greens</b>   Parmesan custard dressing	14
<b>Beef-dripping Potatoes</b>   Sour cream, spring onion & parmesan	14
<b>Asian Herb Salad</b>   Coriander, bean sprouts, Vietnames mint, Nam Jim dressing	14
<b>Steak Fries</b>   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 beef's 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

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