

STARTERS

Roasted & salted beer nuts GF V	\$4
Mixed local olives, marinated with garlic & thyme GF V	\$6
Roasted garlic bread on sourdough V	\$10
Bruschetta of tomato, red onion, basil, fetta & balsamic on sourdough V	\$18
House made duck croquettes with chilli jam	\$18
Fried calamari, herb aioli & fresh lemon GF	\$18
Smoked Chipotle pork taco, charred pineapple salsa & guacamole	\$18

SOMETHING ELSE

Nacho bowl of corn chips, spiced beef & beans, tomato salsa, guacamole, sour cream GF	\$24
Gnocchi in pesto cream, peas & truffle pecorino V	\$24
Linguini with pork meatballs, rich capsicum and tomato sauce, parmesan	\$24
Peter's burger, Wagyu beef patty, tomato, lettuce, onion jam & onion rings	\$20

GF Gluten Free **GFO** Gluten Free Option
V Vegetarian

IronBark Hill

BREW HOUSE

PIZZAS

Meatlover's with shaved ham, bacon, pepperoni & chorizo	\$24
Olives, Mediterranean anchovies & baby capers V	\$24
Prosciutto, mushrooms & dried oregano	\$24
Garlic prawns, chorizo, basil & dried chilli	\$24
Shredded duck, Hoisin base, coriander & shallots	\$24
Herb & lemon chicken, red onion, capsicum & dried chilli	\$24
Shaved mortadella with artichokes & ricotta cream base	\$24
Pork meatball, parmesan & basil	\$24
Fresh fig, walnut, parmesan, roquette & olive oil base V	\$20
Smoked semi dried tomatoes, smoked buffalo mozzarella & basil V	\$20
Double smoked ham & fresh pineapple	\$20
American style pepperoni	\$20
Gluten free pizza base	\$4

While all precautions are taken to avoid contact with gluten, we cannot guarantee that gluten free pizzabase will not come into contact with gluten.

CHEESE PLATE

Wine makers board of brie, cheddar, prosciutto, house pickles, grapes & toasted sourdough GFO	\$26
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SIDES

Spicy Portuguese chicken wings, herb aioli & lemon GF	\$18
Bowl of fries & tomato sauce GF V	\$10
Caprese salad of fresh tomato, mozzarella, olive tapenade & basil GF V	\$14
Salad of mixed lettuce, roasted beetroots, fetta, pinenuts & balsamic dressing GF V	\$14

NIBBLES

Perfect to match with our wine flights, available at the wine bar or with a glass of your favourite wine.

Brie cheese, onion jam, walnuts & GF wafer GF V	\$8
Pork & pistachio terrine, capsicum jam, lemon & GF wafer GF	\$8
Pumpkin & fetta tartlet, fine mixed lettuce & balsamic reduction V	\$8

Public Holiday Surcharge 10%



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