

Ikara Bar & Restaurant



Entrees

Cob Loaf | V | 16.00

Crusty Loaf of Bread with Bush Tomato and Garlic Butter

Pita | VG DF | \$18.00

Pita Bread served with Hummus, Davidson Plum Za'atar, Saltbush Dukkah and Lime & Anise Myrtle Balsamic

Barramundi Wings | GF DF | - \$28.00

Crispy Fried Humpty Doo Barramundi Wings with Chilli Caramel, Spring Onions, Fried Shallots & Shaved Fennel

Crocodile & Lemon Myrtle Dumplings | DF | \$24.00

Served with Ginger Broth, Toasted Sesame Seeds, Bean Shoots & Spring Onion

Emu Liver Parfait | \$22.00

Muntries Chutney, and Bread

Olives | DF VG | \$11.00

House Mix

Soup of the Day

Served with Crusty Bread

Ask our friendly staff about our Daily Specials

Mezze Plate | \$39.00

Selection of unique Australian meats, Olives, Hummus, Saltbush Dukkah, Davidson Plum Za'atar, Lime & Anise Myrtle Balsamic served with Pita Bread

Dinner Menu

Sides

Salad | VG GF | \$18.00

Duck Fat Potatoes | GF DF | \$20.00

Wattle Seed Mash | GF V | \$20.00

Brussel Sprouts | GF DF | \$19.00

Seasonal Vegetables

Ask our friendly staff about our Daily Specials

(GF) Gluten Free | (V) Vegetarian | (VG) Vegan |
(DF) Dairy Free

Please advise staff of any allergies before ordering

Mains

250g Scotch Fillet | DF | \$46.00

Pasture-Fed Beef, Chips, Salad & Jus

Confit Duck Leg | GF DF | \$39.00

Braised Red Cabbage, Pickled Desert Limes, & Jus

Red Wine Braised Beef Cheeks | GF | \$41.00

With Wattle Seed infused Mash & Green Beans

Kangaroo Hot Pot | DF | \$39.00

Braised in Stout, with Butter Beans, Pickled Shallots, & Damper

Thai Style Green Curry with Goat | \$42.00

Served with Coconut Rice & Roti

Contains Shrimp Paste

Chicken Kiev | GF | \$42.00

Marinated in Saltbush, Lemon Myrtle and Garlic, Soft Polenta, Beans, & Jus

Grilled Barramundi Fillet | GF | \$45.00

Served with Fennel, Warrigal Greens and Desert Lime, Lemon Myrtle compound Butter

Eggplant Steak | VG | \$36.00

Couscous, Baba Ghanoush, Salsa Verde and Davidson Plum Za'atar

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Dessert Menu

Lemon Myrtle and Coconut Pannacotta | GF | \$18.00

Served with passion fruit puree and freeze dried mandarin

Quandong Crumble | \$18.00

Quandong and Ginger Jam, with Coconut and Ice Cream

Native Lemongrass Crème Brûlé | \$18.00

Served with Lemon Myrtle & Macadamia Biscotti

GF (Upon Request)

Chocolate and Wattle Seed Mousse | GF V | \$18.00

Made with Dark & White Chocolate

Red Wine Poached Pears | GF VG | \$18.00

Served with Quandong and Red Wine Syrup, and Coconut
Vanilla Labneh

Trio of Native Gelato | GF | \$18.00

(Please ask our staff for today's flavors)

Beignets | V | \$18.00

Dusted with a Cinnamon and Wattle Seed Sugar, and served
with Warm Chocolate & Wattle Seed Sauce to Dip

Cheese Plate | V | \$35.00

Maggie Beer Triple Cream Brie, Surprise Bay Cheddar,
Roaring Forties Blue Cheese, Quince Paste, Quandong Jam,
Crackers, Candied Walnuts, Dried Fruit & Grapes

GF (Upon Request)

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