

The \$17.50 Express Lunch

Everyday until 3:30pm



Cheeseburger & Fries

125gm. Beef patty, american cheese, pickles, **DF GF***
iron sauce & smoked tomato relish

Classic Southern Fried Chicken Burger & Fries

125g Chicken breast fillet, american cheese, cos lettuce & aioli **DF GF***

Beer Battered Fish & Chips

Battered hoki fillet, tartare, lemon wedge & slaw **DF**

Roast Carrot & Broccolini Salad

Baby carrots, grilled broccolini, baby spinach, pumpkin seeds, **VV***
spicy quinoa, chevre and smoky orange & olive verde **V GF**

Classic Caesar Salad

Cos lettuce, bacon bits, parmesan, croutons, caesar dressing & poached egg **V*** **GF***

Smoked St Louis Pork Ribs

1/3 Rack of pork ribs in smoky chipotle BBQ sauce, chips & slaw **GF**

Beef Sirloin with Béarnaise

Smoky garlic mash & slaw **GF**

Classic Brunch

Friday, Saturday & Sunday until 3:30pm

Eggs on Toast \$8 **DF GF***

Two eggs any way, on ciabatta toast

Iron Horse Breaky \$20 **DF GF***

Two eggs any way, bacon, potato rosti,
garlic mushrooms & spicy Korean bbq beef

Eggs Hollandaise \$20 **DF GF***

Two eggs any way, two potato rosti, wilted baby spinach
and hollandaise with choice of one **ADD ON**

Waffles \$20

-berry compote, vanilla ice cream, white chocolate chips, almonds **DF*VV*V**
-bacon, vanilla ice cream, chocolate sauce, chocolate chips **DF*V**
-southern fried chicken breast, maple syrup & buffalo mascarpone *****

DESSERTS

Dessert Waffle \$12 **DF*VV*V**

Vanilla ice cream & berry compote

Double Chocolate Brownie \$12 **GF V**

Vanilla ice cream, chocolate sauce, dark chocolate chips, pecans & whipped cream

White Chocolate & Berry Cheesecake \$12 **V**

Salted caramel sauce, berry compote & white chocolate chips

Iron Horse Sundae \$10 **DF*VV*V**

Choice of: Chocolate, Salted Caramel or Berry compote
vanilla ice cream, wafers, sprinkles, chocolate chips & pistachios



M E N U

11 TAUHINU ROAD

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The Platters

Feed 2 to 4 / more than 4 people

Shelly Bay Platter (antipasto) \$35/\$58

Warm smoked pork pastrami, house smoked salmon & smoked olives, broccolini, grilled pizza breads, smoked baby carrots, goat cheese, water crackers, pickled onions and dips (Available 7 days all day)

Piston Platter \$48/\$80

House smoked pork butt & chipotle bbq st louis pork ribs, smoked buffalo chicken wings, sauces, pickles, pickled onions, toasted ciabatta, corn chips & cheese sauce

(Available from 4 pm)

SNACK MENU

Everyday All Day

Smoked Olives \$9 GF VV

Orange & fennel marinated sicilian green and greek black olives cold smoked with cherry wood

Bowl of Cheerios \$10 DF

with tomato ketchup

Bowl of Fries \$10 DF GF VV* V

with confit garlic aioli

Corn Chips \$11 GF VV* V

fresh corn chips with hot cheese dip

Garlic & Paprika Pizza Bread \$14 VV

Orange & fennel marinated sicilian green and greek black olives cold smoked with cherry wood

Cold Smoked Salmon \$18 GF*

Salmon cold smoked with cherry wood served warm, with buffalo mascarpone & toasted ciabatta

Southern Fried Halloumi Chips \$16 V

With smoked cherry tomato ragout

BBQ Seasoned Fried Calamari \$16 GF*

With a lemon wedge & Gochu Nam Jim Dressing

Smoked Chicken Wings \$16 GF

Southern fried, doused in buffalo sauce, with creamed goat cheese

TACOS

Everyday from 4 pm \$17.50 x2

Spicy Smoked Pork Butts DF*

Aioli & spicy apple kimchi

Spicy Korean BBQ Beef Sirloin DF*

Aioli & spicy apple kimchi

Smoked Chicken Breast DF*

Smoky chipotle bbq sauce & slaw

Charred Broccolini V VV*

Gochu Jim dressing & spicy apple kimchi

Smoked Baby Carrot V VV*

Buffalo mascarpone & slaw



SIDES

Kumara wedge with kimchi aioli \$12

Smoked mash \$10

Potato gratin \$8

Smoked beans \$8

Broccolini, baby carrot, orange, olive verde \$8

Cheesy garlic bread \$9

Slaw \$6.5

Kimchi \$6.5

ADD ON \$6

Korean BBQ beef sirloin

Spicy BBQ pulled pork

Smoked chicken breast

Garlic mushrooms

Streaky bacon

Eggs

SAUCES \$2

Mushroom sauce

Beef jus

Smoked pork jus

Bearnaise

Sharp cheese

KIDS MENU

Hawaiian Pizza tomato sauce, mozzarella, pineapple & ham \$13

Cheeseburger beef patty, pickles, cheese, tomato sauce & chips \$13

Fish, Chips & Tomato sauce \$13

Chicken Nuggets, Chips & Tomato sauce \$13

Cheerios, Chips & Tomato sauce \$13

Soft Drink \$3 **Fruit Juice** \$3 **Pink Panther** \$4

Ice Cream Sundae In a Glass \$3

Vanilla ice cream, sprinkles, chocolate chips, wafers & choice of: Strawberry & Caramel or Chocolate sauces

Kids' Combo \$16

Kids' meal, drink and ice cream sundae

BURGERS

Everyday from 4 pm

All Served with fries.

Classic Cheese \$21

125g Beef Patty, American cheese, pickles, iron sauce & ketchup

Smoked Chipotle BBQ Cheese \$24

125g Beef patty, smoked pork pastrami, American cheese, pickles, iron sauce & pickled red onions

Korean Fried Chicken \$24

125g Chicken breast fillet doused in Gochujang glaze, Swiss cheese, kimchi aioli & kimchi

Grilled Mushroom & Halloumi \$21

Kimchi aioli & kimchi



The GastroPub

From 4pm until Close

Southern Fried Chicken \$25

2x 125g Chicken breast filets, smoky garlic mash, red wine jus, buffalo mascarpone

Beer Battered Fish & Chips \$20 DF

Beer battered hoki fillet, chips, tartare sauce and lemon wedge

Seafood Chowder \$23 GF

Fish, mussels, prawns, edamame bean, potato, buffalo mascarpone and garlic toasted ciabatta

Creamy Bacon & Mushroom Spaghetti Carbonara \$21

With parmesan cheese, garlic, onion, parsley

Smoky Spaghetti Putanesca \$21 VV

Smoked black olives, capers, chives, garlic, smoked cherry tomato ragout

MEGA Nachos \$20 GF V V V*

Spicy smoked chipotle beans, cheese sauce & parmesan, cherry tomatoes, sour cream, avo smash and smoked orange & olive verde

Smoked Carrot & Broccolini Salad \$18 GF V V V*

Baby carrots, grilled broccolini, baby spinach, pumpkin seeds, spicy quinoa, chevre and smoky orange & olive verde

Classic Caesar Salad \$18 GF* V*

Cos lettuce, bacon bits, parmesan, croutons, caesar dressing & poached egg

FROM THE GRILL

From 4pm until close

Choice of cut, size, one sauce and one side

TOMAHAWK RIBEYE 500G \$45

BEEF SIRLOIN 175G \$25

350G \$35

BEEF EYE FILLET 140G \$28

280G \$40

SMOKE

St Louis Pork Ribs - 1/3 Rack \$16

Hickory smoked for three hours and glazed in spicy chipotle bbq sauce - 2/3 Rack \$30

- Full Rack \$40

Smokey Lamb Shank \$31

Hawke's Bay lamb shank apple smoked for three hours and braised in red wine jus smoky garlic mash, baby carrots and edamame beans

190g Crispy Skin Smoked Salmon \$28

Cold smoked with cherry wood and pan fried to medium potato gratin, baby carrots, broccolini, goats cheese cream

Smoked Porchetta with Crispy Pork Rinds \$31

Pork collar stuffed and rolled with apple, garlic, spring onions & BBQ seasoning, apple smoked for three hours, served with apple cider pork jus, pickled onions, spicy apple kimchi and potato gratin

* = Available upon request

V = Vegetarian VV = Vegan

GF = Gluten Free DF = Dairy Free