

# Ibis Kitchen Dinner Menu

Food for the Soul



## ENTREE



**Soup of the Day (GFO, VEGO)** \$15  
w/ Garlic Bread

**Prawns and Mussels on Spicy Broth Bouillabaisse (GFO)** \$18  
w/ Toasted Sourdough

**Salt & Pepper Calamari (GFO)** \$18  
w/ Fresh Rocket and Pear Salad, Garlic Aioli

**Vegetable Samosa (V)** \$18  
w/ Yoghurt Raita

**Chicken Karaage (GFO)** \$18  
Japanese Bites of Chicken Marinated in sweet soy sauce, ginger and garlic w/ Sweet Chilli Soy Dressing

## SIDES



**Fresh Garden Salad (V)** \$10  
w/ House Dressing

**French Fries (V)** \$10  
w/ Tomato Sauce

**Broccolini & Green Beans (V)** \$10  
w/ Crunchy Parmesan

**Sweet Potato Wedges (V)** \$10  
w/ Mayonnaise

## DESSERT



**Sticky Date Pudding** \$18  
w/ Butterscotch Sauce and Ice Cream

**Home Made Caramelised Brioche** \$18  
w/ Mixed Berries and Ice Cream

**Home Made Lemon Cheesecake (GF)** \$18  
w/ Raspberry Coulis, Fresh Strawberries

**Trio of Sorbet (GF)** \$18

## MAIN COURSE



**Tasmanian Salmon (GF)** \$35  
w/ Wilted Spinach, Roasted Pumpkin, Herb Cream Sauce

**Chef's Signature Oven Baked Maryland Chicken Fillet (GF)** \$30  
w/ Infused in Balinese Spices served with Spicy Rice, Chili Sambal and Seasonal Greens,

**Lamb Shanks (GF)** \$35  
w/ Mash Potato, Seasonal Root Vegetables, Jus Gravy

**Lamb Rump (GFO)** \$35  
w/ CousCous Salad, Jus Gravy

**Beef Striploin** \$45  
w/ Sweet Potato, Fresh Garden Salad, Red Wine Jus

**Corn Beef Silverside (GF)** \$30  
w/ Winter Vegetables, Grain Mustard White Sauce

**Prawn Pasta (GFO)** \$25  
w/ Chili, Garlic, Fresh Herbs and Parmesan

**House Made Potato Gnocchi (VEGO)(GFO)** \$25  
w/ Chorizo, Napoli Sauce, Fresh Herbs and Parmesan

A specially selected and crafted menu to cater to a variety of palates including seasonal locally sourced ingredients

Please ask your waiter for 'Special of the Day'

Menu available in restaurant only

GF- Gluten Free

V- Vegetarian

GFO- Gluten Free Option Available

VEGO- Vegetarian Option Available