ibis kitchen
RESTAURANT

Available Monday to Thursday from 5:30pm - 9:30pm

ENTREES

Garlic and Cheese Naan Bread 10
Warm naan bread topped with garlic and melted cheese
0.0128064 KgCO2e

Warm Bruschetta 15
With tomato, Spanish onion, artichoke and basil pesto dressing
0.012846 KgCO2e

Trio of Dips 16
Chef's selected dips served with sourdough bread
0.0137242 KgCO2e

Macro Organic Bowl 16
Avocado, roast pumpkin, roasted sweet potato, sprout seeds served with citrus dressing
0.0066442 KgCO2e

Mexican Bowl 18
Beef chilli con carne with grilled corn, chickpeas, tomato, onion and rice
0.0125014 KgCO2e

DESSERT

House-made Rice Pudding Brûlée 12
Traditionally made rice pudding with torched brûlée
0.00601528 KgCO2e

House-made Swiss Meringue 16
Served with local seasonal fresh fruit and sorbet
0.0118118 KgCO2e

Citrus Tart 18
Served with fresh strawberries, cream and raspberry coulis
0.0223946 KgCO2e

Warm Apple Pie 15
Served with vanilla ice cream
0.0076832 KgCO2e

MAINS

Trio of Mushroom Risotto 20
Locally sourced mushrooms with butter sauce, fresh parsley and parmesan
0.0130192 KgCO2e

Slow Roasted Lamb Rump 30
Served on potato mash, with cannellini bean ragu and lamb jus
0.02001812 KgCO2e

Pan Seared Atlantic Salmon (I) 32
Served on creamy mash potato with broccolini and hollandaise sauce
0.06764104 KgCO2e

Garlic Prawn Linguine (I) 22
Prawns cooked in creamy garlic sauce topped with fresh parsley and parmesan
0.04527192 KgCO2e

Chef's Signature Dish 20
Twice cooked organic crispy chicken served with coconut rice, sautéed Asian greens, and house-made chilli sambal
0.0184202 KgCO2e

Steak with Veggies 49
250g porterhouse cooked medium rare, served with our seasonal roasted vegetables, fries and green peppercorn sauce.
0.0160136 KgCO2e

SIDES

Fries with tomato sauce 11
0.0056736 KgCO2e

Crispy onion rings with aioli 11
0.0063964 KgCO2e

Fresh garden salad with house dressing 11
0.010607 KgCO2e

Sweet potato fries with mayonnaise 11
0.0054188 KgCO2e

Blanched mixed seasonal vegetables 11
0.0019328 KgCO2e

Our menu and kitchen contains multiple allergens and foods which may cause intolerance. Our team will make efforts to accommodate dietary requirements. However due to shared production and serving environment, we cannot guarantee the complete omission of such allergens or feeds which may cause intolerance. Please inform our team if you have a food allergy or intolerance.