

A group of people are sitting around a wooden table in a restaurant, laughing and enjoying their time. The scene is bright and lively, with several glasses of beer on the table. The background is slightly blurred, showing other patrons and the interior of the restaurant.

ibis kitchen
RESTAURANT

Bar Menu

WINE

Sparkling

Bancroft Brut, Riverina NSW

G

10

B

35

Bandini Prosecco, Veneto Italy

12

60

Rose Wines

Tar & Roses Rose Mediterraneo, King Valley VIC

11

51

Remeau d'Or Golden Bough, Provence Rose, France

75

White Wines

Bancroft Sauvignon Blanc, Riverina NSW

10

35

Crowded House Sauvignon Blanc, Marlborough NZ

13

58

Aquilani Pinot Grigio DOC, Friuli, Italy

13

58

The Other Wine Co Pinot Gris, Adelaide Hills SA

13

58

Bancroft Chardonnay, Yarra Valley VIC

10

35

Sticks Chardonnay, Yarra Valley VIC

12

58

Black Cottage Chardonnay, Marlborough NZ

12

60

Fat Bastard Chardonnay, California USA

68

Debortili Regional Reserve Chardonnay, Yarra Valley VIC

75

Red Wines

Sticks Pinot Noir, Yarra Valley VIC

13

68

Bancroft Shiraz Cabernet, South Eastern, Australia

10

35

Mountadam 550 Shiraz, Barossa Valley SA

12

46

Tar & Roses Shiraz, Heathcote VIC

12

58

Rockbare Shiraz, McLaren Vale SA

12

56

Credaro 5 Tales Cabernet Merlot, Margaret River WA

50

Mountadam Cabernet Sauvignon, Eden Valley SA

13

62

Penny's Hill Merlot, McLaren Vale SA

12

56

Bourbon

Jack Daniel's	13
Jim Beam	10
Makers Mark	14
Southern Comfort	12
Wild Turkey	11

Cognac & Port

Courvoisier Cognac VS	14
Ramos Tawny 8YO	10
St Remy Brandy	10

Gin

Gordons	10
Bombay Sapphire	12
Four Pillar Bloody	16
Hendricks	14
Roku	12
Sierra Tequila	12

Vodka

Belvedere	14
Gray Goose	16
Smirnoff	10

Whiskey

Toki	12
Canadian Club	12
Chivas Regal	13
Jack Daniel's	13
Jameson	12
Johnnie Walker Red	10
Johnnie Walker Black	14
Glenfiddich	14
Glenlivet 15YO	16

Rum

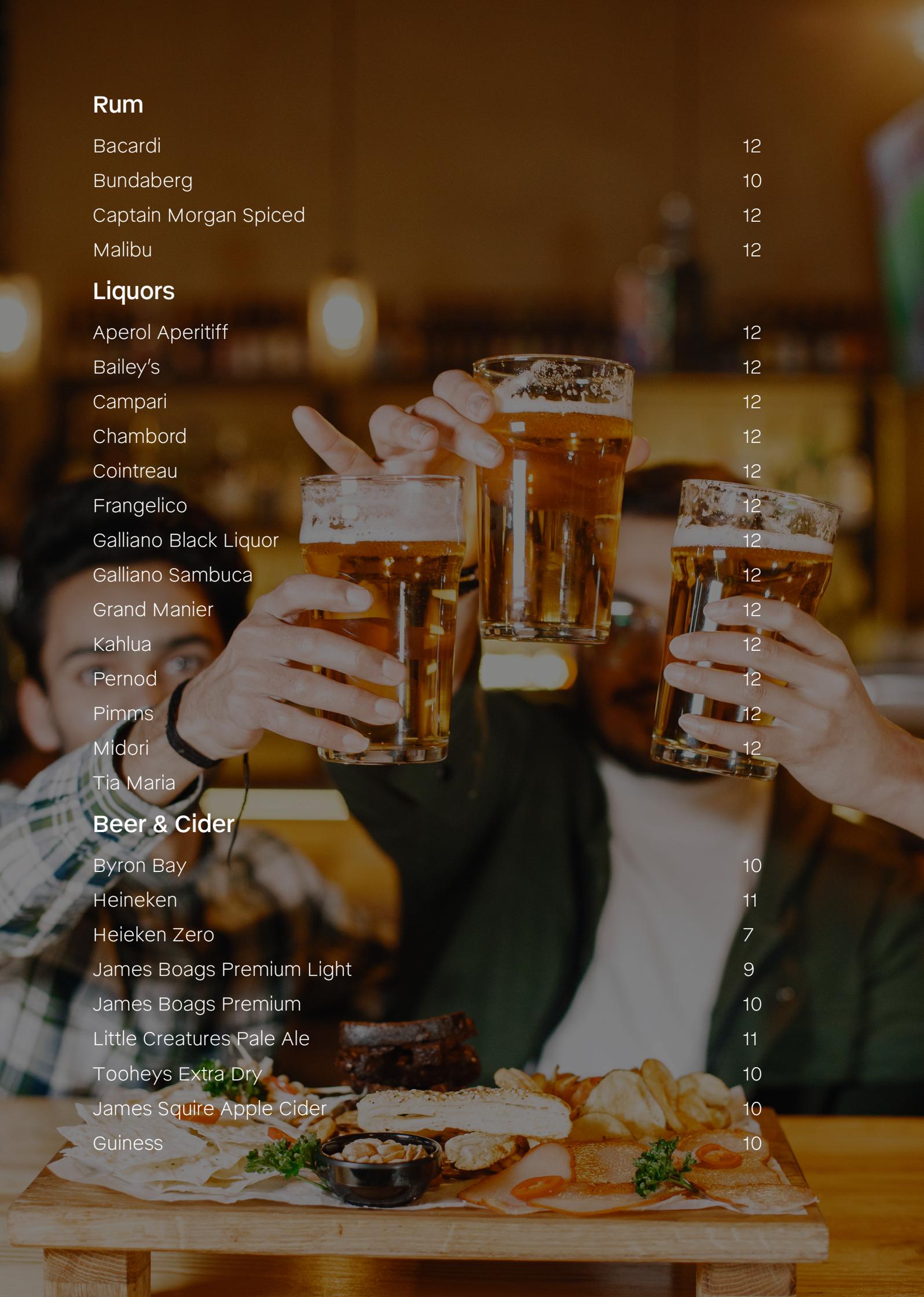
Bacardi	12
Bundaberg	10
Captain Morgan Spiced	12
Malibu	12

Liquors

Aperol Aperitif	12
Bailey's	12
Campari	12
Chambord	12
Cointreau	12
Frangelico	12
Galliano Black Liquor	12
Galliano Sambuca	12
Grand Manier	12
Kahlua	12
Pernod	12
Pimms	12
Midori	12
Tia Maria	12

Beer & Cider

Byron Bay	10
Heineken	11
Heieken Zero	7
James Boags Premium Light	9
James Boags Premium	10
Little Creatures Pale Ale	11
Tooheys Extra Dry	10
James Squire Apple Cider	10
Guinness	10



Tap Beer

Hahn Super Dry Lager
Kirin Ichiban
Stone and Wood

425ml

11.50

12.50

13

570ml

13.50

14.50

15

Cocktails

Aperol Spritz
Apple Martini
Classic Martini
Cosmopolitan
Espresso Martini
French Martini
Moscow Mule
Negroni
Old Fashioned
Spiced Apple
Long Island Iced Tea
Mojito

18

20

20

20

20

20

20

20

18

17

24

18

Non-Alcoholic

Coke
Coke No Sugar
Sprite
Ginger Ale
Ginger Beer
Lemon, Lime & Bitters
Red Bull
Red Bull Zero
Tropical Red Bull
Soda Water
Apple Juice
Orange Juice

5

5

5

5

5

6

6

6

6

3

5

5

Coffee	<u>S</u>	<u>L</u>	<u>Iced</u>
Latte	5	6	8
Cappuccino	5	6	8
Chai Latte	6	7	8
Flat White	5	6	8
Hot Chocolate	6	5	
Short Black	4	6	8
Long Black	5	6	8
Macchiato	5	6	8
Mocha	6	7	8
Piccolo Latte	4		
Espresso	4		
Babyccino	1.50		

Extras

Soy, Almond, or Oat Milk	+0.50
Double Shot	+1
Decaf	+0.50
Syrup (Caramel, French Vanilla or Hazelnut)	+1

Tea

Earl Grey	5.50
Green	5.50
English Breakfast	5.50
Peppermint	5.50
Chamomile	5.50

Bar Snacks

Sea Salt Chips	6
Honey Soy Chicken Chips	6
Sweet Chili Chips	6
Kit Kat	5
Snickers	5
Salted Cashews	6
Salted Peanuts	4

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.