AFTER DARK dinner menu

From 4pm every Thursday - Saturday

ENTRÉE

POLENTA CHIPS V **$18**
Crunchy & Soft Polenta Chips with Blue Cheese Sauce

CAPRESE GFO, V, N **$19**
Knox Focaccia with Whipped Lemon Ricotta, Heirloom Tomatoes, Fresh Basil, Toasted Pine Nuts & Lemon

SATAY CHICKEN SKEWER DF, GF, N **$19**
Satay Marinated Chicken with Lime, Coriander & Chilli

ZUCCHINI FRITTI V **$20**
Crispy Zucchini Fritti with Greek Tzatziki & a Zesty Fennel Herb Salad

MAINS

HOT HONEY ROASTED PUMPKIN V, VGO **$25**
Hot Honey Glazed Pumpkin with Organic Quinoa, Hummus, Crispy Chickpeas & Wild Roquette

CHEESY BBQ BEEF BURGER DFO, GFO **$26**
Knox Milk Bun with an Angus Patty, Smoked Bacon, Lettuce, Tomato, American Cheese, BBQ Sauce, served with Chips

LOADED FRIES DFO, GF **$28**
A Bowl of Chips topped with Classic Chilli Con Carne, Grilled Mozzarella, Tomato Salsa, Coriander & Lime

CHICKEN SCHNITZEL DFO **$28**
Classic Chicken Schnitzel, Chips, Garden Salad with House Pickles & your choice of Mushroom or Pepper Gravy

Make it a Parmi +$4
Adding Double Smoked Leg Ham, House-Made Tomato Sugo & Mozzarella

ANGUS RUMP STEAK DFO, GF **$34**
Charred Angus Rump 250g Steak served with Chips, Garden Salad & your choice of Mushroom or Pepper Gravy

ANGUS STRIPLOIN STEAK DFO, GF **$44**
Charred Angus Striploin 300g Steak served with Chips, Garden Salad & your choice of Mushroom or Pepper Gravy

THE IRVINE CAFE & BAR

PASTA

WHIPPED RICOTTA FETTUCCINE V **$25**
Fettucine tossed with House-Made Tomato Sugo, Whipped Lemon Ricotta, Fresh Basil & Roasted Tomato

PRAWN LINGUINE DFO, (I), (C) **$28**
Linguine tossed with King Prawn, Garlic, Chilli, Prawn Bisque, Grilled Tomato, Parsley & Lemon

KIDS

CRISPY CHICKEN TENDERS **$15**
Crispy Chicken Tenders served with Chips & Tomato Sauce

CLASSIC CHEESEBURGER DFO, GFO **$15**
Knox Milk Bun with a Char-Grilled Beef Patty, American Cheese, Tomato Sauce, served with Chips

KIDS FISH & CHIPS (I) **$15**
Tempura Fried Fish served with Chips & Tomato Sauce

DESSERT

MINI ICE CREAM SUNDAE V **$6**
Two scoops of Vanilla Ice Cream with Sprinkles & your choice of Chocolate, Caramel or Strawberry Syrup

TIRAMISU V **$15**
House-Made Classic Tiramisu

BRULÉE LEMON TART V **$15**
Served with Dollop Cream

SIDES

Side Chips	**$5**
Garden Side Salad	**$6**
Seasonal Veggies	**$9**
Bowl of Chips	**$10**

KEY
GF - Gluten Free (Gluten Free Bread $2) / DF - Dairy Free / V - Vegetarian / VG - Vegan / O - Option / N - Contains Nuts

ALLERGIES
Please notify our staff of any *allergies or dietary requirements* when ordering

SEAFOOD KEY:
(A) - Australian / (I) - Imported / (M) - Mixed Origin Sources / (C) - Contains Crustaceans

KINDLY NOTE
A weekend surcharge (*10% on Saturdays & Sundays & 15% on Public Holidays*) is applied to cover additional costs for staff working during penalty rate periods.