

IKARA BAR & RESTAURANT

DINNER MENU SERVED DAILY 5.30PM - 8.30PM

STARTERS

VENISON CARPACCION (GF) \$27

Orange horseradish & Davidson plum za'atar

SALT & PEPPERED PRAWNS (GF | DF) \$28

Spencer Gulf prawns, roast garlic aioli, chilli oil

EMU LIVER PÂTÉ \$24

Muntries relish, buttered braed, pickled shallots

PITA (VG | DF) \$19

Hummus, Davidson plum za'atar, Flinders Ranges olive oil

HOUSEMADE FOCCACCIA (VG | DF) \$19

Caramelised sweet soy, Flinders Ranges olive oil & saltbush dukkah

MAINS

RIB EYE 450G (DF) \$62

PORTERHOUSE 300G (DF) \$47

Dry-aged, chips, salad & red wine jus

WILD GOAT CURRY (GF) \$43

Served with fragrant rice & river mint raita

GRILLED BARRAMUNDI (GF) \$46

Finger lime, beurre blanc & sweet potato purée

CHICKEN BREAST (GF) \$44

Coated in saltbush dukkah, native greens & jus gras

PRAWN LINGUINE \$42

Spencer Gulf prawns, preserved lemon, roasted chilli, shallots, wild rocket tossed in Flinders Ranges olive oil

VEGAN BOWL (VG | DF) \$38

Kale, baby spinach, broccolini, native dukkah, pepitas, fragrant rice, and charred lemon

SIDES

BOWL OF CHIPS

(V) \$11

GREEK SALAD

(V | GF) \$20

ROSEMARY POTATOES

(V | GF | DF) \$18

SEASONAL GREENS

(V | GF | DF) \$18

(GF) Gluten Free | (V) Vegetarian | (VG) Vegab | (DF) Dairy Free | *Upon request
Please advise staff of any allergies before ordering



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