

# ibis kitchen

RESTAURANT



**Cuisine inspired  
by the taste of  
local ingredients**

**Available  
5.00pm - 9.30pm**

**i=Ushare  
(Sharing w Friends)**

Toasted Turkish bread & trio  
of dips \$12.5

Fries loaded  
w spiced meat, guacamole, tomato  
salsa and jalapenos chili \$16

Salt and pepper calamari  
w soya + chilli dipping sauce \$18

Hot wings  
w peri peri, chipotle aioli or  
smokey barbeque \$14

Cheese selection  
Australian + imported cheeses \$19

## SIDES

Beer battered chips  
w sea salt + aioli (v) \$8

Potato wedges  
w sweet chilli sauce + sour cream \$9

Mashed Potato \$7.5

Beer battered onion rings \$8

Seasonal garden vegetables \$8

Garden salad  
w Champagne dressing \$7.5



SYDNEY  
DARLING HARBOUR

## ibis kitchen Must Haves

Grilled garlic panini bread \$7

Soup of the day w toasted sourdough \$10

Nasi Goreng  
fried rice w chicken, topped with a  
fried egg \$22.5

Beer battered fish and chips  
w garden salad + zesty tartar sauce \$19.5

ibis Boomer Burger  
w housemade beef + chorizo pattie,  
aged cheddar cheese, beetroot,  
tomato + smokey bbq sauce \$17

Panfried Tasmanian Salmon  
italian crushed potatoes and baby beans \$28

Spinach and Ricotta Cannelloni  
topped with napolitaine sauce and shaved  
parmesan cheese \$18

Chicken Tikka Masala  
served with Basmati rice \$20

Chicken schnitzel  
w chips, garden salad + your choice of  
mushroom or red wine sauce \$20

Chicken Parmigiana  
chips and garden salad \$23

Chicken schnitzel Mexicano  
w tender chicken breast, guacamole, tomato  
salsa and jalapenos chilli \$23

Chicken schnitzel Hawaiian  
w tender chicken breast, tomato, cheese,  
smoked ham and pineapple \$23

Chicken schnitzel Aussie  
w tender chicken breast, tomato, cheese,  
crispy bacon and fried egg \$23

## SALAD BOWLS

Traditional Caesar salad  
w dried pancetta + egg \$17  
with chicken \$22  
with prawns \$24

Mixed leaf garden salad  
w champagne dressing  
with chicken \$20  
with prawns \$23

## FROM THE GRILL

300g Rump steak \$28

400g T bone Grass Fed \$36

300g Sirloin Grass Fed \$37

Chicken breast \$26

200g Barramundi steak \$28

All grills are served with a choice  
of beer battered fries or mashed  
potato, salad and your choice of  
mushroom or red wine sauce.

## PIZZA

Margarita  
Tomato sauce base  
w mozzarella cheese \$18

Vegetarian  
artichoke, mushrooms,  
olives and semi dried tomatoes \$20

Marinated chicken  
Mushroom, mozzarella, bbq sauce  
fresh rocket \$20

Ham and pineapple  
Double smoked ham + pineapple  
on a tomato sauce base  
w mozzarella cheese \$20

Pepperoni  
Pepperoni on a tomato sauce base  
w mozzarella cheese \$20

## DESSERTS

Cake of the day  
Slice \$7

Apple tatin  
w cinnamon ice-cream \$12

Fruit Salad  
w vanilla bean ice cream \$12

Sticky date pudding  
w vanilla ice-cream + sticky  
caramel sauce \$12

Cheese selection  
Australian + imported cheeses  
w crackers \$19

## BEER

### Draft

Hahn Super Dry \$8.50  
Furphy \$8.5  
Furphy Pint \$11

### Ole Faithfuls

Hahn Premium Light \$8.50  
XXXX Gold \$9  
Toohey's New \$8.50  
Hahn Super Dry \$9

### From Over The Seas

Heineken \$9.5  
Guinness - Air Flow Can \$11

## CRAFT BEER

James Squire Four Wives Pilsner \$9.5  
James Squire 150 Lashes Pale Ale \$9.5  
Little Creatures IPA \$9.5  
Panhead Quickchange XPA \$9.5  
White Rabbit Dark Ale \$9.5

## APPLES AND PEARS

Rekorderlig Hard Pear \$9.5  
Kirin Fuji Apple \$9.50  
Pipsqueak Apple Cider \$9.50

## COCKTAILS

### Cocktails

Aperol Spritz \$15  
Mojito \$19  
Cosmopolitan \$19  
Daiquiri \$19  
Margarita \$19  
Martini Traditional Shaken or stirred \$19  
Espresso Martini \$22  
Long Island Ice Tea \$19  
Pina Colada - Drinking Coconut \$19  
Tiki \$19

### Cocktail Jugs

Cosmopolitan \$35  
Mojito \$35  
Sangria \$35

## WINE

gls btl

### White

De Brotoli Bancroft Semillon Sauvignon  
Griffith, NSW \$8 \$35

Tai Nui Sauvignon Blanc,  
Marlborough, NZ \$8.5 \$38

El Desparado Pinot Grigio,  
Adelaide Hill, SA \$9 \$40

Keith Tullock "Per Diem" Pinot Gris,  
Hunter Valley, NSW \$9 \$40

Sticks Chardonnay,  
Yarra Valley, VIC \$9.5 \$42

Pennys Hill Sauvignon Blanc,  
Adelaide Hill, SA \$9.9 \$44

### Rose

Rameau Dor Rose,  
Provence, France \$10.50 \$45

### Red

De Bortoli Bancroft Cabernet Merlot  
Griffith, NSW \$8 \$35

Snake and Herring  
"Dirty Boots" Cabernet Sauvignon,  
Margaret River, WA \$10.50 \$45

Mountadam Shiraz,  
Barossa Valley, SA \$9.5 \$42

Cool Woods Shiraz,  
Adelaide Hills, SA \$8.5 \$38

Fat Bastard Malbec,  
Mendoza, Argentina \$8.5 \$38

### Sparkling

De Brotoli Bancroft Brut,  
Griffith NSW \$8 \$35

Dal Zotto Prosecco,  
King Valley, VIC \$9.5 \$41

Wira Wira Mrs Wigley Moscato,  
South Australia \$8.5 \$39

## SPIRITS

### Vodka

Smirnoff \$8  
Absolut \$9  
Grey Goose \$11

### Gin

Gordon's \$8  
Bombay Sapphire \$9  
Tanqueray \$10  
Hendricks \$11

### White Rum

Bacardi \$8  
Havana Club \$10

### Dark Rum

Bundaberg \$8  
Bacardi Gold \$9  
Bacardi 8 \$9.5  
Bacardi Carta Fuego Spiced Rum \$9.5

### Whiskey/Whisky

Johnnie Walker Red \$8  
Johnnie Walker Black \$9.5  
Chivas Regal \$10  
Glenfiddich Malt \$10  
Glenmorangie Malt \$12  
Jameson Irish \$9  
Southern Comfort \$8.5  
Jack Daniel's \$9  
Canadian Club \$8.5

### Bourbon

Jim Beam \$8  
Wild Turkey \$9  
Maker's Mark \$10

### Tequila

Jose Cuervo \$8  
Cazadores \$9.5

### Brandy / Cognac

St-Rémy VSOP \$9

### Ouzo

Metaxa \$9

### Liqueur and Apéritif

Malibu \$8.5  
Tia Maria \$8.5  
Baileys Irish Cream \$8.5  
Kahlúa \$8.5  
Frangelico \$8.5  
Cointreau \$8.5  
Butterscotch Schnapps \$8.5  
Suntory Liqueur's \$8.5  
Midori Mango \$8.5  
Chambord \$9  
Cinzano Vermouth \$9  
Cinzano Rosso \$9  
Cinzano Bianco \$9  
Pimm's \$9  
Campari \$9  
Aperol \$9

## NON ALCOHOLIC

### Water

Sparkling 375ml \$3.8  
Still 600ml - Mt Franklin \$4

### Soft Drink - Bottle

Coke, Coke Zero, Sprite, Tonic,  
Dry Ginger Ale \$4

Red Bull \$4.5

### Juice

Orange, Apple, Pineapple,  
Tomato, Cranberry \$4.2

### Post Mix

Coke, Coke Zero, Sprite, Lift, Tonic,  
Dry Ginger Ale \$3.50