



# IOYA

TAPAS & COCKTAIL BAR





**Edamame** **\$10**  
*with garlic, chilli seasoning*

**Dutch Carrots** **\$16**  
*with honey ricotta & hazelnut dukkah*

**Shrimp with Pesto** **\$18**  
*sautéed in olive oil with fresh basil & pine nuts*

**Rib Eye Steak** **\$32**  
*Chips, Mixed Salad & Red Wine Jus With Garlic Butter*

**Cauliflower Steak (Romesco)** **\$21**  
*Roasted red peppers, almond, garlic, smoked paprika, olive oil*

**Rocket, Beetroot, Prosciutto Salad** **\$21**  
*glazed with balsamic sauce*

**Grilled Brussel Sprouts** **\$20**  
*with sriracha mayo*

**Add crispy pork** **\$24**

**Bowl of Onion Rings / Chips** **\$10**



<b>Grilled Meal</b>	<b>\$22</b>
<i>Freshly grilled chicken, beef or lamb kofta &amp; refreshing salad, homemade sauces served with oven fresh bread</i>	
<b>Fried Coconut Tiger Prawns (3pcs)</b>	<b>\$20</b>
<i>Coconut crumbed prawn with creamy mango sauce</i>	
<b>Oysters Tassie</b>	<b>\$5- each</b>
<i>Chilled natural / Kilpatrick with beef brisket gravy</i>	<b>½ dozen -\$30</b>
<b>Chargrilled Skewers (3pcs)</b>	<b>\$20</b>
<i>Chicken glazed with mushroom sauce Pork glazed with marmalade sauce Beef glazed with red wine jus</i>	
<b>Calamari Rings Grilled</b>	<b>\$22</b>
<i>With homemade tartar sauce &amp; mix salad</i>	
<b>House Mixed Ceviche (3 spoons)</b>	<b>\$21</b>
<i>Selection of fresh fish &amp; seafood</i>	
<b>Roast Pumpkin Board</b>	<b>\$24</b>
<i>Homemade hummus / feta cheese</i>	
<b>Lamb Cutlets (3pcs)</b>	<b>\$28</b>
<i>Crumbed with chimichurri sauce</i>	
<b>Stuffed Mushroom with Ricotta Cheese</b>	<b>\$21</b>
<i>With lemon tahini sauce</i>	