

IRON GATE



• SUMMER RESTAURANT WEEK 2026 •

select one from each course

35 per person

• LUNCH •

..... I

IG WATERMELON SALAD *sesame feta, cider shallots, arugula puree*

CHILLED SUMMER SQUASH SOUP *charred patty pan, yogurt, olive oil, spiced almonds*

CORN AND TOMATO ARANCINI *grilled sweet corn, smoked mozzarella, basil aioli*

..... II

SLOW ROASTED PORK GYRO *cherry tomato, feta, yogurt, sumac red onion, crispy potato*

OPEN FACED TUNA MELT *aged provolone, sundried tomato tapenade, baby argula, pommery aioli*

CAESAR SALAD *little gem, pickled red onion, focaccia shards, pecorino sardo*

ADD GRILLED NEW FRONTIER BISON FLANK STEAK - 10

..... III

OUR "CHEESECAKE" *phyllo crisp, mint, stone fruit variations*

BITTERSWEET CHOCOLATE BUDINO *hazelnuts, shortbread crumble, sea salt, chantilly cream*

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CHEF DE CUISINE JAMES ROBINSON / GENERAL MANAGER JUSTIN TEW

TWENTY PERCENT GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS