

# Menu

11.30AM - 3PM | 5PM - 9.30PM

## SHARE

**CHARGRILLED TURKISH BREAD (v)** \$12

Hommus, baba ganoush

**BRUSCHETTA (v)** \$12

Tomato, basil, red onion, Persian feta, balsamic reduction

**FRIED CRISPY WHITE BAIT** \$10

Aioli, lemon pepper, lemon

**SALT & PEPPER SQUID** \$15

Aioli, lemon

## SALADS

**GRILLED HALLOUMI & QUINOA SALAD (v,gf)** \$17

Roasted pumpkin, lime, coriander, hommus, spicy chickpea, crispy freekeh, avocado

**HEIRLOOM TOMATO SALAD (v,gfo,n)** \$16

Heirloom cherry tomato, basil, feta, pine nuts, baby spinach, lemon vinaigrette

**CAESAR SALAD (vo,gfo)** \$17

Cos lettuce, crispy bacon, shaved parmesan, sourdough croutons, two poached eggs, caesar dressing

**OPTION TO ADD FOR ALL SALADS**

+ GRILLED CHICKEN \$6 | + SMOKED SALMON \$9

## CLASSICS

**BEEF BURGER ROYAL & CHIPS** \$20

150g grilled beef burger (served medium), sautéed onion, melted cheese, tomato, bacon, cos lettuce, pickle, toasted brioche bun, special sauce

**CHICKEN BURGER & CHIPS** \$20

Crumbed chicken, coleslaw, tomato, lettuce, smoked chipotle aioli

**FISH BURGER & CHIPS** \$20

Crispy barramundi with lemon pepper crust, coleslaw, tartare sauce, lettuce, tomato, red onion, toasted brioche bun

**STEAK SANDWICH & CHIPS** \$22

150g rump, Swiss cheese, roasted pepper, caramelised onion, tomato, lettuce, toasted Turkish bread

**PIZZA MARGHERITA (v,gfo)** \$15

Tomato, basil, buffalo mozzarella

**PIZZA CHORIZO (gfo)** \$17

Tomato, artichoke, black olives, capsicum, mozzarella

## MAINS

**PUMPKIN & RICOTTA RISOTTO (v,vgo,gfo)** \$23

Roasted pumpkin, rocket, parmesan

**SMOKED SALMON TAGLIATELLE (n)** \$27

Rocket pesto, Ricotta, shaved parmesan

**BARRAMUNDI (gfo)** \$27

Wilted spinach, smashed potato & capers, Vin Blanc

**CHICKEN PARMIGIANA** \$22

Crumbed chicken, passata, mozzarella, chips, salad

**GRILLED BEEF SIRLOIN (gf)** \$37

Grain fed Black Angus 300g, Ivy & Jack butter, red wine jus, broccolini, roasted vine cherry tomato

**LINLEY VALLEY PORK CHOP** \$33

Grilled asparagus, prune & apricot sauce

**SUFFOLK & DORPER LAMB RUMP** \$32

250g lamb rump, ratatouille, rosemary oil, confit garlic

## SIDES

**SPICED CAULIFLOWER (v,vg,gf)** \$10

And chickpea salad

**MIXED GARDEN SALAD (v,vg,gf)** \$10

With herb dressing

**GREEN BEANS (v,vg,gf)** \$10

With shallots

**JACK'S CHIPS (v)** \$10

Special seasoning, smoked chipotle aioli

**SWEET POTATO CHIPS (v)** \$12

Garlic aioli

## DESSERTS

**PANNA COTTA (v,gf)** \$13

Passionfruit & coconut panna cotta, caramelised pineapple, coconut tuile

**STRAWBERRY MILLE-FEUILLE (v,n)** \$13

Crispy puff pastry, cream, pistachio crumble

**CHOCOLATE BROWNIE (v)** \$12

Raspberry coulis, vanilla ice cream

**VANILLA CRÉME BRULÉE (v)** \$12

Orange compote

**CHEESE BOARD (v)** \$22

Margaret River brie, Surprise Bay cheddar, King Island blue, quince paste, dried apricot & fig, lavosh & watercrackers

**Credit card fee applies.**

**10% surcharge applicable on public holidays.**

Ivy & Jack