

Lunch

11:30AM – 3:00PM

PLEASE ORDER AT THE SERVICE COUNTER.

LITTLE BITE

CHARGRILLED TURKISH BREAD (v) \$12
Hommus, baba ganoush

TOMATO BREAD (v) \$7
Confit garlic, fresh tomato, extra virgin olive oil

FRIED CRISPY WHITE BAIT \$12
Aioli, lemon pepper, lime

DUCK RILLETTES \$14
Red onion compote, grilled sourdough

RAVIOLI FRITTI AL FORMAGGIO (v) \$19
Crispy five cheese ravioli with tomato sugo

SALADS

GRILLED HALLOUMI & QUINOA SALAD (v, gf) \$17
Roasted pumpkin, lime, coriander, hommus, spicy chickpea, crispy freekeh, avocado

CAESAR SALAD (vo, gfo) \$17
Cos lettuce, crispy bacon, shaved parmesan, sourdough croutons, two poached eggs, caesar dressing

FATTOUSH SALAD (v, gfo) \$16
Ripe tomato, cucumber, spring onion, radish, mint, parsley, lemon vinaigrette, pita bread croutons, sumac

OPTION TO ADD FOR ALL SALADS

+ GRILLED CHICKEN \$6

+ SMOKED SALMON \$9

SUBSTANTIAL

IVY & JACK FISH BURGER & FRIES \$20
Crispy barramundi with lemon pepper crust, coleslaw, tartar sauce, lettuce, tomato, red onion, toasted brioche bun

BEEF BURGER ROYAL & FRIES \$20
150g grilled beef burger (served medium), sautéed onion, melted cheese, tomato, bacon, cos lettuce, pickle, toasted brioche bun, special sauce

PIZZA MARGHERITA (v, gfo) \$16
Tomato, basil, buffalo mozzarella

PIZZA CHORIZO (gfo) \$16
Tomato, artichoke, black olives, capsicum, mozzarella

MAIN

MOROCCAN CHICKEN – MOUNT BARKER \$27

Ripe tomato, chickpea, olive, capsicum, dried apricots & dates, ras el hanout spices, coriander, served with cous cous

SLOW BRAISED BEEF CHEEK – HARVEY BEEF \$31

Soft polenta with parmesan & rosemary, gremolata

CRISPY SKIN GOLD BAND SNAPPER (gf) \$29

Fennel & orange, lemon beurre blanc

PAPPARDELLE & BRAISED LAMB \$23

Slow braised lamb shank off the bone, sage, salsa verde

SIDE DISHES

SPICED CAULIFLOWER (gf, v, vg) \$12

And chickpea salad

MIXED GARDEN SALAD (gf, v, vg) \$12

With herb dressing

ROASTED BABY POTATOES (gf, v, vg) \$12

With orange & lemon zest, oregano

GREEN BEANS (gf, v, vg) \$12

With shallots

SKIN ON FRIES (v) \$12

With smoked chipotle aioli

DESSERTS

CINNAMON DOUGHNUTS (v) \$16

Chocolate & caramel sauce

VANILLA CRÈME BRÛLÉE (v) \$16

Orange compote

FROZEN NOUGAT (v, n) \$16

Raspberries, lemon balm

SALTED CHOC & CARAMEL TART (v, n) \$16

Pistachio crumble, cream, raspberry

CHEESE BOARD (v) \$22

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

10% surcharge applicable on public holidays.

Ivy & Jack