

Dinner

5:30PM – 9:30PM

APERITIF

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

TUSCAN OLIVES (gf,v,vg) \$10
Toolinka creek olives

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

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

DUCK RILLETES \$14
Red onion compote, grilled sourdough

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

STARTERS

GRILLED ASPARAGUS & HEIRLOOM CARROTS \$26
Parma prosciutto, almond, rocket, balsamic & port wine reduction

SESAME FALAFEL (v,n) \$21
Roasted zucchini, hazelnut, mint, tzatziki

GRILLED EXMOUTH PRAWNS (n) \$32
Pesto, radish, silverbeet, tomato, lemon oil

BURRATA AND TOMATO (gfo) \$26
Soft cows milk burrata, tomato salsa with basil, balsamic reduction, tostadina

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

10% surcharge applicable on public holidays.

Ivy & Jack

MAIN

MOROCCAN CHICKEN – MOUNT BARKER \$27

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

CRISPY SKIN GOLD BAND SNAPPER (gf) \$29
Fennel & orange, lemon beurre blanc

LINLEY VALLEY PORK CHOP \$31
Sage & garlic, white bean & chorizo cassoulet

GRILLED BEEF SIRLOIN (gf) \$39
120 day grain fed Black Angus 300g, Guindilla pepper, Ivy & Jack butter, red wine jus

SLOW BRAISED BEEF CHEEK – HARVEY BEEF \$31
Soft polenta with parmesan & rosemary, gremolata

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 LEAF 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