

Lunch Menu

ENTREE

TRIPLE CHEESE GARLIC CIABATTA (GFO) 15

Served with sour aioli

CRISPY SALT AND PEPPER CALAMARI 18

Served with mayo

TEMPURA PRAWNS 18

Served with garlic aioli

MARINATED OLIVE MIX WITH SOURDOUGH (GFO,V, VEO) 12

SPICY BUFFALO CHICKEN WINGS (GFO) 18

JACK'S PLATTER 45

Combination of salt and pepper calamari, buffalo wings, and triple cheese garlic ciabatta

SALADS

CLASSIC CAESAR SALAD (GFO) 23

Fresh crunchy cos lettuce served with caesar dressing, garnished with double smoked bacon, sourdough croutons, parmesan cheese, and topped with a poached egg

ADD ON

SMOKED SALMON 8

GRILLED CHICKEN BREAST 6

THAI BEEF SALAD (GF) 27

Char grilled rump steak, rice noodles, sliced vegetables, mint, coriander, lime and homemade sweet sauce

ROASTED SQUASH AND QUINOA SALAD (GF, V, VEO) 23

Oven roasted squash, rainbow quinoa, exotic leaves, almond flakes, feta cheese and vinaigrette dressing

v - vegetarian, veo - vegan option, gf- gluten free, gfo - gluten free option available

15% surcharge on Public Holidays. Please order at the counter

Ivy &
Jack on Hay

MAIN

STEAK SANDWICH (GFO)	26		
130g rump steak, lettuce, tomato, caramelized onion, tomato relish, BBQ sauce, Swiss cheese, toasted panini served with seasoned potato fries and side salad			
IVY'S BEEF BURGER (GFO)	27		
180g beef patty, cheddar cheese, crispy lettuce, premium tomato, smokey BBQ, and confit garlic aioli served with seasoned potato fries and side salad			
MUSHROOM BURGER (GFO, V, VE)	22		
Field mushroom, grilled pepper, lettuce leaf, roma tomato, mixed herbs, harissa mayo, toasted milk bun, served with seasoned potato fries and side salad			
ADD ON			
BACON	5	EGG	3
BEEF	6	SIDE SALAD	3
CHEESE	2		
CHICKEN PARMIGIANA	26		
Golden crumbed chicken breast topped with Ivy's Napoletana sauce, melted mozzarella cheese, served with seasoned potato fries and side salad			
FISH AND CHIPS	27		
Beer battered barramundi served with seasoned potato fries and tartare sauce and side salad			
CHAR GRILLED CAULIFLOWER STEAK (GF, V, VE)	24		
Served with seasoned potato fries, chimichurri, and almonds			
GRILLED SALMON (GF)	39		
Grilled Tasmanian salmon with skin on, served with carrot puree, micro herbs, green oil béarnaise sauce, and charred broccolini			
RIGATONI AL RAGU DI CARNE (GFO)	28		
Fresh homemade Rigatoni with slow cooked beef ragu			
MARGHERITA PIZZA (GFO, V)	23		
Ivy's rich tomato sauce, aged mozzarella cheese, sliced tomato, and fresh basil			
VEGE PIZZA (GFO, V)	24		
Ivy's rich tomato sauce, aged mozzarella cheese, mix mushroom, and spanish red onion			
MEAT LOVER PIZZA (GFO)	25		
Ivy's rich tomato sauce, aged mozzarella cheese, pepperoni, beef, chicken, and shredded ham			

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