

Dinner Menu

5pm - late

TO SHARE

MARINATED MIXED OLIVES (V, VEO, GFO, DF) Rosemary, citrus, garlic, chilli, olive oil	11
GARLIC BREAD (V)	12
TOASTED SOURDOUGH	10
HEARTY HUMMUS (V, VEO) Rosemary, citrus, garlic, chilli, olive oil	15
BEETROOT AND ORANGE DIP (V, VEO) Pistachios, flavourful olive oil	16
SRIRACHA CRAB CLAWS Breadcrumbs, zesty sriracha mayo, fresh lime	17
MUSHROOM AND TRUFFLE ARANCINI (V, VEO, GFO) Creamy pesto aioli, tangy tomato chutney	18
ONION RINGS (V) Spicy cajun sauce	17

SALADS

BEETROOT SALAD (V, GFO) Herbs, smokey feta cheese, walnuts, figs, balsamic vinaigrette	22
CAESAR SALAD Baby cos lettuce, savoury bacon, croutons, shaved parmesan cheese, sliced boiled egg	24
THAI SIRLOIN BEEF SALAD (GFO) Cherry tomato, crispy onions, green leaf herbs, tamarind dressing	27

ADD ONS

Prawns	7
Chicken	6

PASTA

SPAGHETTI AGLIO E OLIO (V, GFO) Garlic, olive oil, cherry tomato, red chilli, fresh baby herbs	25
CREAMY LINGUINE CARBONARA (GFO) Rich egg sauce, parmesan, crispy bacon, baby basil	28
SPICY ITALIAN SAUSAGE LINGUINE (GFO) Cherry tomatoes sauce, garlic flakes, caramelised onions, parmesan cheese, spicy baby habanero peppers	29

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15% surcharge on Public Holidays.

Ivy &
Jack or Hay

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PIZZA

CHEESE PIZZA (V, GFO) Parmesan, provolone, mozzarella, cherry bocconcini, oregano, sage, fresh chillies	24
CAPRESE PIZZA (V, GFO) Tomato sauce, cherry tomatoes, olive oil, bocconcini, mozzarella, basil, aged balsamic	23
TRUFFLE OIL, PROSCIUTTO & PARMESAN PIZZA (GFO) Roasted tomato sauce, mozzarella, prosciutto, rocket, truffle oil, parmesan, balsamic glaze	30
FAJITA PIZZA (GFO) Chicken with fajita spices, red onions, fresh capsicum, oregano leaves, coriander garnish	28
SPICY LAMB PIZZA (GFO) Roasted lamb, harissa, tomato sauce, spinach, onion, mint, sumac	29

BURGERS & SANDWICHES

SIRLOIN STEAK SANDWICH (GFO) Rocket, tomato, cheddar cheese, caramelised onions, beetroot chutney, garlic mayo, chips	28
CLUB SANDWICH (GFO) Toasted bread, grilled chicken, smoked bacon, fried egg, lettuce, tomato, mayonnaise, chips	28
CHEESEBURGER Beef patty, brioche milk bun, coral lettuce, onion, pickles, tomato, onion jam, BBQ sauce, chips	27
BBQ PULLED PORK BURGER (GFO) Brioche milk bun, creamy coleslaw, coriander, chips	26
MEXICAN CHICKEN BURGER (GFO) Charcoal sesame brioche, cheese, creamy avocado, mixed chillies, corn & coriander salsa, chips	28
SALTY SESAME CRUSTED HALLOUMI & ENOKI MUSHROOM (V, GFO) Brioche milk bun, rocket, red onion, coriander, sweet mango chutney, chips	26

BOARDS FOR SHARING

ANTIPASTO PLATTER Ham, salami, prosciutto, pastrami, roasted vegetables, pickles, nuts, olives, 2 dips, bread	55
CARVING BOARD (GFO) Roast meats of the day, grilled onion, tomato, baby carrots, broccolini, roast potatoes, BBQ, tomato relish	60
SEAFOOD BOARD Beer battered fish, prawn twister, calamari, potato wrapped prawn, tempura seafood stick, chips, three dipping sauces (Wasabi mayo, sweet chilli sauce, tartar sauce)	62

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MAINS

PAN SEARED BARRAMUNDI FILLET (GFO, DF)	32
Coconut red curry sauce, jasmine rice, baby bok choy, crispy shallots, kaffir lime leaves, fresh chilli	
CHICKEN GREEN CURRY (GFO, DF)	29
Mild green curry sauce, capsicum, cauliflower rice, crispy shallots, fresh chilli	
BATTERED FISH AND CHIPS	29
Fresh salad, chips, tartar sauce	
CHICKEN PARMIGIANA	28
Neapolitan sauce, cheese, fresh salad, chips	

FROM THE GRILL

All grill items served with broccoli, roasted truss cherry tomatoes and a choice of mushroom sauce or red wine jus

SCOTCH STEAK 300G (GFO)	49
Best served medium rare	
GRASS FED BEEF PORTERHOUSE 250G (GFO)	35
Best served medium rare	
GRILLED SALMON 200G (GFO)	32
PORK CUTLET 250G (GFO)	32
SPICED CAJUN CAULIFLOWER STEAK (V, VEO, GFO, DF)	28

SIDES

CHIPS (GFO, DF)	12
Aioli	
DUCK FAT POTATOES (GFO, DF)	10
Rosemary, salt	
HONEY GLAZED CARROTS (V, GFO)	10
BROCCOLINI (V, VEO, GFO)	12
Truffle oil	
STEAMED JASMINE RICE (V, VEO, GFO, DF)	8
CAULIFLOWER RICE (V, VEO, GFO, DF)	8

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HOUSE MADE SWEETS

LEMON TART (GFO) Raspberry compote, cream	18
RICH CHOCOLATE TART (GFO) Vincotto with seasonal berries, crème fraiche	18
MOUSSE OF THE DAY Roasted hazelnuts, fresh strawberries	18

PLEASE ASK OUR FRIENDLY STAFF FOR MORE DESSERT OPTIONS OR A CHEEKY NIGHT CAP