

— EBONY & IVORY —

Lunch 12PM – 3PM

Soup	10SML/14LGE
Today's selection fresh from the cauldron, served with buttered baguette	
TOASTED PANINI <small>VO//V</small>	14
Served toasted with mixed leaf salad and rustic fries	
- Geelong farmhouse ham, swiss cheese & semi-dried tomato	
- Smoked salmon, red onion, & cream cheese	
- Chicken, cheese, spinach & mayo	
ARANCINI <small>VO</small>	14
Breaded & fried rice balls stuffed with spring onion, semi-dried tomato & scarmorze	
PRAWNS <small>GFO</small>	14
Panfried in a creamy tomato, chilli & garlic sauce *Optional: Add rice and salad (\$2), add chips (\$4)	
OMELETTE <small>VO//GFO</small>	16
Three eggs & three fillings of your choice	
- mushroom, tomato, cheese, smoked salmon, soft fetta, red onion, Geelong farmhouse ham, spinach, heritage bacon	
CAESAR <small>VO//GFO</small>	16
Cos lettuce, seared chicken, croutons, crispy bacon, parmesan cheese, poached egg & anchovy dressing	
CALAMARI	16
Flash fried & dusted with your choice of lemon pepper or chilli salt, served with rustic fries and mixed leaf salad	
SATAY <small>GFO</small>	16
Grilled chicken tenderloins simmered in a creamy satay sauce served with coconut rice & mixed leaf salad	
SCHNITZEL	18
Your choice of crumbed white veal or chicken, served with lemon, mixed leaf salad, rustic fries & gravy	
BURGER <small>VO//V</small>	19
Wagyu beef patty, bacon, swiss cheese, fried egg, tomato, grilled onion, cos, tomato relish on a milk bun with fries	
Chicken Parmigiana <small>GFO</small>	19
Crumbed breast fillet topped with farmhouse ham; Napoli & cheese, served with rustic fries & mixed leaf salad	
STEAK SANDWICH <small>VO//GFO</small>	19
Grilled steak, egg, bacon, grilled onions, fresh tomato, cos lettuce, aioli, tomato relish on ciabatta with rustic fries	
Scaloppini <small>GFO</small>	28
Slices of white veal panfried in a creamy white wine & mushroom sauce, with greens & crushed potato	

Please let our staff know of any dietary requirements.

GFO – Gluten free option available **VO** – Vegetarian option available **V** – Vegan option available

Disclaimer: This kitchen contains wheat, dairy, soy, nuts and seeds.

Menus subject to change at any time.

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LUNCH 12pm – 3pm

Spaghetti Carbonara <small>GFO</small>	19
Egg, heritage smoked bacon & spring onions tossed in a creamy parmesan sauce	
Fettuccine Fungi <small>VO//GFO</small>	19
Flat noodle tossed with sautéed button mushrooms in a cream sauce	
Gnocchi Pollo	19
Housemade ricotta gnocchi with panfried chicken & semi dried tomatoes in a pomodoro rosa sauce	
Pasta Verdura <small>V//VO//GFO</small>	19
Spaghetti tossed with roasted peppers, spinach & pinenuts in a creamy pumpkin sauce	
Eggplant Parmigiana <small>V//VO</small>	19
Crumbed eggplant layered with basil, rich tomato sauce & cheese	
RISOTTO CREMA <small>GFO</small>	19
Sautéed chicken and button mushrooms in rich stock finished with cream	
Risotto Vegana <small>V//GFO</small>	19
Leeks, green peas & sweet corn in a mushroom stock	
GNOCCHI RAGOUT	21
Housemade ricotta gnocchi folded through slow cooked beef ragout	
LINGUINE MARINARA <small>GFO</small>	25
Linguine tossed with local seafood in a rich tomato sauce	

SIDES

POTATO <small>VO</small>	6
Fried golden & lightly crushed	
SALAD <small>VO // GFO // V</small>	7
Mixed leaf & lightly dressed	
FRIES <small>VO // V</small>	8
Rustic style with a side of housemade aioli	
GREENS <small>VO // GFO // V</small>	9
Assortment of seasonal local veggies well-seasoned & basted with olive oil	

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