

# — EBONY & IVORY —

## Brunch 9AM – 3PM

FRUIT TOAST <small>VO//V</small>	8
Two hot buttered slices	
WAFFLES <small>VO</small>	16
Crisp Belgian waffles with chai spiced apple compote & maple anglaise	
BIRCHER MUESLI <small>VO/V</small>	16
Locally sourced bircher muesli soaked in apple juice & served with berries & yogurt	
OMELETTE <small>VO//GFO</small>	18
Three eggs with Bellarine Smokehouse salmon, red onion & soft fetta	
BENEDICT <small>VO//GFO</small>	18
Two poached eggs, Geelong farmhouse ham & wilted spinach on a warm milk bun, napped with housemade hollandaise	
SMASHED AVO <small>VO//GFO//V</small>	20
Two poached eggs served with fetta & tomato on toasted ciabatta drizzled with balsamic & olive oil	
MEDITERRANEAN BEANS <small>GFO</small>	20
Housemade bean & chorizo medley in a rich tomato sauce served with poached eggs & heritage smoked bacon	
BIG BREKKY	24
Two eggs cooked your way, Heritage Smoked bacon, wilted spinach, mushrooms, housemade cevapi, grilled tomato, hash browns & ciabatta with housemade tomato relish	
SIDES	
SPINACH <small>GFO</small> , MUSHROOMS <small>GFO</small>	2
HERITAGE SMOKED BACON <small>GFO</small> , HOUSEMADE HOLLANDAISE, HASH BROWNS, WARM BREAD & BUTTER	4
GEELONG FARMHOUSE HAM <small>GFO</small> , POTATOES	6
SALAD <small>GFO</small>	7
BELLARINE SMOKEHOUSE SALMON <small>GFO</small> , SMASHED AVO <small>GFO</small> , FRIES	8
GREENS <small>GFO</small>	9

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.

# — EBONY & IVORY —

## Brunch 9AM – 3PM

Soup	12
Today's selection fresh from the cauldron, served with buttered baguette	
ARANCINI <small>VO</small>	14
Breaded & fried rice balls stuffed with spring onion, semi-dried tomato & scarmorze	
TOASTED PANINI <small>VO//V</small>	16
Chicken, cheese & mayo ciabatta panini served toasted with mixed leaf salad & rustic fries	
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 fries and mixed leaf salad	
PRAWNS <small>GFO</small>	18
Panfried in a creamy tomato, chilli & garlic sauce with coconut rice and mixed leaf salad	
STEAK SANDWICH <small>VO//GFO</small>	20
Grilled steak, egg, bacon, grilled onions, fresh tomato, cos lettuce, aioli, tomato relish on ciabatta with fries	
Eggplant Parmigiana <small>GFO/VO/V</small>	21
Crumbed eggplant topped with farmhouse ham; Napoli & cheese, served with rustic fries & mixed leaf salad	
Spaghetti Carbonara <small>GFO</small>	21
Egg, heritage smoked bacon & spring onions tossed in a creamy parmesan sauce	
Gnocchi Pollo	21
Housemade ricotta gnocchi with panfried chicken & semi dried tomatoes in a pomodoro rosa sauce	
Pasta Verdura <small>V//VO//GFO</small>	21
Spaghetti tossed with roasted peppers, spinach & pinenuts in a creamy pumpkin sauce	
RISOTTO CREMA <small>GFO</small>	21
Sautéed chicken and button mushrooms in rich stock finished with cream	
GNOCCHI RAGOUT	23
Housemade ricotta gnocchi folded through slow cooked beef ragout	
LINGUINE MARINARA <small>GFO</small>	28
Linguine tossed with local seafood in a rich tomato sauce	

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.