

# EBONY & IVORY

## Sunday 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	
GRANOLA <small>VO/V</small>	16
Locally sourced walnut & cardamom granola served with poached pear, yogurt & milk	
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	
MEDITERRANEAN BEANS <small>GFO</small>	20
Housemade bean & chorizo medley in a rich tomato sauce served with poached eggs & heritage smoked bacon	
SMASHED AVO <small>VO//GFO//V</small>	21
Two poached eggs served with fetta & tomato on toasted ciabatta drizzled with balsamic & olive oil	
BIG BREKKY	24
Two eggs cooked your way, Heritage Smoked bacon, wilted spinach, mushrooms, wagyu sausage, 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.

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Soup	12
Today's selection fresh from the cauldron, served with buttered baguette	
ARANCINI VO	15
Breaded & fried rice balls stuffed with spring onion, semi-dried tomato & scarmorze	
TOASTED PANINI VO//V	16
Chicken, cheese & mayo ciabatta panini served toasted with mixed leaf salad & rustic fries	
CAESAR VO//GFO	18
Cos lettuce, seared chicken, croutons, crispy bacon, parmesan cheese, poached egg & anchovy dressing	
CALAMARI	18
Flash fried & dusted with your choice of lemon pepper or chilli salt, served with fries and mixed leaf salad	
PRAWNS GFO	20
Panfried in a creamy tomato, chilli & garlic sauce with coconut rice and mixed leaf salad	
STEAK SANDWICH VO//GFO	20
Grilled steak, egg, bacon, grilled onions, fresh tomato, cos lettuce, aioli, tomato relish on ciabatta with fries	
Parmigiana GFO/VO/V	24
Your choice of crumbed eggplant or crumbed chicken breast topped with farmhouse ham; napoli & cheese, served with rustic fries & mixed leaf salad	
Pasta Carbonara GFO	22
Egg, heritage smoked bacon & spring onions tossed in a creamy parmesan sauce	
Gnocchi Pollo	25
Housemade ricotta gnocchi with panfried chicken & semi dried tomatoes in a pomodoro rosa sauce	
Pasta Verdura V//VO//GFO	22
Tossed with roasted peppers, spinach & pine nuts in a creamy pumpkin sauce	
RISOTTO CREMA GFO	22
Sautéed chicken and button mushrooms in rich stock finished with cream	
GNOCCHI RAGOUT	25
Housemade ricotta gnocchi folded through slow cooked beef ragout	
PASTA MARINARA GFO	29
Tossed with local seafood in a rich tomato sauce	

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