

EBONY & IVORY

DINNER 6pm – Late

ENTRÉE

GARLIC BREAD <small>VO</small>	8
Freshly toasted with garlic butter and parsley	
SOUP	12
Today's selection fresh from the cauldron, served with buttered baguette	
ARANCINI <small>VO</small>	15
Breaded and fried rice balls stuffed with spring onion, semi-dried tomato & scarmorza	
BRUSCHETTA <small>GFO</small>	16
Grilled ciabatta rubbed with garlic & salt topped with a tomato, basil & red onion medley & drizzled with olive oil	
PRAWNS <small>GFO</small>	18
Panfried in a creamy tomato, chilli & garlic sauce	
CALAMARI	18
Flash fried tender strips dusted in lemon pepper & served on a lightly dressed mixed leaf salad	

Mains

SPAGHETTI CARBONARA <small>GFO</small>	22
Egg, heritage smoked bacon & spring onions tossed in a creamy parmesan sauce	
RISOTTO CREMA <small>GFO</small>	22
Sautéed chicken and button mushrooms in rich stock finished with cream	
EGGPLANT PARMIGIANA <small>V//VO</small>	22
Crumbed eggplant layered with basil, rich tomato sauce and cheese, served with seasonal veg and crushed potatoes	
PASTA VERDURA <small>V//VO//GFO</small>	22
Spaghetti tossed with roasted peppers, spinach & pinenuts in a creamy pumpkin sauce	
RISOTTO VEGANA <small>V//GFO</small>	22
Leeks, green peas & sweet corn in a mushroom stock	
CHICKEN PARMIGIANA	24
Crumbed breast fillet topped with farmhouse ham, Napoli & cheese, served with seasonal veg and crushed potatoes	
GNOCCHI POLLO	25
Housemade ricotta gnocchi with panfried chicken & semi dried tomatoes in a pomodoro rosa sauce	
GNOCCHI RAGOUT	25
Housemade ricotta gnocchi folded through slow cooked beef ragout	
SHANK <small>GFO</small>	28
Slow cooked lamb with red wine & fresh herbs, served on crushed potato & greens	
LINGUINE MARINARA <small>GFO</small>	29
Linguine tossed with local seafood in a rich tomato sauce with a hint of chilli	
SCALOPPINI <small>GFO</small>	29
Slices of white veal panfried in a creamy white wine and mushroom sauce, served with greens and potato	
FISH <small>GFO</small> - Please see board for today's choice	
STEAK <small>GFO</small> - Please see board for today's cut	
Cooked to your liking with rustic fries, broccolini & your choice of garlic butter, pepper gravy or mushroom sauce	

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

Disclaimer: While caution is taken when preparing each meal, we cannot guarantee no cross contamination occurs.
This kitchen contains wheat, dairy, soy, nuts and seeds. Menus subject to change at any time.

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DINNER 6PM-LATE

SIDES

POTATO <small>vo</small>	6
Fried golden and 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 aioli	
GREENS <small>vo // GFO // V</small>	9
Assortment of local veggies well-seasoned and basted with olive oil	

DESSERT

PANA COTTA <small>GFO // VO</small>	13
Infused with vanilla & served with berry compote	
STICKY DATE <small>vo</small>	13
Smothered in rich butterscotch sauce with cream & vanilla bean ice cream	
CHOCOLATE BROWNIE <small>GFO // VO</small>	13
Housemade brownie served with a hot chocolate sauce and vanilla bean ice cream	
LEMON BREAD & BUTTER <small>vo</small>	13
Lemon curd-soaked brioche baked golden, served with cream & vanilla bean ice cream	
AFFOGATO <small>vo</small>	16
Espresso coffee & one shot of your choice of liqueur poured over vanilla bean ice cream	

SEE CABINET FOR MORE CAKE SELECTIONS. PLEASE CHECK DISPLAY FRIDGE FOR TODAY'S SELECTION OF COLD JUICES AND DRINKS

COFFEE A HOUSE BLEND UNIQUE TO EBONY AND IVORY FROM COFFEE SNOBS

HOT	4SML/5LGE
Flat White, Latte, Long Black, Cappuccino, Macchiato, Mocha, Decaf, Chai Latte	
Espresso	1.5
Piccolo	4
Hot Chocolate	5
COLD	
Iced Coffee, Iced Chocolate, Milkshake (Chocolate, Strawberry, Vanilla, Caramel, Banana)	6
Thickshake (Chocolate, Strawberry, Vanilla, Caramel, Banana)	8
TEA <small>MADE FROM TEA TISANES LOOSE LEAF & SERVED IN A TEAPOT</small>	4
English Breakfast, Earl Grey, Peppermint, Green, Green & Jasmine, Ginger & Lemongrass	

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