

# 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 berries, natural yogurt & milk	
OMELETTE <small>vo//gfo</small>	18
Three eggs with Bellarine Smokehouse salmon, red onion & soft fetta	
BENEDICT <small>vo//gfo</small>	20
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, hash browns & heritage smoked bacon	
SMASHED AVO <small>vo//gfo//v</small>	21
Two poached eggs served with fetta & tomato on toasted focaccia drizzled with balsamic & olive oil	
CRUMBED SARDINES	22
Fresh crumbed sardines served with a pesto potato medley and scrambled eggs	
PASTA CARBONARA <small>gfo</small>	23
Egg, heritage smoked bacon & spring onions tossed in a creamy parmesan sauce	
BIG BREKKY	24
Two eggs cooked your way, Heritage Smoked bacon, wilted spinach, mushrooms, wagyu sausage, grilled tomato, hash browns & focaccia 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.

Please scan the QR code to sign in



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SOUP	12
Today's selection fresh from the cauldron, served with focaccia	
ARANCINI VO	15
Breaded & fried rice balls stuffed with spring onion, semi-dried tomato & scarmorze	
TOASTED PANINI VO//V	16
Chicken, cheese & mayo focaccia 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	20
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	22
Grilled steak, egg, bacon, onions, fresh tomato, cos lettuce, aioli, tomato relish on focaccia with fries	
VEAL SCHNITZEL	22
Crumbed white veal served with lemon, mixed leaf salad, rustic fries & gravy	
PASTA VERDURA V//VO//GFO	23
Tossed with roasted peppers, spinach & pine nuts in a creamy pumpkin sauce	
RISOTTO CREMA GFO	23
Sautéed chicken and button mushrooms in rich stock finished with cream	
PARMIGIANA GFO//VO//V	26
Crumbed chicken breast topped with farmhouse ham, napoli & cheese, served with rustic fries & mixed leaf salad	
EGGPLANT PARMIGIANA GFO//VO//V	26
Crumbed eggplant topped with napoli & cheese, served with rustic fries & mixed leaf salad	
GNOCCHI RAGOUT	26
Housemade ricotta gnocchi folded through slow cooked beef ragout	
GNOCCHI POLLO	26
Housemade ricotta gnocchi with panfried chicken & semi dried tomatoes in a pomodoro rosa sauce	
PASTA MARINARA GFO	32
Tossed with local seafood in a rich tomato sauce	

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