

— EBONY & IVORY —

MAINS

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| CHICKEN PARMIGIANA <small>GFO</small> | 26 |
| Crumbed chicken breast topped with farmhouse ham, napoli & cheese, with crushed potatoes & greens | |
| EGGPLANT PARMIGIANA <small>GFO//VO//V</small> | 26 |
| Crumbed eggplant topped with napoli & cheese, with crushed potatoes & greens | |
| SCALOPPINI <small>GFO</small> | 29 |
| Slices of white veal panfried in a creamy white wine & mushroom sauce, served with greens & potato | |
| SHANK <small>GFO</small> | 32 |
| Slow cooked lamb with red wine & fresh herbs, served on crushed potato & greens | |
| PESCATORE CIOTTOLA <small>GFO</small> | 39 |
| Fresh Seafood in a chili garlic oil, served with crusty bread | |
| GRAIN-FED EYE FILLET STEAK <small>GFO</small> | 44 |
| Cooked to your liking with your choice of garlic butter, mushroom sauce or pepper gravy Served with rustic fries & greens | |

PASTA

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| GNOCCHI POLLO | 26 |
| Housemade ricotta gnocchi with panfried chicken & semi dried tomatoes in a pomodoro rosa sauce | |
| GNOCCHI RAGOUT | 26 |
| Housemade ricotta gnocchi folded through slow cooked beef ragout | |
| RISOTTO CREMA <small>GFO</small> | 23 |
| Sautéed chicken & button mushrooms in rich stock finished with cream | |
| RISOTTO VEGANA <small>V//GFO</small> | 23 |
| Leeks, green peas & sweet corn in a mushroom stock | |
| PASTA CARBONARA <small>GFO</small> | 23 |
| Egg, heritage smoked bacon & spring onions tossed in a creamy parmesan sauce | |
| PASTA VERDURA <small>V//VO//GFO</small> | 23 |
| Roasted peppers, spinach & pinenuts in a creamy pumpkin sauce | |
| PASTA MARINARA <small>GFO</small> | 32 |
| Local seafood in a rich tomato sauce with a hint of chilli | |
| PASTAS WITH SPAGHETTI, LINGUINE, FETTUCCINI OR (GNOCCHI \$3 EXTRA) | |

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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ENTRÉE

| | |
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| GARLIC BREAD <small>vo</small> | 10 |
| Freshly toasted with garlic butter & parsley | |
| SOUP | 12 |
| Today's selection fresh from the cauldron, served with buttered bread | |
| ARANCINI <small>vo</small> | 15 |
| Breaded & fried rice balls stuffed with spring onion, semi-dried tomatoes & 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 | |

SIDES

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| 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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