

# EBONY & IVORY

## Lunch 12PM – 3PM

### MAINS

SOUP	12
Today's selection fresh from the cauldron, served with buttered bread	
ARANCINI VO	15
Breaded & fried rice balls stuffed with spring onion, semi-dried tomato & scarmorze	
TOASTED PANINI VO//V	16
Served toasted with mixed leaf salad & rustic fries	
- Geelong farmhouse ham, swiss cheese & semi-dried tomato	
- Chicken, cheese, spinach & mayo	
- Smoked salmon, red onion, & cream cheese – extra \$2	
OMELETTE VO // GFO	18
Three eggs & three fillings of your choice	
- mushroom, tomato, cheese, smoked salmon, soft fetta, red onion, Geelong farmhouse ham, spinach, heritage bacon	
CAESAR VO // GFO	18
Cos lettuce, seared chicken, croutons, crispy bacon, parmesan cheese, poached egg & anchovy dressing	
SATAY GFO	18
Grilled chicken tenderloins simmered in a creamy satay sauce served with coconut rice & mixed leaf salad	
CALAMARI	20
Flash fried & dusted with your choice of lemon pepper or chilli salt, served with rustic fries & mixed leaf salad	
PRAWNS GFO	20
Panfried in a creamy tomato, chilli & garlic sauce with coconut rice & mixed leaf salad	
SCHNITZEL	20
Your choice of crumbed pork or chicken, served with lemon, mixed leaf salad, rustic fries & gravy	
BURGER VO//V	20
Wagyu beef patty, bacon, swiss cheese, fried egg, tomato, grilled onion, cos, tomato relish on a milk bun with fries	
STEAK SANDWICH VO//GFO	20
Grilled steak, egg, bacon, grilled onions, fresh tomato, cos lettuce, aioli, tomato relish on focaccia with rustic fries	
CHICKEN PARMIGIANA GFO	24
Crumbed chicken breast topped with farmhouse ham, napoli & cheese, served with rustic fries & mixed leaf salad	
EGGPLANT PARMIGIANA GFO//VO//V	24
Crumbed eggplant topped with napoli & cheese, served with rustic fries & mixed leaf salad	
SCALOPPINI GFO	28
Slices of white veal panfried in a creamy white wine & mushroom sauce, with greens & crushed potato	

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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### PASTAS

PASTA CARBONARA <small>GFO</small>	19
Egg, heritage smoked bacon & spring onions tossed in a creamy parmesan sauce	
PASTA FUNGI <small>VO//GFO</small>	19
Flat noodle tossed with sautéed button mushrooms in a cream sauce	
PASTA VERDURA <small>V//VO//GFO</small>	19
Spaghetti tossed with roasted peppers, spinach & pinenuts in a creamy pumpkin sauce	
RISOTTO CREMA <small>GFO</small>	19
Sautéed chicken & button mushrooms in rich stock finished with cream	
RISOTTO VEGANA <small>V//GFO</small>	19
Semi dried tomatoes, green peas & sweet corn in a mushroom stock	
GNOCCHI POLLO	23
Housemade ricotta gnocchi with panfried chicken & semi dried tomatoes in a pomodoro rosa sauce	
GNOCCHI RAGOUT	23
Housemade ricotta gnocchi folded through slow cooked beef ragout	
PASTA MARINARA <small>GFO</small>	26
Linguine tossed with local seafood in a rich tomato sauce with a hint of chilli	

PASTAS WITH SPAGHETTI, LINGUINE, FETTUCCINI OR (GNOCCHI \$3 EXTRA)

### SIDES

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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