

# ~ EBONY & IVORY ~

## MAINS

CHICKEN PARMIGIANA <small>GFO</small>	28
Crumbed chicken breast topped with farmhouse ham, napoli & cheese, with crushed potatoes & greens	
EGGPLANT PARMIGIANA <small>GFO//VO//V</small>	28
Crumbed eggplant topped with napoli & cheese, with crushed potatoes & greens	
SCALOPPINI <small>GFO</small>	36
Slices of white veal panfried in a creamy white wine & mushroom sauce, served with greens & potato	
SHANK <small>GFO</small>	36
Slow cooked lamb with red wine & fresh herbs, served on crushed potato & greens	
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

GNOCCHI POLLO	28
Housemade ricotta gnocchi with panfried chicken & semi dried tomatoes in a pomodoro rosa sauce	
GNOCCHI RAGOUT	28
Housemade ricotta gnocchi folded through slow cooked beef ragout	
RISOTTO CREMA <small>GFO//VO</small>	25
Sautéed chicken & button mushrooms in rich stock finished with cream	
PASTA CARBONARA <small>GFO</small>	25
Egg, heritage smoked bacon & spring onions tossed in a creamy parmesan sauce	
PASTA VERDURA <small>V//VO//GFO</small>	25
Roasted peppers, spinach & pinenuts in a creamy pumpkin sauce	
PASTA MARINARA <small>GFO</small>	34
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.

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## ENTRÉE

GARLIC BREAD <small>VO</small>	10
Freshly toasted with garlic butter & parsley	
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

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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