

LUNCH 11.30am - 2.30pm
DINNER 5.30pm - 9pm

MENU



SNACKS

Chips (v) with garlic aioli, tomato or BBQ sauce	9
Sweet Potato Chips (v) with mayo & tomato salsa	12
Potato Scallops (v) with garlic aioli, tomato or BBQ sauce	12
Garlic Bread (v)	6
Bruschetta (v) creamy fetta, black olives, parsley, thyme + lemon oil on toasted sourdough	9
Snack Plate bbq chorizo, chicken wings, salt n pepper squid, potato scallops, curry samosa, chips, tartare, garlic aioli & Frank's Hot Sauce	25
Chicken Wings + Chips with garlic aioli & Frank's Hot Sauce	18

LUNCHTIME SOURDOUGH TOASTIES

Chicken mayo, onion, herbs, parmesan	10
Ham cheese, tomato, Dijon	10
Avocado (v) onion, capsicum, lettuce, chimmi churri	10

BURGERS (option: trade the bun for lettuce cups)

Ivanhoe Beef Burger butter lettuce, American cheese, tomato, Spanish onion, tomato sauce, mustard, pickles + chips Add Extra Pattie+4, Bacon+3, Onion Rings+3, Egg+2, Avocado+3	15
Southern Fried Chicken Burger American cheese, slaw, fried onion rings, pickles, hot lava sauce + chips	15
Barra Burger battered and fried Barramundi fish with lettuce, red slaw, fried onion + chilli lime kewpie + chips	16

PIZZAS

Margherita roma tomatoes, bocconcini, fresh basil	12
Pepperoni onion, mozzarella, olives	20
Prawn + Chorizo garlic, onion, mozzarella, chimmi churri	22
Ham + Pineapple mozzarella	18
Tandoori Chicken capsicum, Spanish onion, mozzarella, coriander, cashews, mint yoghurt	21

SALADS

Grilled Chicken (df)(gf) lettuce, tomatoes, Spanish onion, red capsicum, charred corn, avocado, lemon basil dressing	19
Salt N Pepper Squid Salad (df)(n) rocket, spring leaves, mint, fried chilli, red onion, tomato, cashews, olive oil, charred lime	20
Ivanhoe Bowl (v)(df)(gf)(n) brown rice, iceberg, kale, curried chickpeas, wasabi peas, roasted nuts, tomato, carrot, red onion, avocado, coriander and basil, chilli, lime, avocado dressing ADD salmon (7) prawns (8) chicken (5) soft fetta (4)	19

KIDS

Chicken Nuggets + Chips	12
Fish + Chips	12
Ham+ Pineapple Pizza	12
Ice Cream with Chocolate or Strawberry Topping	5

AFTERNOON SNACK

2.30pm - 5.30pm Every Day:
 Toasties, Burgers, Pizzas or our Classic Fish + Chips

CLASSICS

Chicken Schnitzel with chips + salad or veg + mash + sauce	20
Chicken Parmigiana schnitzel with ham, napolitana sauce, melted cheese with chips + salad or veg + mash	24
Spaghetti with braised beef cheek ragu, chorizo, onion, garlic, chilli, fennel seeds, tomato herb sauce, red wine, parmesan	25
Vegetable Curry (df)(v) sweet potato, chickpeas, cauliflower, coconut milk, spices with a samosa and toasted coconut	23

SEAFOOD

Salt n Pepper Squid (df) chips + garlic aioli	18
Fish + Chips (df) deep fried flathead, chips, lemon + tartare	22
Fried Seafood Basket (df) battered flathead, prawns and salt n pepper squid with chips, salad, tartare	26
Grilled Barramundi Fillet (df)(gf)* with lemon + tartare	27
Grilled Salmon (df)(gf)* with lemon + tartare	28

*Grilled Barramundi & Grilled Salmon served with
 Fried Baby Potatoes, Spinach, Basil, Tomato,
 Pinenut Salad, Balsamic & Lemon (n)

OR

Choose 2 sides: Chips, Salad (gf), Veg (gf),
 Mash (gf), Purple Nutty Slaw (gf)(n)

DESSERTS

Sticky Date Pudding (n)	12.5
Crème Brulee berries + vanilla bean ice cream	12.5
Burnt Lemon Tart berry sauce + vanilla bean ice cream	12.5

CHEFS SPECIAL

Oven Roasted Lamb Rump 25
 on Butternut Mash, Roast Tomato, Green Beans, Salsa Verde

GRILL

Rump (gf) 250g grain fed, NSW*	24
Wagyu Rump (gf) 250g Ms6*	28
Sirloin (gf) 350g grass fed MSA Angus*	36
Fillet Mignon (gf) 250g*	30

*All Steaks served with
 Potato Mash, Spinach, Roast Garlic &
 Thyme Butter & Red Wine Sauce

OR

Choose 2 sides:
 Chips, Salad (gf), Veg (gf), Mash (gf),
 Purple Nutty Slaw (gf)(n)

Choose 1 sauce:
 Red Wine Jus (df, gf), Peppercorn (df, gf), Café de Paris
 Butter (gf), Mushroom (gf), Chimmi Churri (df, gf)

SIDES

Garden Salad (v)(df)(gf)	6
Steamed Seasonal Greens (v)(df)(gf)	6
Creamy Mash (v)(gf)	6
Purple Nutty Slaw (v)(df)(gf)(n) cabbage, carrot, shallots, parsley, almonds, cashews, pepitas, mayo dressing	6

SAUCES

Tomato, BBQ, Franks Hot Sauce	0.5
Aioli, Mayo, Hot Lava, Chilli Lime Kewpie, Tartare	1.5
Pepper, Red Wine, Mushroom, Café de Paris, Chimmi Churri	2

(v) Vegetarian (df) Dairy Free (gf) Gluten Free (n) Nuts

We take all efforts to ensure that dietary requirements & gluten free items are handled with care. Our kitchen is not a nut free or gluten free environment so traces and allergens may be presented.