

LUNCH 11.30am - 2.30pm
DINNER 5.30pm - 9.00pm

MENU



AFTERNOON SNACK

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

SNACKS

Chips (v)	9
with garlic aioli, tomato or BBQ sauce	
Sweet Potato Chips (v)	12
with mayo & tomato salsa	
Potato Scallops (v) (number of: 3)	12
with garlic aioli, tomato or BBQ sauce	
Garlic Bread (v)	6
Bruschetta (v)	9
with tomato, onion, basil, olive oil, balsamic	
add goats cheese	+3
Snack Plate	25
bbq chorizo, chicken wings, salt n pepper squid,	
potato scallops, curry samosa, chips, tartare,	
garlic aioli & Sriracha	
Chicken Wings + Chips	18
with garlic aioli & Hot Lava Sauce	

BURGERS (option: trade the bun for lettuce cups)

Ivanhoe Beef Burger	15
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	
Southern Fried Chicken Burger	15
American cheese, slaw, fried onion rings,	
pickles, hot lava sauce + chips	
Grilled Chicken Burger	16
marinated grilled chicken tenders with lettuce,	
tomato, Spanish onion, avocado, tasty cheese,	
garlic aioli + chips	
Barra Burger	16
battered and fried Barramundi fish with lettuce,	
red slaw, fried onion + chilli lime kewpie + chips	

PIZZAS

Margherita	12
roma tomatoes, bocconcini, fresh basil	
Pepperoni	20
onion, mozzarella, olives	
Prawn + Chorizo	22
garlic, onion, mozzarella, chimmi churri	
Ham + Pineapple	18
mozzarella	
Tandoori Chicken	21
capsicum, Spanish onion, mozzarella,	
coriander, cashews, mint yoghurt	
Add Gluten Free Base	+4

SALADS

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

KIDS

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

CLASSICS

Chicken Schnitzel	20
with chips + salad or veg + mash + sauce	
Chicken Parmigiana	24
schnitzel with ham, napolitana sauce, melted	
cheese with chips + salad or veg + mash	
Orecchiette	25
pasta with diced prawns, tomato, pine nuts, chilli,	
spinach, garlic, basil oil & parmesan	
Vegetable Curry (df)(v)	23
sweet potato, chickpeas, cauliflower, coconut milk,	
spices with a samosa and toasted coconut	

SEAFOOD

Salt n Pepper Squid (df)	18
chips + garlic aioli	
Fish + Chips (df)	19
battered Flathead with chips, lemon + tartare	
battered Barramundi with chips, lemon + tartare	24
add side salad	+3
Fried Seafood Basket (df)	26
battered flathead, prawns and salt n pepper squid	
with chips, salad, tartare	
Grilled Barramundi Fillet (df)(gf)*	27
with lemon + tartare	
Grilled Salmon (df)(gf)*	28
with lemon + tartare	
*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	12.5
berries + vanilla bean ice cream	
Burnt Lemon Tart	12.5
berry sauce + vanilla bean ice cream	

CHEFS SPECIAL

PULLED PORK TURKISH 18

Slow cooked pork with spices and maple rub, purple slaw ,
 fried onion rings , lettuce, chipotle aioli on toasted turkish
 bread with sweet potato fries

GRILL

Rump (gf)	24
250g grain fed, NSW*	
Wagyu Rump (gf)	28
250g Ms6*	
Sirloin (gf)	36
350g grass fed MSA Angus*	
Fillet Mignon (gf)	32
250g*	

*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)	6
cabbage, carrot, shallots, parsley, almonds, cashews, pepitas, mayo dressing	

SAUCES

Tomato, BBQ, Sriracha	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.

DRINKS



TEA + COFFEE

COFFEES		TEAS	
	Regular	Large	
Flat White	4.5	5	ICED DRINKS Iced Coffee 8.5 Iced Chocolate 8.5 Iced Mocha 8.5
Cappuccino	4.5	5	
Latte	4.5	5	
Long Black	4.5	5	
Piccolo	4.5	5	
Hot Chocolate	4.5	5	
Mocha	4.5	5	
Extras: soy, extra shot	0.5		



JUICES

Reg 4.5 / Kids 3
 Apple, Orange,
 Pineapple,
 Cranberry



H2O

San Pellegrino
 750ml 7.5
 Mt Franklin
 600ml 5

MILKSHAKES

Reg 8 / Kids 6.5
 Classic Chocolate,
 Strawberry,
 Caramel



COCKTAILS



Espresso Martini vodka, Kahlua, espresso	18
Mojito rum, lime, soda, mint leaves	17
Margarita tequila, Cointreau, lime, salt	17
Cosmopolitan vodka, Cointreau, lime, cranberry	18
Aperol Spritz Aperol, prosecco, soda, orange	16
Gin Sour gin, lime, egg white, cherry	17
Whisky Sour whisky, lime, egg white, cherry	17
Pimms Cup lemonade, ice, mint leaves	16
Pimms Jug lemonade, ice, mint leaves	32

WHITE

	Glass 150ml	Glass 250ml	Bottle
CHARDONNAY			
Morgan's Bay Chardonnay Multi Region, AUS	8.5	14.5	35
Scarborough Chardonnay Hunter Valley, NSW	10	16.5	45
Coldstream Hills Chardonnay Clare Valley, SA			63
SAUVIGNON BLANC/ BLENDS			
Morgan's Bay Semillon Sauvignon Blanc South East AUS	8.5	14.5	35
Squealing Pig Sauvignon Blanc Marlborough, NZ	10	16.5	45
Cape Mentelle Sauvignon Blanc Semillon Margaret River, WA			49
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA			56
PINOT GRIS			
Molly's Cradle Pinot Gris Hilltops, NSW	9	15	38
Bird in Hand Pinot Gris Adelaide, SA			42
Squealing Pig Pinot Gris Marlborough, NZ	10	16.5	45
RIESLING			
Em's Table Organic Riesling Clare Valley, SA	9	15	36
Henschke Peggy's Hill Riesling Eden Valley, SA			48
ROSE			
Squealing Pig Rose Marlborough, NZ	10	16.5	45
Chateau de L'Escarelle Cuveé 'Palm' Rose Provence, FRN	12	19.5	49
Bird in Hand Rose Adelaide, SA			47
MOSCATO			
T'gallant Juliet Moscato Mornington, VIC	9	15	38

WINE LIST

SPARKLING

	Glass 150ml	Glass 250ml	Bottle
Morgan's Bay Cuveé Sparkling NV Multi Region, AUS	8.5		35
Seppelt 'Great Entertainer' Prosecco South East, AUS	9		37
Jansz Premium Cuveé Sparkling Rosé NV Tasmania, AUS			50
Chandon Brut NV Victoria, AUS			52
Moët & Chandon Imperial NV Champagne, FRN			120

RED

	Glass 150ml	Glass 250ml	Bottle
RED BLENDS			
Morgan's Bay Shiraz Cabernet Multi Region, AUS	8.5	14.5	35
Tamburlaine Organic G.S.M Orange, NSW			39
SHIRAZ			
Wolf Blass Private Release Shiraz Barossa Valley, SA	9.5	16	40
Mr Riggs The Gaffer Shiraz McLaren Vale, SA	10	16.5	44
Grant Burge Filsell Shiraz Barossa Valley, SA			67
MERLOT			
Molly's Cradle Merlot Hunter Valley, NSW			39
CABERNET SAUVIGNON			
Wynns 'The Siding' Cabernet Sauvignon Coonawarra, SA	9.5	16	43
Pepperjack Cabernet Sauvignon Barossa, SA			45
Leeuwin Estate Cabernet Sauvignon Margaret River, WA			55
PINOT NOIR			
Fickle Mistress Pinot Noir Marlborough, NZ	10	16.5	45
Mt. Difficulty Roaring Meg Pinot Noir Central Otago, NZ			58

