

## LUNCH MENU

MEALS FROM \$10

MONDAY-FRIDAY

### FISHERMAN'S PLATE

19.0

Panko crumbed calamari, Samurai prawn, coconut prawn, battered scallop & beer battered barramundi. Served with chips, garden salad, tartare sauce & lemon.

### LEMON PEPPER CALAMARI

14.0

Lightly dusted & flash fried lemon pepper calamari. Served with chips, garden salad, tartare sauce & lemon.

### CAESAR SALAD

15.0

Cos lettuce, crispy bacon, anchovy fillets, parmesan cheese & croutons. Tossed with a creamy Caesar dressing & finished with a poached egg.

*Add chicken 4.0 | Add prawns 5.0*

### CHICKEN PARMIGIANA

15.0

Hand crumbed Panko chicken breast with Napoli, sliced Virginian ham & mozzarella cheese. Served with chips & garden salad.

### SPAGHETTI BOLOGNESE

10.0

Traditional rich Bolognese sauce with spaghetti & parmesan cheese.

### BLT

12.0

Rustic loaf, bacon, lettuce, tomato & Japanese mayo. Served with chips.

*Add Chicken \$4*

### BEER BATTERED BARRAMUNDI

15.0

Served with chips, garden salad, tartare sauce & lemon.

### 250G RUMP (GF)

21.0

Served with chips, garden salad & your choice of accompaniment.

### ROAST OF THE DAY (GF)

16.0

See Chef suggestions. Served with seasonal sautéed vegetables, roasted chats & gravy.

Lunch menu not available on public holidays.

## DESSERTS

### CHOCOLATE MOUSSE (GF)

9.0

Served with whipped cream & berry coulis.

### CAKES

9.0

Please see our dessert cabinet for our daily cake specials.

### APPLE & RHUBARB CRUMBLE

10.0

Served with vanilla ice cream, berry coulis & icing sugar.

### SALTED CARAMEL AFFOGATO

11.0

Salted caramel ice cream, shot of Lavazza coffee & your choice of Frangelico, Baileys or Kahlua.

### STICKY DATE PUDDING

11.0

Served with butterscotch sauce, vanilla ice cream & icing sugar.

### DEATH BY CHOCOLATE

13.0

Chocolate lava cake, served with premium chocolate crumble, double chocolate ice cream, berry coulis & icing sugar.

IVANHOE HOTEL  
Bar & Bistro

Bistro

MENU



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## STARTERS

**SOUP OF THE DAY** 9.0  
See Chef Suggestions. Served with charred ciabatta & butter.

**COB LOAF FOR TWO (V)** 8.0  
With whipped garlic, parmesan cheese & truffle butter.

**BRUSCHETTA (V)** 12.0  
Tomato, olive oil, Spanish onion, basil & Persian fetta. Served with charred ciabatta & balsamic glaze.

**TRIO OF DIPS (V)** 13.0  
Chef selection of dips. Served with charred pita bread.

**ARANCINI (V)** 12.0  
Four house made mushroom & Persian fetta arancini. Served with sriracha mayo.

**LEMON PEPPER CALAMARI** 12.5  
Lightly dusted & flash fried lemon pepper calamari. Served with a garden salad, tartare sauce & lemon.

**DUCK DRUMETTES** 16.0  
Coated in sticky honey soy & cinnamon.

**VEAL MEATBALLS** 15.0  
Slow cooked with parmesan cheese & a touch of chilli. Served with tomato sugo & fresh herbs.

**NACHOS (V)** 15.5  
Corn chips, house salsa & melted mozzarella cheese. Topped with guacamole, sour cream & jalapeños.

**IVANHOE TASTING PLATE** 16.0  
*for two*  
26.0  
*for four*

Arancini, calamari rings, spring rolls & Buffalo wings. Served with sriracha mayo & sweet chilli sauce.

**VEGETARIAN ANTIPASTO (V)(VO)** 16.0  
Marinated olives, Persian fetta, chargrilled Mediterranean vegetables, Kurrajong lavosh & grissini sticks.  
*Add prosciutto, ham, salami 10.0*

## SIDES

**BOWL OF CHIPS** 6.5

**ONION RINGS** 6.5

**WEDGES** 8.0

**SIDE SALAD** 6.0

**SAUTÉED VEGETABLES** 6.0

**BOWL OF MASH** 6.0

## SALADS

**CAESAR SALAD** 20.0  
Cos lettuce, crispy bacon, anchovy fillets, parmesan cheese & croutons. Tossed with a creamy Caesar dressing & finished with a poached egg.  
*Add Chicken 4.0 | Add Prawn 5.0*

**PUMPKIN & QUINOA SALAD (GF)(V)(VO)** 21.5  
Butternut pumpkin, Persian fetta, red grapes & walnuts. Dressed with house vinaigrette.

**DUCK SALAD (GF)** 24.5  
Confit duck, mandarin, barley, currant, golden beets & dehydrated Chioggia beets. Served with pomegranate vinaigrette.

**THAI BEEF SALAD (GF)** 24.5  
Rare seared beef, carrot, cucumber, capsicum, bean shoots, peanuts & coriander. Tossed with a chilli lime dressing.

## FROM THE PAN

**GNOCCHI GORGONZOLA** 24.0  
Homemade gnocchi in a rich creamy gorgonzola sauce with sautéed spinach, crispy prosciutto, truffle oil & parmesan cheese.

**SEAFOOD FETTUCCINE** 32.0  
Tossed with mussels, calamari, prawns, scallops, fish, blue swimmer crab, fresh tomato, garlic & chilli. Finished with verjuice.

**CARBONARA FETTUCCINE** 22.0  
Cooked with cream, egg, garlic, bacon & parsley. With parmesan cheese.  
*Add chicken 4.0 | Add mushroom 3.0*

**PRAWN & CHORIZO PENNE** 27.0  
Sautéed with chilli, garlic, olives, basil & Napoli. With parmesan cheese.

**MEATBALL FETTUCCINE** 25.5  
Italian veal & parmesan polpetti with tomato sugo, chickpeas, cherry tomatoes & basil. With parmesan cheese.

**DUCK & MUSHROOM RISOTTO (GF)** 27.0  
Confit duck with portobello, enoki, oyster mushroom, parmesan cheese & truffle oil.

**MEDITERRANEAN VEGETABLE PENNE (V)** 22.0  
Chargrilled eggplant, zucchini, roasted capsicum, basil, olives & Napoli. With parmesan cheese.

### Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

*From the Grill*

Our grass fed steaks are served with your two choices of either chips, salad, mash or vegetables & your choice of sauce.

**400G RUMP (GF)** 32.0

**300G PORTERHOUSE (GF)** 35.0

**400G RIB EYE (GF)** 41.0

**SURF & TURF TOPPER (GF)** 6.0  
calamari & prawns in a creamy white wine sauce.

### SAUCES & ACCOMPANIMENTS (GF)

Mushroom, Pepper, Red Wine Jus, Garlic Butter, Gravy, Dijon Mustard, Seeded Mustard, Hot English Mustard

**20%**

*Senior Discount*

**AVAILABLE FROM OUR BISTRO MENU**  
EXCLUDING LUNCH MENU

**WITH YOUR CHOICE OF**  
**COMPLIMENTARY SOUP OR DESSERT**  
PAVLOVA OR BREAD & BUTTER PUDDING

Conditions Apply\*

**Please Advise Staff of any Dietary Requirements**  
(v) Vegetarian (gf) Gluten Free (vo) Vegan Option

**Public Holiday Surcharge**  
10% Surcharge applies to all food items on public holidays.

## MAINS

**CHICKEN PARMIGIANA** 25.0  
Hand crumbed Panko chicken breast with Napoli, sliced Virginian ham & mozzarella cheese. Served with chips & garden salad.

**BEER BATTERED BARRAMUNDI** 25.0  
Served with chips, garden salad, tartare sauce & lemon.

**LEMON PEPPER CALAMARI** 26.5  
Lightly dusted & flash fried lemon pepper calamari. Served with chips, garden salad, tartare sauce & lemon.

**ROAST OF THE DAY (GF)** 26.0  
See Chef suggestions. Served with seasonal sautéed vegetables, roasted chats & gravy.

**350G PORK CUTLET (GF)** 37.0  
Served with parmesan dusted roast chats, charred broccolini & apple jus.

**FISHERMAN'S PLATE** 31.0  
Panko crumbed calamari, Samurai prawns, coconut prawns, battered scallops & beer battered barramundi. Served with chips, garden salad, tartare sauce & lemon.

**ANGUS BEEF BURGER** 23.5  
180g Angus beef patty with tomato, cheddar cheese, pickles, bacon, egg, Japanese mayo & tomato relish in a brioche bun. Served with chips.  
*Add Patty 6.0*

**SOUTHERN FRIED CHICKEN BURGER** 23.0  
Buttermilk fried chicken, sriracha coleslaw, spinach, tomato, cheddar cheese, chargrilled pineapple, jalapeños & coriander. Served with chips.

**IVANHOE STEAK SANDWICH** 25.5  
Open steak sandwich with bacon, egg, pickled beetroot, tomato relish, Japanese mayo, caramelised onion, cheddar cheese & lettuce. Served on charred rustic loaf with chips.

**VEAL COTOLETTA** 28.0  
Lemon, parmesan & herb crumbed veal with potato & capsicum peperonata. Served with charred lemon & balsamic glaze.

**SALMON NICOISE (GF)** 29.0  
Pan fried salmon fillet on kipfler potato, cherry tomato, butter bean, olives, dill & boiled egg. With a citrus mustard dressing.

**CHICKEN KIEV** 25.0  
Garlic butter Kiev on a bed of rice. Served with sautéed vegetables or a garden salad.

**VEGETARIAN PARMIGIANA (V)** 28.0  
Crumbed soybean patty with Napoli, fresh basil & mozzarella cheese. Served with chips & garden salad.

**VEGETARIAN BURGER (V)** 23.0  
Vegetarian patty with sriracha mayo, coleslaw, grilled tomato, cheddar cheese & avocado. Served with chips.