

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.

ANGUS CHEESEBURGER

15.0

Angus beef patty with cheddar cheese, pickles, mustard & tomato sauce.

Add bacon 2.0

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 5.0

PUMPKIN & QUINOA

16.0

SALAD V VO GF

Butternut pumpkin, Persian fetta, red grapes & walnuts. Dressed with house vinaigrette.

Add chicken 5.0

BEER BATTERED BARRAMUNDI

15.0

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

STEAK SANGA

20.0

Open steak sandwich with Japanese mayo, cheese, bacon and bbq sauce. Served with chips.

Add egg 2.0

ROAST OF THE DAY GF

16.0

See Chef's 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.

ETON MESS

13.0

Smashed meringue, strawberries, mint, whipped cream, raspberry coulis & honeycomb coated ice cream.

SALTED CARAMEL AFFOGATO

12.0

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.

PROFITEROLES (4)

13.0

Crème patissiere filled profiteroles with warm chocolate sauce & vanilla ice cream. Dusting with icing sugar.



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IVANHOE HOTEL
Bar & Bistro

Bistro

M E N U

STARTERS

GARLIC HERB BREAD V <i>Add cheese 1.0</i>	7.0
SOUP OF THE DAY See Chef's specials. Served with charred ciabatta & butter.	9.0
BRUSCHETTA V VO Tomato, olive oil, Spanish onion, basil & Persian fetta. Served with charred ciabatta & balsamic glaze.	12.0
PORK BELLY Twice cooked sticky honey soy & mustard pork belly bites. Served with garden salad.	15.5
LEMON PEPPER CALAMARI Lightly dusted & flash fried lemon pepper calamari. Served with a garden salad, tartare sauce & lemon.	12.5
TRIO OF DIPS V Spicy capsicum, beetroot & tzatziki dips. Served with chargrilled pita bread.	13.0
CHORIZO & OLIVE CROQUETTES Served with sriracha mayo.	12.0
CAJUN CHICKEN WINGS Seven house spiced Cajun chicken wings.	15.0
MARGHERITA PIZZA V Tomato, mozzarella, Napoli & fresh basil.	15.0
NACHOS V GF Corn chips, house salsa & melted mozzarella cheese. Topped with guacamole, sour cream & jalapeños.	15.5
IVANHOE TASTING PLATE <i>for two</i> <i>for four</i> Croquettes, calamari rings, spring rolls & Cajun wings. Served with Siracha mayo & sweet chilli sauce.	16.0 26.0

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

SALADS

CAESAR SALAD Cos lettuce, crispy bacon, anchovy fillets, parmesan cheese & croutons. Tossed with a creamy Caesar dressing & finished with a poached egg. <i>Add chicken 5.0 Add prawn 6.0</i>	21.5
PUMPKIN & QUINOA SALAD V VO GF Butternut pumpkin, Persian fetta, red grapes & walnuts. Dressed with house vinaigrette. <i>Add chicken 5.0</i>	22.0
LAMB & ROASTED VEGETABLE SALAD VO Chargrilled marinated lamb fillet, cherry tomato, barley, Harissa tossed sweet potato, dutch carrot, zucchini, kifler potato, pumpkin & beetroot. Finished with Dukkah.	28.0
OCTOPUS & CHORIZO SALAD GF Pickled Octopus, warm chorizo, kipfler potato, roasted capsicum & cherry tomato.	26.0
CHICKEN MANGO SALAD GF Coconut milk poached chicken, avocado, mango, snow pea sprouts, capsicum & cashews. Finished with toasted coconut.	25.0

FROM THE PAN

CARBONARA PENNE Cooked with cream, egg, garlic, bacon & parsley. Topped with parmesan cheese. <i>Add chicken 5.0 Add mushroom 3.0</i>	22.0
PRAWN & CHORIZO FETTUCCINE Sautéed with chilli, garlic, olives, basil & Napoli. Topped with parmesan cheese.	27.0
MUSHROOM RISOTTO GF Aborio rice, portobella, enoki & oyster mushroom. Topped with parmesan cheese & truffle oil. <i>Add chicken 3.0</i>	22.0
SALAMI PENNE V Pan fried salami, chilli, roasted peppers, olives, fresh tomato & basil. Topped with parmesan cheese.	24.0
GNOCCHI GORGONZOLA Homemade gnocchi in a rich creamy gorgonzola sauce with sautéed spinach, crispy prosciutto & truffle oil. Topped with parmesan cheese.	24.5
SEAFOOD FETTUCCINE Tossed with mussels, calamari, prawns, scallops, fish, blue swimmer crab, fresh tomato, garlic & chilli. Finished with verjuice.	32.0

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	33.0
300G PORTERHOUSE GF	36.0
400G RIB EYE GF	41.0
SURF & TURF TOPPER GF Calamari & prawns in a creamy white wine sauce.	6.0

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

MAINS

CHICKEN PARMIGIANA / SCHNITZEL Hand crumbed Panko chicken breast with Napoli, sliced Virginian ham & mozzarella cheese. Served with chips & garden salad.	26.0 / 25.0
IVANHOE HEALTHY PARMA GF Grilled whole chicken breast with prosciutto. Topped with tomato, Spanish onion & basil salsa. Served with mashed potato, garden salad & finished with balsamic glaze.	26.5
PORK PARMA / SCHNITZEL Hand crumbed pork schnitzel with Napoli & mozzarella cheese. Served with chips & garden salad.	25.0 / 24.0
BEER BATTERED BARRAMUNDI Served with chips, garden salad, tartare sauce & lemon. <i>Grilled optional</i>	25.5
LEMON PEPPER CALAMARI Lightly dusted & flash fried lemon pepper calamari. Served with chips, garden salad, tartare sauce & lemon.	26.5
BAKED BARRAMUNDI FILLET Lemon, parmesan & herb crusted barramundi, with roasted capsicum, capers, cucumber & tomato salad. Served with tartare sauce & lemon.	28.0
FISHERMAN'S PLATE Panko crumbed calamari, Samurai prawns, coconut prawns, battered scallops & beer battered barramundi. Served with chips, garden salad, tartare sauce & lemon.	31.0
SALMON NICOISE GF Pan fried salmon fillet on kipfler potato, cherry tomato, butter beans, olives, dill & boiled egg. With citrus mustard dressing.	29.5
ROAST OF THE DAY GF See Chef suggestions. Served with seasonal sautéed vegetables, roasted chats & gravy.	26.0
VEGETARIAN BURGER V Vegetarian patty with Siriracha mayo, coleslaw, grilled tomato, cheddar cheese & avocado. Served with chips.	23.0
ROASTED VEGETABLE PIE V House made vegetable pie with dutch carrot, sweet potato, pumpkin, zucchini, beetroot, mushroom, cherry tomato, spinach & Dukkah. Served with sweet potato crisps & garden salad.	23.0
ANGUS BEEF BURGER 180g Angus beef patty with tomato, cheddar cheese, pickles, bacon, egg, Japanese mayo & tomato relish in a brioche bun. Served with chips. <i>Add Patty 6.0</i>	24.0
SOUTHERN FRIED CHICKEN BURGER Buttermilk fried chicken, Sriracha coleslaw, spinach, tomato, cheddar cheese, chargrilled pineapple, jalapeños & coriander. Served with chips.	24.0
IVANHOE STEAK SANDWICH Open steak sandwich with bacon, egg, pickled beetroot, tomato relish, Japanese mayo, caramelised onion, cheddar cheese & lettuce. Served on charred ciabatta with chips.	26.0