

NEW IVANHOE

EST HOTEL 1940

Entrees

Garlic French Cob Artisan french cob with garlic butter & fresh herbs (V, DF, VE)	\$14	Corn Ribs With chipotle butter, marinated feta & fresh lime (GF, NF, V) (VE/ DF option available)	\$18
Smoked Chicken Lollipops With white BBQ sauce & buffalo sauce (GF, NF)	\$18	Spicy Tempura Prawns Whole Australian Prawns with chilli lime mayonnaise & fresh herbs (DF,NF)	\$20
House Crumbed Salt & Pepper Squid With fresh lemon & nam jim (GF,DF, NF)	\$18	Philly Cheese Steak Roasted angus ribeye with hickory BBQ sauce, roasted onions & capsicum, provolone cheese, pickled salad on soft brioche roll	\$22
Smoked Brisket Burnt Ends Beef brisket pieces glazed with texan BBQ (GF, DF, NF)	\$18		

Mains

300g Black Angus Sirloin MB2+ black angus sirloin with chips, salad & confit garlic butter (GF, NF)	\$44	Roasted Vegetable Salad Roasted seasonal vegetables, marinated feta, spiced chickpeas, pickled onions, rocket (GF, NF, V) (VE Option Available) Add grilled chicken +\$6	\$26
250g Black Angus Picanha MB+3 black angus rump cap with chips, salad & confit garlic butter (GF, NF)	\$38	Panzanella Salad With crispy croutons, blood orange segments, beetroot, pomegranate, pumpkin, shaved Manchego, radicchio & green goddess dressing (V) (GF/DF/VE option available) Add grilled chicken +\$6	\$26
250g Riverina Lamb Rump With chips, salad & confit garlic butter (GF, NF)	\$36	'The Proper Fish & Chips' House battered monk fish, malt vinegar chips, salad, chunky tartar & grilled lemon	\$32
Half Kilo USA Pork Ribs Tender glazed pork ribs, chips, Austin slaw & house pickles (GF, DF)	\$38	Freshly Crumbed Chicken Breast Schnitzel With chips, salad & sauce of choice	\$28
Roasted Red Snapper With crushed potatoes, semi dried tomatoes, preserved lemon, fresh herbs, Cavolo Nero and lemon & herb butter (GF, DF, NF)	\$34	Hot Honey Chicken Burger With thai basil aioli, wild rocket & Asian pickles. With chips (GF available +\$4)	\$28
Braised Lamb Pappardelle Tender braised Riverina lamb, tomato ragu, confit garlic, confit tomatoes, fresh herbs & shaved parmesan (NF) (DF option available)	\$32	Angus Beef Burger Grilled black angus beef patty with smoked cheddar cheese, bacon jam, ketchup, mustard grain aioli, mixed leaf lettuce, bitter sweet pickles. With chips (GF option available +\$4)	\$28
Smoked Harissa Fusilli Smokey Harissa, confit garlic, roasted fennel, crispy artichokes, fresh herbs and marinated feta (NF, V) (VE/DF option available) Add chicken +\$6	\$26	Smoked Brisket Sandwich House smoked brisket, Texan slaw, sweet & sour pickles, Ivanhoe BBQ sauce on a brioche roll With chips (DF) (GF available +\$4)	\$28

Sauces

Creamy Peppercorn (GF,V), Porcini (GF,V), Gravy (GF,DF,V, VE)	\$4
Aioli, Chunky Tartare, Mustard Grain Aioli, White BBQ Sauce, Texan BBQ, Nam Jim, Chilli Lime Mayonnaise	\$2

Sides

Roasted Carrots With sage honey & dukka	\$14
Steamed Seasonal Vegetables With honey mustard & roasted almonds (GF,DF,V,VE)	\$12
Crispy Chat Potatoes With shaved parmesan, olive oil & fresh herbs (GF,V)	\$14
Bowl of Chips With aioli (GF, DF, V) (VE Option)	\$12

Kids

Choice of cheese burger & chips, chicken nuggets & chips, grilled chicken & veg (DF,GF,NF) or cheese pizza (V)	\$15
All served with dixie cup ice cream with choice of topping (Please see staff after meal for ice cream)	

Desserts

Sticky Date With fresh strawberries & butterscotch ice-cream (V)	\$16
Skillet Baked Brownie With sweet vanilla mascarpone & peanut praline (V)	\$16

GF- Gluten Free, DF- Dairy Free, NF- Nut Free, V- Vegetarian, VE- Vegan

No substitutions to the menu - during peak times please allow additional time as all food is prepared fresh.

Please pay for additional sauces at time of ordering. Please advise staff of any dietary requirements.