

# IVORY

*Bar, Restaurant & Marina*

## BREADS

Crusty ciabatta with goat cheese, roma tomatoes, spanish onions, basil and sticky balsamic \$12.50

Tasmanian smoked salmon on dark rye with salted cucumber, dill and mustard mayo, & spanish onion \$12.90

Garlic pizza with mozzarella \$8.50

Garlic and sesame baguette \$8.50

*'Our house made'* Trio of dips  
french onion & herb, beetroot and cumin, & semidried  
tomato pesto served with plenty of toasted Turkish  
bread \$14.90

## BAR BIBS AND BOBS

**The Gentlemen's Board** (serves two) house made  
duck liver pâté, pickled onions, cornichons, smoked leg  
ham, king island double brie and toasted rye bread \$24.90

**Sriracha BBQ Wings** with gooey cheese and  
straw fries \$15.90

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**New York Ruben** layers of thin corned beef, swiss cheese, sauerkraut, thousand island dressing & onion rings \$14.90

**NZ Monster AAA Oysters** smokey kilpatrick, natural & lemon, garlic pesto cream or french mignonette *gluten free* \$2.50 each

Crispy onion rings with chilli plum sauce \$9.00

Belgium garlic, celery & chicken salted chips with garlic aioli *gluten free* \$8.90

Fries 'Animal Style' with crispy bacon, fried onion, grilled cheese with spicy chipotle sauce *gluten free* \$10.90

Sea salt and smoked paprika calamari bowl with roast garlic aioli \$17.90

Seasoned beer battered wedges with sour cream & sweet chilli \$9.90

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## MAINS

**Red Hen Burger** grilled chicken breast, tomato, lettuce, bacon, swiss cheese, avocado, spicy sauce & french fries \$18.90

**Oven Cooked 250gm Fillet Mignon** topped with salt & pepper bugs on celeriac, onion & spinach mash on beurre rouge sauce and shallot jam *gluten free* \$34.90

**Panko Crumbed Chicken or Beef Schnitzel** with french salad and house fries \$18.90  
Add a topping choose from

- Leg ham Parmigiana
- Salsa, jalapenos, guacamole and cheddar cheese
- Espanola Dominic and smoked cheddar \$22.90

**Rocket Pesto Prawn Pappardelle Pasta** spanish onion, semi dried tomatoes, chorizo, peppers and finished with cream and parmesan \$23.90

**Swiss Brown Mushroom & Gruyere Tartlet** on rocket, semi dried tomato salad & sticky balsamic *vegetarian* \$17.90

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**Free Range Master Stock Crispy Skin Chicken** on  
'superfood' salad consisting of quinoa, lima beans,  
green beans, tomatoes, celery, cucumber, radish,  
pumpkin seeds with apple cider dressing *gluten free* \$28.90  
- Salad available with grilled haloumi \$17.90

**Duck Leg Curry** biryani lime leaf and lemongrass on  
a pilaf basmati rice and mango chutney *gluten free* \$22.90

**Asian Chicken Salad** chicken and vermicelli noodles,  
mint coriander, iceberg, sesame seed, shallots,  
fried onion bean shoots, chilli, spinach onions  
& tangy lime dressing *gluten free* \$18.90

**Pork Wonton Broth** ginger, buckwheat noodles,  
choy sum, bean shoots, tofu, fried onion, shallots  
baby corn and snow peas \$18.90

**Calamari** with chilly aioli, green salad and fries \$22.00

**Atlantic Salmon** on a leek fondue with apple,  
walnut, quince & frieze salad *gluten free* \$32.00

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## SIDES

### *Our Speciality*

Beer battered potato wedges with sour cream and sweet chilli \$9.90

BBQ salted fries \$8.90

Crispy coated fries *gluten free* \$8.90

Dry roasted chats with sea salt and rosemary *gluten free* \$8.90

Battered onion rings \$9.00

Celeriac, spinach & onion mash *gluten free* \$7.50

French salad *gluten free* \$3.90

Broccolini and greens with garlic butter *gluten free* \$7.50

Garlic prawns *gluten free* \$2.00 each

Sauerkraut *gluten free* \$4.50

Rice pilaf *gluten free* \$4.00