

ivory restaurant

SELECTION OF BREADS

Ciabatta Garlic Bread	\$6
Ciabatta Herb Bread	\$6
Sour Dough with Extra Virgin Olive Oil, Balsamic Vinegar and Kalamata Olives	\$8
Mixed Bruschetta with Chunky Olive Tapenade and Artichoke Puree	\$9

ENTREE

Thai Beef Salad – (GF)	\$16
Char grilled marinated beef, mixed with seasonal Asian greens, cucumber, tomato, fresh chilli	
Chicken Breast Stuffed with Parmesan	\$16
Chicken breast stuffed with parmesan cheese, capers, pesto served on fettuccini	
Spicy Thai Steamed Mussels	\$19
Mussels steamed with soy sauce, garlic, chilli, coriander, ciabatta slices	
Parmesan and Spinach Veal Rolls – (GF)	\$16
Veal stuffed with spinach, parmesan cheese and cashew nuts served on rocket leaves	
Cold Tasmanian Smoked Salmon – (GF)	\$19
Filled with chive crème, avocado puree accompanied with prawn cocktails	
Antipasti – (GF)	\$18
Cured prosciutto and salami, olives, grilled vegetables accompanied by assorted breads	
Mix Dips Plater	\$14
Hummus, taramasalata and olive tapenade served with assorted breads	

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LIGHT MEALS

Mantra Chicken Caesar Wrap **\$14**

Filled with grilled chicken, egg, bacon bites, cos lettuce, parmesan cheese

Cajun Spiced Chicken Burger **\$18**

Marinated chicken, iceberg lettuce, tomato, guacamole, herb & garlic mayonnaise on Turkish bread

Classic Club Sandwich **\$18**

Grilled chicken tenderloin, bacon, egg, cos lettuce, tomato, mayonnaise on white toasted white bread

New York Steak Sandwich **\$21**

Grilled sirloin, rocket, onion, tasty cheese, aioli mayonnaise, tomato relish served on rye toasted bread

Mantra Burger **\$19**

Beef Pattie, beetroot, relish, gherkins, tasty cheese, bacon, fried egg, pimento, aioli mayonnaise on sesame bun

Fish and Chips **\$19**

Tempura battered snapper fillets served with lemon and tartare sauce

All light meals above are served with cut chips

GOURMET PIZZAS

Chicken -capsicum, Spanish onion and jalapeno **\$18**

Hawaiian -ham, cheese, pineapple **\$18**

Mediterranean -grilled vegetables, olives, semi dried tomato, fetta, rocket **\$19**

Meat lovers -ham, chorizo, salami, bacon, olives, Spanish onion **\$21**

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GRILL

Sirloin 300g	\$35
Rump 300g	\$34
T-bone 400g	\$37
Salmon 200g	\$32

Served with (1) of the following: chips, mash potato or steamed vegetables

Your choice of: red wine jus, green peppercorn sauce, mushroom sauce or lemon and herb butter

Mains

Chicken Curry – (GF)	\$24
chicken, coconut cream, coriander, steamed rice	
Stir Fry (Your choice of chicken or beef)	\$24
Seasonal Asian vegetables, tofu, oyster sauce, steamed rice	
Chicken Supreme Au Jus-Lie– (GF)	\$28
Chicken filled with prosciutto and brie cheese, kumara puree, asparagus, oyster mushroom	
Lamb Rump Steak– (GF option)	\$32
Grilled lamb rump, braised pencil leeks, red cabbage sauté, potato scallops, rosemary jus	
Spaghetti Bolognese	\$16/24
King Prawn Linguini Aioli	\$18/26
Gnocchi Gorgonzola	\$16/24
Wild Mushroom Risotto – (GF)	\$16/24

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SIDES

Crunch Beer Battered Chips	\$6
Garlic Scented Mash Potato – (GF)	\$6
Rocket, Parmesan and Blue Cheese Salad – (GF)	\$8
Crispy Garden Leaves – (GF)	\$6
Seasonal Steamed Vegetables– (GF)	\$8
Crunchy Broccoli and Peanuts	\$8
Roasted Shitake, Swiss Brown and Button Mushrooms	\$8

KIDS

Chicken Nugget and Chips	\$12
Fish and Chips	\$12
Spaghetti Bolognese	\$12
Sausage and Mash Potato	\$12

All kids meal are served with a bowl of ice cream and your choice of juice or soft drink

DESSERTS

Selection of Seasonal Fruits with Mascarpone Cream- (GF)	\$14
Summer Berries Crumble with Vanilla Ice Cream	\$14
Sundae- Ice cream, choc chips, peanuts, cherries, chocolate ganache	\$14
Vanilla Pana Cotta with Mango Coulis – (GF)	\$14
Selection of Australian Cheese	\$22