DOCASA FROM THE CABINET

Plain Croissant								
- add ham, swiss cheese & tomato Almond Croissant,								
Pain Au Raisin, Danish, Donuts – Custard, Jam and Nutella Delice Croissant – available on Saturday and Sunday only								
			Panini – Sopressa Salami, Vegetarian, Chicken Avocado Waldorf Ciabatta – Crumbed chicken, slaw with siracha aioli Piadini – Prosciutto, Smoked Turkey14					
							Longuet – Assorted mini rolls Bagel – Salmon, onion, crème fraiche and avocado Bacon and Egg Roll, bacon, egg, bbq sauce, Monterey Jack cheese Ham Cheese, Tomato Toasty DOCASA's Granola – Vanilla yogurt, granola clusters and fresh fruits CAKES AND SLICES	7 10 10 9 9
							Assorted Cakes – gluten free options available	6.5
Gluten Free Fruit Bars								
Cookies	4							
Ginger Bread								
Muffin								

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IVANHO

MENU

ALL DAY MENU

		Lemon Pepper Calamari – grilled chorizo and olives, toast through lemon	18
Toast - sourdough, multi, buckwheat (gf)	9	chilli and assorted herbs	
w butter and your choice of jam. vegemite or peanut butter		Pork And Veal Meatballs - pork and veal meatballs, Napoli, basil, mozzarella	17
Fruit Toast - w butter GF	9	Arancini - mushroom, mozzarella, sugo with saffron aioli.	17
Exotic Mushrooms and Truffled creme- sage and parmesan baked French	23	Ascolana – Italian fried stuffed olives	16
toast, garlic, thyme roasted mixed exotic mushrooms, whipped goats cheese and asparagus. GF, V, N,		LUNCH	
Ricotta Hotcakes - passion fruit curd, fresh fruits, lemon mascarpone,	22	GNOCCHI - house made gnocchi, prawns, cherry tomato, cannellini beans,	30
maple roasted almonds, dried raspberry N, V		Basil and pancetta. (veg option available \$25)	
Bircher – apple and coconut yoghurt Bircher, maple cinnamon baked apple, toasted coconut, fresh fruits, with roasted pistachio and cranberries. VG	16	Wagyu Burger – pickles, jalapenos, Monterey jack cheese, house made BBQ	24
		Sauce, on a milk bun served with thick cut chips	
Croquettes – roasted sweet potato, cheese and herb potato croquette, chilli and garlic charred broccolini, salsa verde, pine nuts and a fried egg V	22	Grilled Fish – pan seared barramundi, pea puree with preserved lemon, grilled greens, with shallot, tarragon kipflers.	34
Grandmother Ham Benny – pulled ham glazed in a smokey house made BBQ sauce, mini grilled bagel, poached eggs, and hollandaise.	23	Steak Sandwich – 300 gr medium rare porterhouse, caramalised onions, fresh	32
		rocket, slow roasted tomato, goats cheese and vincotto.	
Avocado - Chunky avocado with mint, dill, lemon, and chilli topped with	21	Mixed Grain Chicken Salad – herb grilled chicken breast, sumac yogurt,	24
baked feta and cherry tomatoes, toasted pepitas, poached egg V, GF		mixed grains, Smoked beetroot, grilled broccolini, roasted cauliflower, toasted macadamia and pomegranate.	
Chilli Scramble - chilli and herb folded eggs, fetta, house pickled red onion, fried shallots, and a smoked habanero sauce. V, GF	19	Add Poached Egg \$3 Smoked Salmon \$5 Avocado \$4	
BIG BREAKFAST - chorizo, bacon, potato croquette, tomato, mushroom, with	24	SIDES	
eggs your way		Fried Polenta - herb pesto, garlic aioli, parmesan, truffle oil V, GF	16
EGGS YOUR WAY - poached, folded, fried	10	Thick Cut Chips - garlic aioli	12
SIDES – bacon spinach feta haloumi avocado grilled tomato	4	Grilled Broccolini - chilli, garlic, almonds, shaved parmesan	1
Smoked salmon exotic mushroom potato croquettes chorizo	5	Roasted Pumpkin – cumin roasted pumpkin, almond, honey, mint, olives	16
KIDS BREAKFAST MENU		and fetta, with pomegranate yogurt.	
Eggs on toast with bacon	10	KIDS LUNCH MENU	
Ricotta Hotcakes with ice cream	14	Beef Cheeseburger with chips	1
Ham Cheese Toasties	9	Chicken & Chips	1
Rircher and fruits	8	Spaghetti Meatballs	14

STATERS to share