

MAIN MENU

APPETIZERS

MIX OLIVES - (v) 6

AVOCADO HUMMUS - (v) 6 ★

Served with bread.

MINI WAGYU BURGERS - 10 ★

3 mini burgers made with premium wagyu beef, gourmet toppings and cheese

FRIED CALAMARI - 9

Golden fried crispy calamari, tartar sauce

SPICY DYNAMITE PRAWNS - 9 ★

Fried kingprawnsso bang sauce, chopped chilli & chives

FRESH OYSTER - 12
4 fresh oysters tiger milk tobasco

SEAFOOD SPRING ROLLS - 9
Filled with a flavorful mixture of fresh seafood, vegetables, herbs tangy oyster sauce

GRILLED HALLOUMI - 8
World famous Cypriot squeaky grilled cheese served with berry sauce

GOAT CHEESE - 8
Roasted fig, suitana, Finished honey

SOFT TACCO - 7
Beef taco inspired by traditional Mexican flavors

CHEESE FILLED PHYLLO ROLLS - 7
Basil-scented tomato sauce

DUCK CROUQUETTES - 8
Confit duck balls, bread crumbs, sesame seeds, plim sauce.

BONELESS WINGS - 8
Grilled wings with choice of sweet thai chilli or BBQ sauce.

ALBONDIGAS - (n) 9 ★
4 meatballs served in chef's special tomato sauce and almonds on top

BAO BUNS - 9
Chicken strips smoky bang bang sauce, lettuce.

FROM THE GRILL

Rib Eye Steak (12OZ) - 27
Dry aged for 21 days, asparagus, portobello mushrooms, cherry tomatoes, chips. Choice of peppercorn or mushroom sauce.

Dallas Steak (14OZ) - 28 ★
Dry aged for 21 days, asparagus, portobello mushrooms, cherry tomatoes, chips. Choice of peppercorn or mushroom sauce.

Fillet Steak (10OZ) - 32
Dry aged for 21 days, asparagus, portobello mushrooms, cherry tomatoes, chips. Choice of peppercorn or mushroom sauce.

Lamb Chops - 28
4 grilled lamb chop, mash potato, broccoli and, asparagus.

Chicken Skewer - 23
Chicken breast fillets marinated with fresh herbs, grilled mushrooms and tomatoes, smoky eggplant puree.

Lamb Skewer - 28
Middle neck lamb pieces marinated with fresh herbs, grilled mushrooms and tomatoes, smoky eggplant puree.

Chicken Fajita - 20 ★
Seasoned chicken breast, sauteed bell peppers, onions, and spices. Flour tortillas, guacamole, sour cream and salsa.

Beef Ribs - 25 ★
Slowly cooked for twelve hours, glazed with BBQ sauce, mash potatoes sautéed broccoli.

Chicken Schnitzel - 19
A crispy chicken breast, mash potato, steamed vegetables and creamy.

Lamb Shoulders - 28
Slow cooked Lamb Shoulder for twelve hours with root vegetables, creamy mashed potatoes, seasonal greens, gravy.

Beef Ribs - 25
Slowly cooked for twelve hours, glazed with BBQ sauce, mash potatoes sautéed broccoli.

FROM THE GARDEN

IVY SALAD - 13 ★
Seasonal leaves, dried figs, suitanas, green apple, crushed walnuts, tulum cheese, olive oil & pamegranate

CHICKEN CEASEAR SALAD - 14
Grilled chicken, iceberg lettuce, cerry tomatoes crouton's ceasar sauce and parmesan cheese.

AVACADO GOAT CHEESE SALAD - 12
Seasonal leaces, dried figs, green apple, crushed walnuts, avacado, olive oil

FROM THE OCEAN

SEAFOOD PAELLA - 19 ★
A traditional Spanish dish featuring saffron infused rice, fresh prawns, mussels, squid and clams.

SALMON FILLET - 22 ★
Wild rice with sauteed spinach and beurre blanc sauce or Teriyaki sauce.

SEA BASS FILLET - 19
Filletted grilled sea bass, mash potato, broccoli, asparagus and chimichurri sauce on top.

MUSSELS - 20
Fresh plump mussels cooked in a rich and aromatic garlic butter sauce with white wine, fresh herbs and hint of chili. Served with crusty sourdough bread.

GRILL TIGER PRAWN - 25 ★
Marinated in parsley and garlic. Served bisque sauce & focaccia bread.

FRESH PASTA

CHICKEN LINGUINE & MUSHROOMS - 15
Chicken and sauteed mushrooms, creamy sauce, finished with parmesan and fresh herbs.

SEAFOOD LINGUINE - 16
Mixed seafood, onions, tomato sauce, double cream and parmesan cheese.

SPAGHETTI BOLOGNESE - 14
Minced beef, tomatoes, onions, garlic and aromatic herbs, parmesan cheese.

VEGETARIAN LASAGNA - 17 ★
Sauteed eggplant, bell peppers, zucchini, tomato sauce and spices.

SIDES

CHIPS - 5

MASH POTATOES - 6

PADRON PEPPERS - 6

ONION RINGS - 5

MIXED VEGETABLES - 5

MAC & CHEESE - 7

Signature DISHES



Ivy Kids

CHICKEN NUGGETS - 7

CHICKEN FINGERS - 7

KIDS CHEESEBURGER - 7

MAC & CHEESE - 7

MOZZARELLA STICK - 7

BURGER

Wagyu Beef Burger - 15
Wagyu beef, apple wood cheese, lettuce, tomatoes, caramelized onions, chef's signature sauce. Served with chips.

Chicken Melt Burger - 13
Grilled chicken fillet, apple wood cheese, tomatoes, lettuce, onions, chef's signature sauce. Served with chips.

For any dietary restrictions or food allergies, please inform a member of staff. The restaurant cannot guarantee that all dishes are 100% free from nuts or gluten.