IVANHOE

Restaurant & Bar

Special Events Food Menu

appetizers.

Please select a minimum of 1 and a maximum of 3 offerings from choices below

Zucchini Sticks | $10 **V**
crispy zucchini squash, marinara

Cauliflower Popcorn | $10 **Veg**
beer battered cauliflower, chipotle blue aioli

Baba ghanouj | $10 **V**
beer battered cauliflower, chipotle blue aioli

Cocktail Prawns | $14 *5pc* / $21 *10pc*
herb poached tiger prawns, lemongrass cocktail sauce

Blistered Green Beans | $10
orange-amarillo, chicharrónes', pepitas

Bagna Cauda Caesar Salad | $10
romaine, parmesan, brioche croutons

plates | sides | sweets.

A choice of 1 side and 1 mini dessert included in price.

Wild Mushrooms & Truffle Miso Pasta | $30 **Veg**
Shaved pecorino, herbs, confit garlic, shaved truffle

Lemon Caper Salmon | $30
7oz Atlantic salmon, heirloom tomatoes, market veggie succotash

Half Chicken Piccata | $30
Mary's organic chicken, capers, lemon cream sauce

Creekstone Ranch Skirt Steak | $40
10oz prime, chimichurri, broccolini

SIDES

CRISPY FRIES | SIDE SALAD **V** | MASHED POTATOES

Complimentary mini sweets offered to our banquet guests

Mini Chocolate Brownies (1 per guest) Mini Bread Pudding (1 per guest)

Vanilla Honey Berries (+$5) Chantilly, buttered crumbs **Veg**

Please inform us of any dietary restrictions for your party and we will do our best to accommodate and/or provide suitable options