

*ivic*  
*Restaurant*

**\$60 per adult**

entree

GOATS CHEESE AGNOLOTTI

smoked butter | toasted macadamia

main to share

MALLEE LAMB RUMP (GF)

charred onions | jus

PAN FRIED BARRAMUNDI (GF)

salsa verde | capers | lemon

**SIDES \$10 (serves 2-4)**

SOURDOUGH with dukkah

DUCK FAT POTATOES (GF\*)

SAUTEED GREENS garlic + herbs (GF)

**DESSERT \$15**

ESPRESSO MARTINI PANNA COTTA (GF\*)

TEXTURES OF CHOCOLATE raspberry sorbet (GF\*)

\*can be made gluten free \*traces of gluten may be found in oil share