

ivic
Restaurant

\$65 per adult

entree

YAKITORI WAGYU

green chilli | kombu butter

main to share

ROASTED PORCHETTA

parsnip puree | brown chicken jus

PAN SEARED BARRAMUNDI

sautéed spinach | smoked butter

SIDES \$15 (serves 2-4)

SOURDOUGH with dukkah, olive oil, balsamic

DUCK FAT POTATOES (GF*)

ROCKET, PEAR, PARMESAN, WALNUT SALAD (GF*)

CELERIAC & APPLE SLAW (GF)

DESSERT \$15

ORANGE MARMALADE ETON MESS (GF)

CHERRY RIPE TART

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