

D'VINE IVY

V - Vegetarian
GF Options Available

Entrée

V Garlic Bread 8.0

Toasted bread roll topped with homemade garlic butter

V Spicy Fried Olives 8.0

Mixed olives fried with chilli and Italian herbs

V Stuffed Mushroom 9.0

Flat mushroom stuffed with cream cheese, spinach and Italian herbs, topped with mozzarella cheese and served on a bed of rocket

Meatballs in Napoletana Sauce 9.0

Two meatballs slow cooked in a Napoletana sauce served with toasted sourdough

V Cheesy Garlic Bread 10.0

Toasted bread roll topped with homemade garlic butter and mozzarella cheese

V Pesto Bruschetta (POPULAR) 15.0

Toasted sourdough topped with fresh tomato, onion, and basil, drizzled with olive oil, homemade pesto sauce and balsamic glaze

Main

Garlic Prawns 28.0

Sautéed tiger prawns stir fried in garlic, cherry tomatoes and basil served with Italian bread

Shells of the Sea 28.0

Fresh mussels cooked in a Napoletana sauce and served with Italian bread

Chicken Parmigiana 28.0

Crumbed chicken breast topped with eggplant, mozzarella and Napoletana sauce served with chips or garden salad

V Veggie Stack 28.0

Char-grilled eggplant, capsicum and zucchini layered with mozzarella cheese and pesto sauce served on a bed of rocket

Salads

Caesar Salad 18.0

Crispy cos lettuce, bacon, boiled eggs, croutons and parmesan cheese topped with a homemade caesar dressing

V Insalata Caprese 18.0

Freshly sliced tomato, basil pesto sauce, mozzarella cheese and Spanish onion drizzled with olive oil

V Italian Salad 18.0

Mixed lettuce leaves, cucumber, tomato, capsicum and Spanish onion with a balsamic olive oil dressing

V Rocket Salad 18.0

Fresh wild rocket leaves, sweet potato, feta, beetroot, walnuts, parmesan cheese and sultanas topped with a fig balsamic glaze

Add Extra:

Chicken \$6.0

Prawns \$8.0

Sides

V Chips 12.0

V Sweet Potato Chips 12.0

V Broccolini with Roasted Almonds 12.0

Sautéed broccoli topped with olive oil and roasted slithered almonds

V Garlic Spinach 12.0

Sautéed spinach cooked in olive oil and garlic

Pizza (Gluten free bases available +\$5)

V Margherita 20.0

Tomato base, mozzarella and cherry tomatoes topped with fresh basil

V Bruschetta 24.0

House made pesto base topped with mozzarella cheese with a side of bruschetta which can be topped as desired

Pepperoni 24.0

Tomato base, pepperoni and mozzarella

V Vegetarian 26.0

Tomato base, capsicum, eggplant, onion, zucchini and cherry tomatoes topped with mozzarella

Chicken 26.0

Tomato base, char-grilled chicken, Spanish onion and capsicum topped with mozzarella

Garlic Prawn 29.0

Tomato base with sautéed garlic prawns topped with cherry tomatoes, fresh basil and mozzarella

Kids 12 & Under

Spaghetti Bolognese 15.0

Spaghetti with traditional Italian beef and pork bolognese

V Spaghetti with Olive Oil and Parmesan Cheese 15.0

Spaghetti drizzled with olive oil and topped with parmesan cheese

Chicken Nuggets and Chips 15.0

Six chicken nuggets with a side of hot chips and tomato sauce

Dessert

Tiramisu 10.0

Traditional Italian ladyfinger cookies, espresso, mascarpone cheese and cocoa powder

Panna Cotta 10.0

With berry sauce served with seasonal mixed berries

Cake of the Day 10.0

Served with vanilla ice cream

Banana Split 10.0

Fresh bananas, vanilla ice cream, crushed peanuts and amaretti crumble topped with chocolate sauce

Nutella Pizza 18.0

Served with vanilla ice cream and fresh strawberries

D'VINE IVY

Other Milk \$0.50

Soy

Almond

Oat

Lactose-free

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Breakfast

Choose Eggs: Sunny side up, Over easy, Scrambled, Poached

V Cinnamon toast 10.0

Two slices of toast sourdough topped with butter and cinnamon sugar, served with seasonal berries

Toasted Sandwiches 12.0

Ask for options available

V Scrambled Eggs on Sourdough 14.0

Fluffy scrambled eggs served on two slices of toasted sourdough

V Acai Bowl 17.0

Smooth Acai topped with granola, coconut, seasonal berries and fruits

Add Nutella \$2.0

Add Peanut Butter \$2.0

V Veggie Frittata 22.0

Capsicum, zucchini, mushroom, onion, cherry tomatoes and baby spinach, topped with cheese and served with sourdough

Add bacon \$3

V Smashed Avo and Poached Eggs 22.0

Fresh avocado smashed on two slices of sourdough topped with cherry tomatoes, bean sprouts and two poached eggs drizzled with Italian glaze

The Italian 24.0

Two Italian sausages with pepe e melanzane fritte (sauteed capsicum, eggplant, onion and tomato) served on an Italian panini. Chicken sausage option

V Loaded Corn Fritters 25.0

Two crispy corn cakes topped with smashed avo and poached eggs with a side of pesto bruschetta and chickpea spread

Eggs Benedict 25.0

Eggs Benedict Two poached eggs on sourdough bread with choice of ham or salmon topped with spinach and Hollandaise Sauce

Grande Breakfast 28.0

Bacon, choice of eggs, sautéed tomato and mushrooms, Italian sausage, baby spinach, hash brown and sourdough bread

Bruschetta Delight 28.0

Two sourdough topped with pesto bruschetta, Italian sausage and poached eggs drizzled with balsamic glaze

Extras \$3

Hash brown

Bacon

Sourdough

Mushroom

Grilled tomato

Baked beans

Sautéed Baby Spinach

Egg

Hot Drinks

Espresso 3.50

Macchiato 3.50

Piccolo 3.50

Long Black

S - 4.50 R - 5.0 L - 5.50

Cappuchino

Flat White

Latte

Hot Chocolate

Decaf

Chai Latte

S - 5.0 R - 5.50 L - 6.0

Mocha

Sticky (Prana) Chai 7.0

Babyccino 2.0

Puppuccino (Dog Friendly) 3.0

Tea

English Breakfast 5.50

Earl Grey 5.50

Peppermint 5.50

Chamomile 5.50

Green Tea 5.50

Lemon and Ginger 5.50

Cold Drinks

Iced Latte 7.0

Iced Coffee 7.0

Iced Long Black 7.0

Iced Chocolate 7.0

Fruit Smoothies

Banana 10.0

Mixed Berry 10.0

Strawberry 10.0

Acai Smoothie 15.0

Milkshakes

Chocolate 8.0

Strawberry 8.0

Caramel 8.0

Vanilla 8.0

Banana 8.0

D'VINE IVY

BUILD YOUR PASTA

V - Vegetarian
GF Options Available

Step 1 - CHOOSE YOUR PASTA

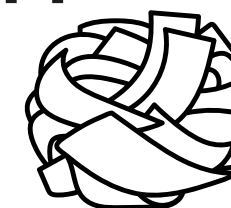
Spaghetti



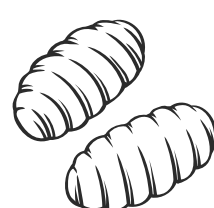
Penne



Pappardelle



Gnocchi



Fettuccini



Gluten Free +\$5



Step 2 - CHOOSE YOUR SAUCE

\$18.50

V **Napoletana**

Tomato based sauce topped with fresh basil

V **Arrabbiata**

Tomato based sauce with chilli topped with fresh basil

V **Aglio e Olio**

Olive oil and garlic topped with fresh basil

\$24.50

V **Pesto**

Homemade traditional pesto sauce with peas

Bolognese

Traditional Italian beef and pork bolognese topped with fresh basil

V **Alla Norma (Eggplant)**

Tomato based sauce with sautéed eggplant topped with fresh basil

V **Vegetarian**

Eggplant, capsicum, onion, zucchini and cherry tomatoes in a Napoletana sauce topped with fresh basil

Carbonara

Bacon, creamy egg and parmesan cheese topped with fresh

Boscaiola

Bacon, mushroom and sautéed onion with a cream sauce topped with fresh basil

Puttanesca

Tomatoes, olives, anchovies, chilli, capers and garlic topped with fresh basil

Meatball

Three large Italian meatballs cooked in a Napoletana sauce topped with fresh basil

V **Three Cheese**

Gorgonzola, pecorino and parmesan cheese sauce topped with fresh basil

V **Beetroot Feta**

House made beetroot sauce topped with crumbled feta

\$32.50

Angies Signature Sauce with choice of Chicken, Prawns or Salmon

Angie's best kept secret... The dish that will keep you coming back

Lamb Ragu

Slow cooked lamb in a Napoletana sauce topped with fresh basil

Marinara

Fresh prawns, muscles, salmon and calamari slow-cooked in a Napoletana sauce topped with fresh basil

Half and Half Plate

Italian bolognese with choice of pasta served with crispy chicken schnitzel

ADD EXTRA:

Chicken \$6.0

Chicken Schnitzel \$8.0

Prawns \$8.0

V Stuffed Mushroom \$9.0

Salmon \$10.0

*made
with
love*