

Menu.

11. 01. 2026

APPETIZER

House-made focaccia & olive oil

Salumi plate served with cured meat, house-made terrine, cheddar, & pickles

MAIN COURSE

Parmesan and herb crumbed chicken served with lemon hollandaise

Slow-cooked lamb shoulder served with a rosemary jus

House-made gnocchi with mushroom and hazelnut cream

Crispy potatoes in confit garlic and thyme

Green salad

DESSERT

Cake

**Vegetarian option available upon request*

@ivylanecamberwell | ivylanecamberwell.com | (03) 7013 9836

Beverages.

SPARKLING

De Bortoli Prosecco

WHITE

Kim Crawford Pinot Gris

Kim Crawford Sauvignon Blanc

RED

Sanctum Coonawarra Cabernet Sauvignon

Zonte's Footstep "Chocolate Factory" Shiraz

Squealing Pig Pinot Noir

BEER & CIDER

Corona

Stone & Wood Pacific Ale

Flying Brick Apple Cider

COFFEE & TEA

Barista-made espresso coffee

Loose-leaf teas

NON-ALCOHOLIC

Soft drinks

Apple & Orange juice

Sparkling Water

6

Kid's menu.

For ages 12 and under

MAIN COURSE

Chicken Nuggets & Chips

Pasta with choice of butter OR Napoli sauce

Fish & Chips

DESSERT

Cake