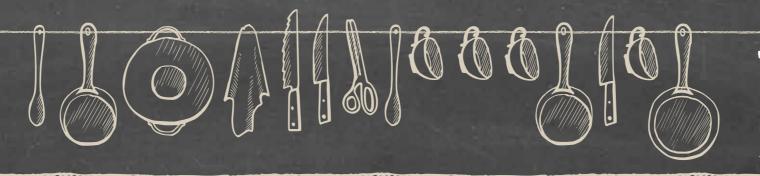
ibis kitchen glen waverley



Available Sunday to Thursday 6pm – 9.30pm

STARTERS



13

18

16

19

GARLIC NAAN (V)

RISONI SOUP (V)

vegetable soup & risoni pasta served w/ garlic baguette

BAKED EGGPLANT (GF)

Italian style stuffed w/ premium ground beef, Napoli sauce, fresh herbs & mozzarella cheese Best with Hay Shed Hill Cabernet Merlot

CALAMARI FRITTI (GF)

dusted w/ rosemary salt pepper seasoning, balsamic glaze & roasted red pepper parmesan dip Best with Leeuwin Estate 'Art Series' Riesling

ARANCINI (V) (GF)

homemade w/ pumpkin, sweet corn, rice, mozzarella & parmesan cheese, fresh herbs Best with Round Two Single Vineyard Merlot

SPATCHCOCK (GF)

half size spring chicken marinated w/ sundried tomato pesto, corn fritter, spinach & mushroom sauce Best with Kangarilla Road Chardonnay

TASMANIAN SALMON (GF) (HC)

seared w/ gem lettuce, cherry tomato, cucumber, roasted almond salad

Best with Ete Grenache Rose





SWEETS

MAINS

PORK SPARE RIB (GF)

marinated w/ coriander chilli garlic palm sugar w/ lentil spinach puree & cherry tomato confit Best with Pimpala Road Sauvignon Blanc Semillon

DUCK A L'ORANGE (GF)

pan fried duck breast w/ baby carrot, seasonal greens, sweet potato puree & Mildura blood orange sauce Best with Rob Dolan 'True Colours' Pinot Noir

SNAPPER (GF)

char grilled fillets w/ eggplant roulade, avocado salsa & mint coriander pesto Best with Wairau River Pinot Gris

LAMB RUMP (GF)

twice cooked w/ potato rosti, braised baby turnip & thyme jus Best with Hay Shed Hill Cabernet Merlot

GNOCCHI (V) (GF)

homemade potato gnocchi pan fried w/ duo mushroom, beurre noisette, fresh herbs & parmesan Best with Yering 'Elevation' Chardonnay

GRILL

PASTURE FED BEEF SIRLOIN 300g (Aged 45 Days)

GRAIN FED BEEF RIB EYE 350g

GRAIN FED BEEF TENDERLOIN
220g

w/ your choice of sauce and one side dish: Green Peppercorn, Creamy Mushroom, Red Wine Jus, Trio of Mustard, Gravy

SIDES

GARDEN SALAD
CRUNCHY FRIES
MASHED POTATO
SWEET POTATO WEDGES
BROCCOLINI W/ PINE NUT
ASIAN GREEN W/ DRY SHRIMP

16

14

TOFFEE APPLE ANNIES

filled with cinnamon spiced apple topped w/ a toffee coated brown sugar crumble

HAZELNUT PRALINE TART

w/ dolce de leche & vanilla ice cream

BROICHE PUDDING
w/ poached cherries & sorbet

14 CHOCOLATE VOLCANO (GF)

flourless chocolate almond cake, finished with a dollop of chocolate Armagnac ganache

14 LOCAL CHEESE PLATE

w/ dried fruit & cheese cracker

4 AFFOGATO

36

32

25

vanilla ice cream, espresso shot & your choice of liquor



40

42