



menu

Entrée

Freshly shucked South Australian Oysters	<i>Natural</i>	(6) \$11.90	(12) \$18.90
	<i>Kilpatrick</i>	(6) \$13.90	(12) \$23.90
	<i>Mornay</i>	(6) \$13.90	(12) \$23.90
Smoked Salmon Brushetta			
	<i>Fresh smoked salmon layed on rocket and baby spinach topped with a tomato and onion salad served on crusty bread</i>	\$15.90	
Scallops in the Half Shell	<i>Crusted with herbs and butter then lightly grilled</i>	\$16.90	
White Bait	<i>Served with salad greens and lemon</i>	\$13.90	
Pickled Octopus	<i>Served with salad greens and lemon</i>	\$16.90	
Mussels	<i>Cooked in a pot served with your choice of garlic or chilli sauce</i>	\$17.90	
Prawn Cocktail	<i>Fresh king prawns on a bed of greens topped with our special seafood sauce</i>	\$15.90	
Salt & Pepper Calamari	<i>Served on a garden salad topped with mum's secret dressing</i>	\$15.90	
Trio of Dips	<i>Chef's selections of three dips and pita bread</i>	\$15.90	

Salads

Nicoise Salad	<i>Served with seared tuna, green beans, boiled egg, cucumber, cherry tomatoes and olives</i>	\$16.90	
Smoked Salmon, Prawn and Avocado Salad	<i>Salad of avocado, mixed greens, cherry tomatoes, capers and capsicum</i>	\$17.90	

Mains

King George Whiting	<i>Grilled, battered or crumbed, served with chips and salad</i>	\$31.90
Garfish	<i>Layered oven roasted herb crusted garfish, topped with lemon aioli on a bed of rocket salad</i>	\$27.90
Snapper	<i>Grilled, served on a bed of braised spinach and garlic mash potato</i>	\$30.90
Atlantic Salmon	<i>Grilled atlantic salmon served on a warm green bean and cherry tomato salad with a hollandaise sauce</i>	\$28.90
Barramundi	<i>Cajun spiced barramundi with creamy mash potato and a mango chutney</i>	\$27.90
The Ivy Selection	<i>Crumbed fish, crumbed prawns, scallops and salt & pepper calamari served with chips and salad</i>	\$27.90
Garlic Prawns	<i>Served in a creamy garlic white sauce on a bed of jasmine rice</i>	\$25.90
Morton Bay Bugs	<i>Sautéed with spring onions, capsicum, garlic and a touch of chilli served with rice</i>	\$31.90
Fish, Scallop & Prawn Pie	<i>Individually baked pie with fresh seafood in a thermidor sauce and a side of mash</i>	\$23.90
Seafood Marinara	<i>Seafood cooked in garlic butter finished with a red sauce</i>	\$26.90
Spaghetti Valle Vongaloe	<i>Spaghetti, clams, garlic, olive oil, white wine with a dash of fresh chilli garnished with parsley</i>	\$24.90

Whole Fish *Please ask our friendly staff for todays market fresh whole fish* \$ POA

Chicken Breast *Stuffed chicken breast with mozzarella, ham, spinach and sundried tomato, served on a bed of creamy mash and a cheesy white wine* \$26.90

T-Bone Steak *Served with a creamy cheesy mash potato topped with green beans and a herb butter* \$27.90

Beef & Reef *Porterhouse steak with garlic prawns served with chips and salad* \$30.90

Lobster

South Australian Rock Lobster *Natural, served with garden salad* \$ POA
(Seasonal)

Mornay *Fresh lobster cooked in our cheesy white sauce served with garden salad* \$ POA

Platter

The Ivy Seafood Platter *Whole cooked crab, natural oysters, smoked salmon, pickled octopus, king prawns, crumbed prawns, spicy calamari, crumbed fish served with chips and salad* \$45.00 per person
minimum 2 people

Sides

Garden Salad \$7.90

Rocket and Parmesan Salad \$7.90

Crispy Potato Skins \$7.90

Chips \$4.00

Kids Menu

Children Under 12 years

*Menu as listed below
includes kids soft drink & small mini melts
PLUS every child receives a fun bag*

\$14.90 each

Fish & Chips

Chicken Nuggets & Chips

Napolatana Linguine

Calamari & Chips

Cheese Pizza

*The
On O'Connell*

****As we serve fresh produce we apologise if we are unable
to supply all of our menu due to seasonal availability***