

FIRST canapés

Bruleed chicken liver paté tartlet \$11
Potato rosti, mushroom duxelle,
leek cream, goats cheese, candied
walnuts \$9

Ocean trout gougère, horseradish, \$11
dill, pickled shallots
Coffin bay farm oysters, limoncello \$7
granita - 1/2 dozen \$39

SECOND entrees

Steak tartare, Worcestershire \$28
emulsion, home-made lavosh
Calamari, chilli, confit garlic, sherry, \$25
crispy rosemary, chorizo crumb
Burrata, confit baby tomato, Nduja \$29
crumble, basil oil

Hiramasa kingfish crudo, tomato \$30
consumme, pickled shallot,
ruby red grapefruit. horseradish cream
Turmeric & maple glazed cauliflower \$22
florets, macadamia hommus, orange,
kale crisps

THIRD mains

Pumpkin and pecorino ravioli, burnt \$37
butter, hazelnut crema, crispy sage
Half grilled chicken, parsnip puree, \$43
Madeira chicken jus
Lobster spaghetti aglio e olio, chilli \$44
& garlic, crispy caper pangrattato
250g Porterhouse \$45
220g Eye Fillet \$55
all steaks served with crispy potato pavé, pickled charred shallots & horseradish cream
optional sauce add ons:
pink peppercorn +\$4.0 | shiraz jus +\$4.0 | café de paris butter +\$3.0

Crispy gnocchi, grilled eggplant & \$38
stewed tomato sugo, stracciatella
Beef short rib, Jerusalem artichoke \$46
puree, gremolata
Baby barramundi pan seared, beurre \$40
blanc, peas & pea gel, cauliflower
purée

sides

Fries, pecorino, truffle mayo \$17
Brussels, Parmesan emulsion, \$18
truffle honey
Eggplant chips, burnt onion aioli \$18
Crispy potato pavé \$8
Zelda's olive bread & truffle butter \$13
Apple, cabbage, candied walnut \$16
& cos salad
Asparagus, saffron cream, pangrattato \$12



RIPPONLEA FOOD & WINE

HAPPY HOUR
5-6pm
Tues-Sat

Restaurant &
Cocktail Bar

MENU CURATED BY CHEF DAMITH HEENETIGALA

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Menu items may contain nuts, egg, soy, wheat, seed & other allergens. If you suffer a food allergy, please discuss with a team member before making your menu selection.

We are unable to guarantee that trace elements of allergens will not be present.

Please note 10% surcharge on Sundays & Public Holidays.



R I P P O N L E A F O O D & W I N E

desserts

Apple and almond frangipane tarte tatin with honey mascarpone	\$19.5
Molten callebaut dark chocolate fondant & malt ice-cream	\$23.9
Raspberry sorbet with gin & tonic jelly & mint sugar crisp	\$19.5
Limoncello meringue tart deconstructed with limoncello zabaglione, biscuit crumble, meringue & raspberry coulis	\$18
Golden gaytime chocolate dome, with honeycomb, peanut praline & warm caramel sauce	\$21.5
3 CHEESE PLATE	\$32
<i>*we recommend a glass of our Noble One Sticky with your cheese plate</i>	
Woombye ash brie	
Marcel Petite comté	
Saint Angel triple cream blue	

digestives

AMARO MONTENEGRO	\$11
Italian 'liqueur of the virtues' served on the rocks with orange	
BROOKIE'S MAC	\$13
Aussie made (Byron Bay) macadamia liqueur served on the rocks with lime	
PEDRO XIMENEZ	\$11
A Spanish velvety, rich, dark sherry, served neat	
RFW ESPRESSO MARTINI	\$23
Captain Morgans, kahlua, fresh espresso, French vanilla syrup	
DISARONNO	\$11
Italian almond flavoured liqueur, served on the rocks with lemon	
GRAND MARNIER	\$15
French, orange flavoured liqueur, served on the rocks with orange	
LIMONCELLO	\$13
Traditional Italian lemon liqueur made in Sorrento, served neat and ice cold	
2017 NOBLE ONE BOTRYTIS SEMILLON	\$18
Australia's favourite sticky...rich, luscious marmalade & apricot decadence	
RFW AFFOGATO	\$21
Traditional, Dimattina espresso coffee, vanilla bean ice cream, choice of liqueur	