

## 2 course dining

please choose an entrée and main course.  
\$69 p/p (canapes & sides additional)

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### Canapes

Potato rosti, smoked trout, crème fraiche, Yarra Valley trout caviar | 9  
Oysters, limoncello granita | 6.5 or 1/2 dozen | 35  
Marinated Sicilian green olives | 10  
Ocean trout gougère, horseradish, dill, pickled shallots | 11  
Mushroom tartlet, leek cream, whipped goats cheese, candied walnuts | 8

### Entrées

Turmeric & maple glazed cauliflower florets, macadamia hommus, orange, kale crisps  
Hand rolled smoked chicken, pancetta & gruyère cigars, dill pickle sauce  
Calamari, chilli, confit garlic, sherry, crispy rosemary, chorizo crumb  
Grilled WA prawn on Zelda's sesame toast, prawn mousse, chorizo nagé  
Burrata, pastry crisp topped with eggplant caponata, heirloom tomato, cashews & prosciutto

### Mains

Baby barramundi pan seared, beurre blanc, peas & pea gel, cauliflower purée  
Orecchiette, kale & walnut pesto, roast pumpkin, parmesan cream, pepitas, parmigian  
Maffaldine, pork and fennel ragu, parmigiano, pangrattato  
Lobster spaghetti aglio e olio, chilli & garlic, crispy caper pangrattato  
Merguez spiced lamb noisette, caramelised witlof, red pepper purée, pistachio gremolata  
Duck breast, pistachio butter, ruby grapefruit, foliette

*From the Grill* 250g Porterhouse +5.0  
220g Eye Fillet + 10.0  
all steaks served with potato pavé, charred shallot petals & horseradish cream  
\*optional sauce add ons:  
pink peppercorn +4.0 | rich red wine jus +4.0 | café de paris butter +3.0

### Sides

Fries, pecorino, truffle mayo | 17  
Brussels, parmesan emulsion, truffle honey | 18  
Eggplant chips, burnt onion aioli | 17  
Crispy potato pavé | 8  
Zelda's bakery bread, confit garlic truffle butter | 12  
House salad, fennel, cabbage, cos, apple, candied walnuts, pomegranate, mint vinaigrette | 15.5

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MENU CURATED BY CHEF DAMITH HEENETIGALA

Menu items may contain nuts, egg, soy, wheat, seed & other allergens. If you suffer a food allergy, please discuss with a team member.  
We are unable to guarantee that trace elements of allergens will not be present. Please note 10% surcharge on Sundays & Public Holidays.



# RIPPONLEA FOOD & WINE

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## Desserts

Apple and almond frangipane tarte tatin with honey mascarpone | 18.5

Molten callebaut dark chocolate fondant & malt ice-cream | 23

Raspberry sorbet with gin & tonic jelly & mint sugar crisp | 19.5

Ferrero Rocher Martini with choc ice-cream, ferrero's, vodka & baileys | 24

Fal's raspberry & white chocolate baked cheesecake | 22

Golden gaytime ice-cream heart with chocolate mousse, honeycomb, biscuit crumble, peanut praline & caramel | 19.5

3 CHEESE PLATE | 32.0

*\*we recommend a glass of our Noble One Sticky with your cheese plate*

Woombye ash brie

Marcel Petite comté

Saint Angel triple cream blue

## Digestives

AMARO MONTENEGRO | 12.0

Italian 'liqueur of the virtues' served on the rocks with orange

BROOKIE'S MAC | 13.0

Aussie made (Byron Bay) macadamia liqueur served on the rocks with lime

PEDRO XIMENEZ | 11.5

velvety, rich, dark sherry, served neat

MR BLACK ESPRESSO MARTINI | 22.0

Captain Morgans, Mr Black coffee liqueur, fresh espresso, sugar syrup

DISARONNO | 11.5

Italian almond flavoured liqueur, served on the rocks with lemon

LIMONCELLO | 13.0

Traditional Italian lemon liqueur made in Sorrento, served neat and ice cold

2017 NOBLE ONE BOTRYTIS SEMILLON | 18.5

Australia's favourite sticky...rich, luscious marmalade & apricot decadence



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