



RIPPONLEA FOOD & WINE

DRINKS

/COFFEE

DIMATTINA COFFEE
 PRIMA TAZZA BLEND..... 3.8
 HOT CHOCOLATE..... 4.7
 MOCHA.....4.0
 RFW SPICED CHAI LATTE..... 5.5
 - Upsize+1.0
 - Decaf..... +0.3
 - Soy milk..... +0.8
 - Almond milk.....+1.0

/TEA DROP

SILK HERBALS.....4.0
 English Breakfast, Lavender Grey, Honeydew
 Green, Peppermint, Lemongrass & Ginger
 RFW SPICED CHAI..... 4.5

/SOFT DRINKS

COCA COLA & COKE ZERO.....4.0
 LEMON, LIME & BITTERS..... 4.5
 HOUSE SPARKLING WATER(UNLIMITED)....4.0PP
 LEMONADE, GINGER ALE, SODA, TONIC.....4.0
 GINGER BEER..... 5.5

/ICED DRINKS

ICED COFFEE.....6.0
 ICED CHOCOLATE.....6.0
 ICED LATTES, ICED BLACKS..... 3.8
 AFFOGATO.....5.0
 HOMEMADE LEMON ICED TEA.....7.0
 SPIKE IT!
 with gin, vodka or bourbon.....13.0

/FRESH JUICE

FRESH ORANGE JUICE.....7.5
 THE ANNIHILATOR.....8.0
 orange, carrot, turmeric & ginger
 SPIKE IT!
 with gin or vodka.....13.0

/BEERS ON TAP

ASAHI.....9.5/12
 Asahi Breweries,
 Tokyo, JAPAN | 5% ABV
 MOUNTAIN GOAT STEAM ALE.....10/12.5
 Mountain Goat Brewing Company
 Richmond, AUS | 4.5% ABV

/BOTTLED BEER

BOAGS PREMIUM LIGHT.....7
 J.Boag & Son Brewing,
 Launceston, AUS | 2.9% ABV
 TEMPLE BICYCLE LAGER.....11.5
 Temple Brewery & Brasserie,
 Brunswick East, AUS | 4.2% ABV
 ROVER SESSION IPA.....12
 Hawkers Brewery,
 Reservoir, AUS | 4.0% ABV
 ROVER SESSION ALE.....12
 Hawkers Brewery
 Reservoir, AUS | 4.3% ABV

/BREAKFAST TIPPLES

ESPRESSO MARTINI.....20.0
 Espresso, spiced rum & Kahlua
 OUR BLOODY MARY.....18.0
 Blanco tequila, house infused jalapeno
 tequila, tomato juice, spices & our secret
 ingredient
 BREAKFAST COLLINS.....18.0
 Appleton VX rum, house made jam, lemon
 juice, angostura bitters & soda water
 BREAKFAST MARTINI.....18.0
 Gin, cointreau, marmalade & lemon juice
 MIMOSA.....11.0
 Cava & orange juice

/CHAMPAGNE BREAKFAST

NV BOIZEL BRUT RESERVE.....140.0
 Champagne, France
 ASTORIA PROSECCO.....13/62
 Treviso, Italy
 Grapes are lightly crushed with an elegant
 clean-cut & fruity aroma & a pleasant, slightly
 acid harmonious palate.

THIRSTY?

Have a spritz with Aperol or Campari....17



RIPPONLEA FOOD & WINE

FOOD

/BREAKFAST

POTATO ROSTI STACK.....19.5
with crushed peas, bacon, maple syrup,
pepita dukkah & 2 poached eggs

BRAISED MUSHROOMS & GRILLED ASPARAGUS.17.9
on 7 seed multigrain toast with 2 poached
eggs, pecorino & watercress

EGGS ANYWAY10.5
poached, fried or scrambled eggs on
buttered sourdough toast

/ADD ONS

tomato relish..... 2.5
egg..... 2.5
roma tomatoes.....4.0
goats cheese.....4.0
braised mushrooms.....4.0
potato rosti..... 4.5
smashed avocado..... 4.5
grilled asparagus..... 4.5
bacon..... 5.5
ham hock..... 5.5
smoked salmon.....6.0

PISTACHIO & MATCHA SMOOTHIE BOWL.....15.5
with goji berries, shredded fresh coconut
& blueberries

HONEY & VANILLA SPIKED BIRCHER.....14.9
with a zesty yogurt stuffed pear, cherry
glaze & roasted almonds

HOT TOAST7.9
buttered Authentic Village Bakery
Sourdough, 7 seed multigrain or Fruit loaf

/SEAFOOD

KINGFISH CARPACCIO.....16.9
with yuzu mayonnaise, jalapeño & dill
salsa

SMOKED SALMON CROQUETTES.....17.9
with caper & potato, zucchini ribbons
a poached egg, & spicy riata

CRAB SPAGHETTI29.5
with chilli, garlic, white wine & extra
virgin olive oil

/BURGERS

SOUTHERN FRIED CHICKEN BURGER.....23.5
with smoked chilli chutney, coriander &
apple slaw & kewpie mayo on a brioche bun
with fries

200g WAGYU BURGER.....29.5
smoked english cheddar, crispy whiskey
onions, sherry onion jam, pickels &
jalapeño cheese sauce with fries

MARKET FISH BURGER.....26.5
pan roasted in a milk bun with zucchini
ribbons, spicy riata & rocket with fries

EGG & BACON BURGER.....17.5
with tomato chutney, potato rosti, crispy
bacon, a fried egg & shredded lettuce

KIDS BOARD 11.5
with ham & cheese jaffle, fresh cut
fruit & juice bottle

/VEGETABLES

SUPERFOOD SALAD.....17.9
shredded kale, goji, cranberries,
avocado, honey roast beets, toasted seeds
& hummus

PICKLED CAULIFLOWER SALAD.....18.9
with blue cheese, pecan & rocket
Add duck.....+8.0
Add market fish.....+10.0

PEA SALAD.....9.9
with watercress, mint & salted ricotta

HONEY ROAST BEETROOTS.....10.0
with hummus & zesty buckwheat dukkah

EGGPLANT CHIPS.....11.0
with burnt onion aioli

/MEAT

STICKY TAMARIND CHICKEN RIBS.....13.9
sesame seeds, spring onion, micro
coriander & fresh coconut

MAC & CHEESE SLIDER.....7.9
with smokey beef brisket, jalapeno mayo &
pickle

BOLOGNESE PAPPARDELLE.....27.0
of slow cooked pork & veal with basil &
grana padano

/JAFFLES

3 CHEESE..... 7.5
BOLOGNESE.....9.0
HAM HOCK & CHEESE..... 8.9
MAC N CHEESE..... 8.5

Our kitchen has foods containing wheat, soy, peanuts, tree nuts, seeds, milk, eggs etc.
While we take steps to minimize the risk of cross contamination, we cannot guarantee that our dishes are suitable for those with allergies

10% SERVICE FEE ON ALL SUNDAYS & PUBLIC HOLIDAYS