



RIPPONLEA FOOD & WINE

FOOD



Every dish on this menu has been made to share.
We hope you love sharing as much as we do.

/SEAFOOD

Fresh oysters Each/6
- natural4.9/24.5
- Hendricks gin, tonic & cucumber
granita.....5.9/29.5

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

CROQUETTES.....13.9
of smoked salmon, caper & potato with sour
cream & cured egg yolk

CHAR GRILLED KING PRAWN.....14.9
spicy coconut, avocado mousse on garlic
croutons

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

MARKET FISH35.0
with lemon & oregano spiked skordalia

/VEGETABLES

WARMED HOUSE MARINATED OLIVES.....7.5

PICKLED CAULIFLOWER10.5
with blue cheese & pecans

BRUSSEL SPROUTS.....9.9
with garlic, lemon & almonds

PEA & WATERCRESS.....10.0
with mint & salted ricotta

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

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

POTATO & RICOTTA GNOCCHI.....25.9
with burnt butter, pumpkin purée,
pecorino & crispy sage

/POULTRY

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

HALF DUCK.....36.0
glazed orange & honey in port reduction

/MEAT

COUNTRY STYLE PORK TERRINE.....13.5
wrapped in pancetta with cornichons, burnt
baby onion, honey mustard & tomato relish

WAGYU STEAK TARTARE.....16.9
with egg yolk purée, cornichons, shallots
& house made lavosh

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

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

220g WAGYU RUMP CAP (9+).....39.9
with red miso jus
add fries.....+5.0

SIGNATURE TASTING MENU

includes a selection of our
favourite plates
60.0 pp
(includes dessert)

*dietary requirements
are no problem

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



RIPPONLEA FOOD & WINE

SWEET

/SWEET PLATES

HAZELNUT STICKY DATE PUDDING.....15.0
with orange spiked butterscotch, orange
crumble, coffee ice cream

GOLDEN GAYTIME.....15.5
house made honey waffle cone, chocolate
mousse, honeycomb & peanut crumble, peanut
praline, vanilla ice-cream & caramel sauce

RASPBERRY WHITE CHOCOLATE BOMB.....15.9
with rose scented crumble, raspberry
parfait, hot chocolate sauce & vanilla
custard

G&T ETON MESS.....14.9
Italian meringue, cucumber gel, lime & gin
sorbet, meringue kisses, mint jelly &
almond crumble

/DESSERT WINES

2013 ERADUS STICKY MICKEY.....12.5 / 55.0
Marlborough, NZ
appealing aromas of apricots, dried fruit
& honey, mango, tropical fruit & melon
flavours

2005 SEVILLE HILL VINTAGE PORT.....12.5
Yarra Valley, VIC, AUS
Aromas of dark cherries, coffee & toffee,
silky soft palate & flavours of rich dark
chocolate & orange, dried sultanas &
spices.

/DIGESTIFS

Montenegro Amaro.....9
Fernet Branca.....10

/ESPRESSO MARTINI.....20
Spiced rum, Kahlua & coffee coffee coffee!

/CHEESE PLATES

RFW cheese board
- 2 cheeses16.9
- 3 cheeses20.9
- 4 cheeses24.9

/WHITE MOULD

Brillat Savarin (FRA)
a creamy, rich & morish white mould from
France, selected by Will Studd of Calender
Cheese to represent the prize of the
region. Delicate yet complex with nutty
undertones

/BLUE

Blue d'Auvergne (FRA)
less salty, more buttery than a
traditional blue. The vein is cultured
from a rye base & consequently leaves a
light spice & malty flavour on the palate

/HARD

Perenzin Di Capra In Foglia Di Noce (ITA)
literally translated, goat wrapped in
walnut leaf. Bold, sharp goats cheese
traditionally made by the Perenzin family
farm with a dense, ivory body, wrapped in
preserved walnut leaves giving the already
nutty & rich cheese a beautiful
pronounced finish

/WASHED RIND

L'Artisan le Rouge (AUS, VIC)
soft delicate flavours range from season
to season & can include soft smokes,
floral notes, wattleseed & myrtle. Washed
& aged following the traditional French
method, this is a very complex & developed
local cheese