



RIPPONLEA FOOD & WINE

/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 & roquette

EGGS ANYWAY .....10.5
poached, fried or scrambled eggs on
buttered sourdough toast

/ADD ONS

tomato relish..... 2.5
egg..... 2.5
roma tomatoes.....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
beetroot cured salmon.....6.5

BEETROOT CURED SALMON & POTATO ROSTI..19.5
with avocado purée, poached egg
& dill crisps

HOT TOAST .....7.9
buttered Noisette Sourdough, 7 seed
multigrain or Fruit loaf

/JAFFLES

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

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

/SEAFOOD

RFW CEVICHE.....16.9
with jalapeño & dill dressing & yuzu
mayonnaise

SMOKED SALMON CROQUETTES.....18.5
with caper & potato, zucchini ribbons
a poached egg, & dill sour cream

CRAB SPAGHETTI .....29.5
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, pickles &
jalapeño cheese sauce with fries

MARKET FISH BURGER.....26.5
pan roasted in a milk bun with zucchini
ribbons, dill sour cream & roquette
with fries

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

SIGNATURE TASTING MENU
Chefs selection of our favourite plates
50.0 pp
(includes dessert)
\*dietary requirements are no problem

/VEGETABLES

SUPERFOOD SALAD.....18.9
shredded kale, goji, cranberries,
avocado, honey roast beets, toasted seeds
& hummus

Add poached egg.....+2.5

PICKLED CAULIFLOWER SALAD.....18.9
with blue cheese dressing, pecan & roquette
Add 1/4 chicken.....+8.0
Add market fish.....+10.0

PEA SALAD.....9.9
with mint, salted ricotta & snow pea
tendrils

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

EGGPLANT CHIPS.....11.0
with burnt onion mayo

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

/MEAT

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

MAC & CHEESE SUPER SLIDER.....8.9
with smokey beef brisket, jalapeno mayo
& pickle on a mini brioche bun

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

/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!

