


**RIPPONLEA**  
**FOOD & WINE**  
 RESTAURANT & COCKTAIL BAR

**ENTRÉES**

Tuna Tartare .....	18
spiced cucumber, tomato & caper vinegarette salsa, avocado puree, crostini	
Calamari .....	17
pan tossed with chilli, garlic and rosé, crispy capers, fresh chives and charred lemon	
Cauliflower Florets .....	17
with macadamia hommus, orange and kale crisps	
Beef Carpaccio .....	16.5
with shallots, cornichons, horseradish crème fraiche, pecorino, pickled mustard seeds and house made grissini	
Gnocco Fritto .....	15
with king oyster mushroom, parmesan truffle cream & crispy sage	
Beef Brisket & Manchego Cheese Croquettes ...	16
with jalapeño and coriander aioli	
Grazing Board for 2 or more .....	32
A beautiful charcuterie with truffle salami, prosciutto, chicken liver pâté, burrata, roast zucchini, pickled vegetables, mixed olives, house-made dip, charred bread and grissini	

**SIDES**

Eggplant chips with burnt onion aioli .....	13.5
Pan seared brussel sprouts with crispy .....	10
pancetta in a mustard cream sauce	
Fries with pecorino & truffle mayo .....	12
Charred broccoli with almond créma sauce .....	10
and flaked almonds	
Roast pumpkin with whipped sesame, goats .....	10
cheese, sumac & seeds	
Charred romaine lettuce, avocado créma, .....	13
capers, pecorino, soft herbs & honey mustard vinaigrette	
Trio of fresh baked bread rolls served with .....	11.5
house butter	

**MAINS**

 Crab alla oglio Linguini .....	35
with chilli, garlic, white wine, extra virgin olive oil, parsley & pangrattato	
Zucchini Gnocchi .....	33
Crispy potato gnocchi with pan seared green & white zucchini, fresh mint, lemon, chilli, whipped goats feta, toasted hazelnuts	
Coq au Vin .....	35
Chicken slow cooked in red wine, mushrooms, shallots & lardons, served with truffle mash potato & glazed baby carrots	
Barramundi .....	37
Crispy skin barramundi fillet, roast fennel, nigella seed, honey beurre noisette, basil emulsion & blistered vine ripened tomatoes	
Mafaldine hand cut pasta with 12hr braised .....	35
Osso Bucco with pecorino and pangrattato	
220g Eye Fillet .....	40
with crispy potato pave, charred shallot petals and your choice of porcini cream sauce or salsa verde - TRUFFLE MUSTARD +\$3	

**DESSERTS**

 Hot Sticky Date Pudding .....	17.5
with butterscotch sauce & vanilla ice-cream	
Golden Gaytime Cones .....	18.5
with chocolate mousse, honeycomb & peanut crumble, peanut praline & caramel sauce	
Choc Bomb .....	18
with house-made kinder bueno ice cream, chocolate mousse, spun sugar nest & hot caramel sauce	
Fal's baked cheesecake .....	16
Raspberry and white chocolate baked cheese cake	
Callebaut Dark Chocolate Fondant .....	18.5
with malt ice-cream	
Three Cheese Board .....	29
Tamar Valley truffle cheddar, St Angle triple cream brie, Cantorel Bleu d'auvergne AOP with lavosh, quince paste, muscatels & cornichons	

*Food Menu*

PREPARED BY CHEF FALLON FERDINANDS

Please share the LOVE  