

3 Course  
Dining Menu  
\$75 p/p

RESTAURANT & COCKTAIL BAR



# RIPPONLEA FOOD & WINE

## SHARED ENTRÉES

SERVED TO THE CENTRE OF THE TABLE

### Tuna Tartare

spiced cucumber, tomato & caper vinegarette salsa, avocado puree, crostini

### Cauliflower Florets

with macadamia hommus, orange and kale crisps

### Calamari

pan tossed with chilli, garlic and rosé, crispy capers, fresh chives and charred lemon

### Beef Brisket & Manchego Cheese Croquettes

with jalapeño and coriander aioli

## GUEST CHOICE OF MAIN COURSE

### Zucchini Gnocchi

Crispy potato gnocchi with pan seared green & white zucchini, fresh mint, lemon, chilli, whipped goats feta, toasted hazelnuts

### Crab alla oglio Linguini

with chilli, garlic, white wine, extra virgin olive oil, parsley & pangrattato

### Barramundi

Crispy skin barramundi fillet, roast fennel, nigella seed, honey beurre noisette, basil emulsion & blistered vine ripened tomatoes

### 220g Eye Fillet

with crispy potato pave, charred shallot petals  
and your choice of porcini cream sauce or salsa verde

## SIDES TO ACCOMPANY MAIN COURSE

### Fries with pecorino & truffle mayo

Charred romaine lettuce, avocado créma, capers, pecorino,  
soft herbs & honey mustard vinaigrette

## GUEST CHOICE OF DESSERT

### Golden Gaytime Cones

with chocolate mousse, honeycomb & peanut crumble, peanut praline & caramel sauce

### Hot Sticky Date Pudding

with butterscotch sauce & vanilla ice-cream



# RIPPONLEA FOOD & WINE

RESTAURANT & COCKTAIL BAR

Welcome to our 2 course dining menu, please choose any entrée and main course.  
Desserts & sides extra. \$55p/p


## ENTRÉES

- Tuna Tartare  
spiced cucumber, tomato & caper vinegarette  
salsa, avocado puree, crostini
- Calamari  
pan tossed with chilli, garlic and rosé, crispy  
capers, fresh chives and charred lemon
- Cauliflower Florets  
with macadamia hommus, orange and kale crisps
- Beef Carpaccio  
with shallots, cornichons, horseradish crème  
fraiche, pecorino, pickled mustard seeds and house  
made grissini
- Gnocco Fritto  
with king oyster mushroom, parmesan truffle  
cream & crispy sage
- Beef Brisket & Manchego Cheese Croquettes  
with jalapeño and coriander aioli
- Grazing Board for 2 or more  
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
- Roast pumpkin with whipped sesame, goats ..... 10  
cheese, sumac & seeds
- Charred broccoli with almond créma sauce ..... 10  
and flaked almonds
- 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  
with chilli, garlic, white wine, extra virgin olive  
oil, parsley & pangrattato
- Zucchini Gnocchi  
Crispy potato gnocchi with pan seared green &  
white zucchini, fresh mint, lemon, chilli, whipped  
goats feta, toasted hazelnuts
- Coq au Vin  
Chicken slow cooked in red wine, mushrooms,  
shallots & lardons, served with truffle mash  
potato & glazed baby carrots
- Barramundi  
Crispy skin barramundi fillet, roast fennel, nigella  
seed, honey beurre noisette, basil emulsion &  
blistered vine ripened tomatoes
- Mafaldine hand cut pasta with 12hr braised  
Osso Bucco  
with pecorino and pangrattato
- 220g Eye Fillet  
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 