

RIPPONLEA FOOD & WINE

Restaurant and Cocktail Bar

» Welcome to our weekend dinner menu. «

2 courses - \$62p/p

3 courses - \$78p/p

(sides & cheese board additional)

ENTRÉES

- 4 half shell Tasmanian oysters mignonette
- Gnocco Fritto with truffle parmesan cream, aged wagyu beef bresaola, cornichons
- Turmeric & maple glazed cauliflower florets, macadamia hommus, orange, kale crisps
- Summer salad with heirloom beetroot carpaccio, vine tomato, cucumber, broad beans, spring peas, herbs, green goddess emulsion
- Calamari pan tossed with chilli, garlic & rosé, crispy capers, fresh chives, charred lemon
- Smoked chicken, pancetta & gruyere cigars with creamy dill pickle sauce
- Hiramasa kingfish crudo pickled cucumber, horseradish cream, native finger lime caviar, burnt orange, dill oil, rice crisps

Sides

- Fries, pecorino, truffle mayo 12
- Charred broccoli, almond créma, flaked almonds 11.5
- Eggplant chips, burnt onion aioli 14
- Charred romaine lettuce, avocado créma, capers, pecorino, soft herbs, lemon vinaigrette 13

Cheese

- ♥ Three cheese board with La Cremeaux truffle brie, oak smoked cloth bound cheddar, Cantorel bleu d'auvergne AOP with crackers, quince paste, muscatels, cornichons 29

MAINS

- Crispy potato gnocchi with pan seared green, golden & white zucchini, fresh mint, lemon, chilli, whipped goats feta, toasted hazelnuts
- 🌱 Spaghetti aglio e olio with blue swimmer crab, chilli, garlic, white wine, crispy caper pangrattato
- Crispy skin barramundi fillet, cauliflower puree, charred broccolini, corn, citrus sauce vierge
- 220g Eye Fillet with crispy potato pave, charred shallot petals, your choice of porcini cream sauce or truffle mustard
- Pork & Fennel Ravioli, confit tomato sugo, lemon marscapone, parmesan
- Frenched Lamb Cutlets, twice cooked potatoes, heirloom carrots, truffled spring pea emulsion, mojo verde

DESSERTS

- Pistachio panacotta with vanilla fairy floss, sour cherries, white chocolate, dried rose bark
- If you like Pina Colada Sorbet with toasted coconut shards, dehydrated pineapple wedges
- Fal's baked raspberry & white chocolate cheesecake
- Callebaut dark chocolate fondant, malt ice-cream
- Golden gaytime vanilla bean ice-cream with chocolate mousse, honeycomb, shortcrust crumble, peanut praline, caramel

Food Menu

Prepared by Chef Fallon Ferdinands

📷📌 Please share the LOVE #ripponleawine