

# RIPPONLEA FOOD & WINE

*Restaurant and Cocktail Bar*

## ENTRÉES

4 half shell Tasmanian oysters mignonette	24
Gnocco fritto with truffle parmesan cream, aged wagyu beef bresaola, cornichons	16
Tumeric & maple glazed cauliflower florets, macadamia hommus, orange, kale crisps	18.50
Summer salad with heirloom beetroot carpaccio, vine tomato, cucumber, broad beans, spring peas, herbs, green goddess emulsion	18
Calamari pan tossed with chilli, garlic & rosé, crispy capers, fresh chives, charred lemon	18.5
Smoked chicken, pancetta & gruyere cigars with creamy dill pickle sauce	17
Hiramasa kingfish crudo with pickled cucumber, horseradish cream, native finger lime caviar, burnt orange, dill oil, rice crisps	26

## 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



### \$45 GRAZING BOARD + 2 GLASSES OF WINE

available from 3-5.30pm

truffle salami, prosciutto, burrata, housemade dip, pickled vegetables, olives, cinnamon cashews, charred bread & grissini

Grazing board (no wine) - \$35

## MAINS

Crispy potato gnocchi with pan seared green, golden & white zucchini, fresh mint, lemon, chilli, whipped goats feta, toasted hazelnuts	37
 Spaghetti aglio e olio with blue swimmer crab, chilli, garlic, white wine, crispy caper pangrattato	39
Crispy skin barramundi fillet, cauliflower puree, charred broccolini, corn, citrus sauce vierge	39
220g Eye Fillet with crispy potato pave, charred shallot petals, your choice of porcini cream sauce or truffle mustard	43
Pork & Fennel Ravioli with confit tomato sugo, lemon marscapone, parmesan	37
Frenched Lamb Cutlets with twice cooked potatoes, heirloom carrots, truffled spring pea emulsion, mojo verde	45

## DESSERTS

Pistachio panacotta with vanilla fairy floss, sour cherries, white chocolate, dried rose bark	17.5
If you like Pina Colada Sorbet with toasted coconut shards, dehydrated pineapple wedges	16
Fal's baked raspberry & white chocolate cheesecake	18
Callebaut dark chocolate fondant, malt ice-cream	19
Golden gaytime vanilla bean ice-cream with chocolate mousse, honeycomb, shortcrust crumble, peanut praline, caramel	19
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

*Food Menu*



Prepared by Chef Fallon Ferdinands  
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