

RIPPONLEA

FOOD *and* WINE

- Restaurant & Cocktail Bar -

2 course dining

please choose an entrée and main course.
\$62p/p (desserts & sides additional)

ENTREES

CIGARS

smoked chicken, pancetta & gruyere cigars
with dill pickle sauce

BEETS

beetroot two ways, soft goats cheese, green goddess
emulsion, balsamic glaze & parsnip crisps

CAULIFLOWER

turmeric & maple glazed florets,
macadamia hommus, orange & kale crisps

CRUDO

Hiramasa kingfish, pickled cucumber,
horseradish cream, native finger lime caviar,
burnt orange, dill oil & rice crisps

CALAMARI

chilli, garlic & rosé spiked calamari, crispy capers,
fresh chives & charred lemon

GNOCCO FRITTO

dough pillows with truffle parmesan cream,
aged wagyu beef bresaola & cornichons

MAINS

GNOCCHI

forest mushroom ragu, crispy gnocchi,
parmigiano reggiano & sage

SPAGHETTI AGLIO E OLIO

blue swimmer crab, chilli, garlic, white wine & crispy caper
pangrattato

BARRAMUNDI

cauliflower purée, charred broccolini, corn
& citrus sauce vierge

220G EYE FILLET

crispy potato pavé & charred shallot petals
Choice of sauce:
pink peppercorn
rich red wine jus
cafe de paris butter

PAPPADELLE

roast chicken & braised white wine spiked tomato ragu,
parmigiano reggiano & chicken crackle

CONFIT DUCK

celeriac & fennel remoulade, quince & cointreau sauce,
pink peppercorn salt

DESSERTS

LEMON DELICIOUS | 17.0

warm lemon pudding, honey mascarpone
& filo crisps

FAL'S CHEESECAKE | 18.5

raspberry & white chocolate baked cheesecake

GOLDEN GAYTIME | 19.5

biscuit crumbed ice-cream heart, chocolate mousse,
honeycomb, biscuit crumble, peanut praline & caramel

FONDANT | 19.5

Callebaut dark chocolate fondant & malt ice-cream

CHEESE PLATE | 27.0

Choose 2 cheeses/each additional cheese \$10
Creameux Truffle Brie
L'Artisan Grand Fleuri (washed rind)
Ford Farm Cave Aged Cheddar
Berry's Creek Mossvale Blue

SIDES

Fries, pecorino, truffle mayo | 12.5

Honey roasted pumpkin, almond crema,
soft herbs, spiced nuts | 16.0

Eggplant chips, burnt onion aioli | 16.0

Charred romaine lettuce, avocado crema, capers,
pecorino, soft herbs, lemon vinaigrette | 15.0

Focaccia | 10.0

RIPPONLEA

FOOD  WINE

- Restaurant & Cocktail Bar -

3 course dining (10+ guests)

\$80p/p

please choose an entrée, main course and dessert.
Sides are served to the centre for sharing.

ENTREES

CIGARS

smoked chicken, pancetta & gruyere cigars
with dill pickle sauce

CAULIFLOWER

turmeric & maple glazed florets,
macadamia hommus, orange, kale crisps

CALAMARI

chilli, garlic & rose, crispy capers, fresh chives,
charred lemon

GNOCCO FRITTO

dough pillows with truffle parmesan cream,
aged wagyu beef bresaola, cornichons

MAINS

GNOCCHI

forest mushroom ragu, crispy gnocchi,
parmigiano reggiano, sage

SPAGHETTI AGLIO E OLIO

blue swimmer crab, chilli, garlic, white wine, crispy caper
pangrattato

BARRAMUNDI

cauliflower puree, charred broccolini, corn,
citrus sauce vierge

220G EYE FILLET

crispy potato pave, charred shallot petals
Choice of sauce:
pink peppercorn
rich red wine jus
cafe de paris butter

SIDES

Fries, pecorino, truffle mayo

Charred romaine lettuce, avocado crema, capers,
pecorino, soft herbs, lemon vinaigrette

Focaccia

DESSERTS

LEMON PUDDING

lemon delicious pudding,
honey mascarpone, filo crisps

GOLDEN GAYTIME

vanilla bean ice-cream, chocolate mousse, honeycomb,
biscuit crumble, peanut praline, caramel

CHEESE PLATE

Choose 2 cheeses
Creameux Truffle Brie
L'Artisan Grand Fleuri (washed rind)
Ford Farm Cave Aged Cheddar
Berry's Creek Mossvale Blue