CHOWDER BAY

RIPPLES

Est. 2007

CLASSIC GROUP MENU

$95pp

For the table

STONE BAKED SOURDOUGH
Alto extra virgin olive oil, balsamic glaze (df)

Entrées

WAGYU BEEF TARTARE 'CARBONARA'
Egg yolk, pecorino, crispy guanciale (gf)

CALAMARI FRITTI
Hibiscus and citrus aioli, kaffir lime salt (gf/df)

SALT BAKED BEETROOT
Candied walnuts, aged balsamic, goat curd foam (gf)

Mains

GONCHIGLIE
Drunken sausage ragu, borlotti, parmesan

CONE BAY BARRAMUNDI
Pickled fennel, orange, fresh herb salad (gf/df)

MISO ROASTED CAULIFLOWER
Whipped tofu, walnut, salmoriglio, pistachio (gf/ve/n)

Sides

PATATAS BRAVAS Smoked paprika, salsa brava (gf/df)

GARDEN SALAD Crumbled feta, mint, chardonnay dressing (gf)

Dessert

BLOOD PEACH SEMIFREDDO
Charred peach, peanut brittle (gf)

SUMMER BERRY MERINGUE
Marinated strawberries, Chantilly cream, crispy meringue, mint (gf)

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (S) SESAME (N) CONTAINS NUTS
A 10% WEEKEND SURCHARGE APPLIES ON SATURDAY & SUNDAY. A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS. ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE.