

TO SHARE

Snacks

STONE BAKED SOURDOUGH Alto Australian olive oil, aged balsamic (v)	8
MARINATED OLIVES House marinated olives (ve/gf)	12
SYDNEY ROCK OYSTERS Freshly shucked 'AOC' native Australian oysters, verjus mignonette (gf/df)	8ea
ROASTED HOKKAIDO SCALLOP Finger lime, umami butter (gf)	14ea
ROCK LOBSTER CRACKER Capsicum, celery, paprika (gf/df)	16ea
CHARRED MORTADELLA CANNOLO Pear mustard, pistachio (n)	14ea

Entrées

STRACCIATELLA Peach, pickled zucchini, honey macadamia (n)	32	CALAMARI FRITTI Hibiscus & citrus aioli, kaffir lime salt (gf/df)	29
MARKET CRUDO Yellow tomato, radish, fried capers (gf/df)	32	SALT BAKED BEETROOT Aged balsamic, goat curd, walnuts (gf/n)	29
BEEF TARTARE Pecorino sauce, egg yolk, guanciale dust (gf)	34	ROAST KING PRAWNS Yuzu kosho, butter sauce (gf)	36
S.A. MUSSELS POT Tomato, chilli, oregano, crostini (df)	32		

Mains

CONCHIGLIE Drunk sausage ragu, beans, parmesan	38	CONE BAY BARRAMUNDI Pea & mint purée, pickled fennel, orange, garden herbs (gf/df)	49	PORTORO SIRLOIN STEAK Heirloom carrots, smoked corn purée, pepperberry jus, compound butter (gf)	64
MAFALDINE Clarence River prawns, lobster bisque, almond, lemon (n)	44	FREE RANGE SPICED HALF CHICKEN Smoked eggplant, silverbeet, chicken jus (gf/df)	48	MISO ROASTED CAULIFLOWER Whipped tofu, walnut, salmoriglio, pistachio (ve/df/n)	36
RIPPLES BEER BATTERED FISH & CHIPS Tartare sauce, pickled onion vinegar (df)	39	BORROWDALE PORK CHOP Chamomile crumb, burnt apple puree, wilted greens (df)	52		

Sides

CHIPS (gf/df/ve)	15
TRUFFLE CHIPS Parmesan, truffle mayo (v/gf)	16
MIXED LEAF SALAD Chardonnay vinegar, feta, cucumber, mint (gf)	16
PATATAS BRAVAS Smoked paprika, salsa brava (gf/df)	16
HEIRLOOM TOMATO & WATERMELON SALAD Davidson plum vinaigrette, mint, pickled eschallot (gf/df)	16

HOUSE SPECIALTIES

MARKET SEAFOOD Sustainably sourced market seafood, seasonal garnish	MP
TWICE COOKED NSW LAMB SHOULDER Lamb jus, Greek yoghurt, salsa verde (gf) <i>Serves Two</i>	125
BISTECCA FIORENTINA 1kg grain fed T-bone steak, rosemary, jus (gf/df) <i>Serves Two</i>	155

SET BY THE SEA

\$89pp Sharing Menu | Minimum 2 Guests

For the entire table to enjoy

TO START

STONE BAKED SOURDOUGH
Alto Australian olive oil, aged balsamic (v)CHARRED MORTADELLA CANNOLO
Pear chutney, pistachio (n)STRACCIATELLA
Pickled zucchini, macadamia, peach (n)MARKET CRUDO
Yellow tomato, radish, fried capers (gf/df)

TO FOLLOW

CONCHIGLIE
Drunk sausage ragu, beans, parmesanCONE BAY BARRAMUNDI
Pea & mint puree, pickled fennel, orange,
garden herbs (gf/df)MIXED LEAF SALAD
Chardonnay vinegar, feta, mint (gf)

CHIPS (gf/df/ve)

DESSERT
Blood Peach semifreddo, charred peach
peanut brittle (n)

A 10% WEEKEND SURCHARGE APPLIES ON SATURDAYS & SUNDAYS. 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.

(V) VEGETARIAN (GF) GLUTEN FREE (S) CONTAINS SESAME (DF) DAIRY FREE (N) CONTAINS NUTS

PATRONS WITH ALLERGIES OR DIETARY REQUIREMENTS,
PLEASE INFORM YOUR WAIT STAFF PRIOR TO ORDERING.