

ICONIC SRG VENUES UP TO
50% OFF

3-COURSE MENU & SIDES

\$62.50pp

ADDITIONS

STONE BAKED SOURDOUGH, Alto Australian olive oil, aged balsamic (v) – 8
MARINATED OLIVES (ve, gf) – 12
SYDNEY ROCK OYSTERS, Lillet Blanc mignonette (gf, df) – 8ea
ROASTED HOKKAIDO SCALLOP, Sriracha & lime butter, hazelnut (gf, n) – 14
CRAB & PRAWN CRACKER, black garlic aioli, tarragon, karkalla (gf, df) – 16
VOL-AU-VENT, pecorino al tartufo mornay, porcini, capocollo – 14

ENTREES

PRAWN TEMPURA, baby spinach, citrus, parmesan
MISO GLAZED TURNIP, yuzu kosho curd, cashew (gf, ve)
HANDMADE BURRATA, torched pear, citrus, almond, rainforest honey (gf)

MAIN

BRAISED PORK SCOTCH FILLET, pommes purée, snap peas (gf)
PAN-FRIED GNOCCHI, Dijon dressing, spinach, parmesan, rosemary (v)
DAINTREE BARRAMUNDI, bok choy, soy & ginger sauce, coriander (gf, df)

SIDES

GARDEN SALAD, balsamic vinaigrette, pickled Spanish onion (ve, gf)
CHIPS, house seasoning (ve, gf)

DESSERT

VANILLA CHEESECAKE, raspberry gel, crumble (v)
CANELÉ or PROFITEROLE, dark chocolate sauce, almond (v)
SORBETS & GELATO, selection of three scoops (v, gf)

RIPPLES
CHOWDER BAY

MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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

PATRONS WITH ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM YOUR WAIT STAFF. A 10% SURCHARGE APPLIES ON WEEKENDS.

ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE.