

RIPPLES

PREMIUM GROUP MENU

FOR ENTIRE TABLE TO SHARE

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

MARINATED OLIVES
House marinated olives (ve,gf)

VOL AU VENT
Pecorino al tartufo, mornay, porcini, capocollo

ENTRÉES

BEEF TARTARE
Potato allumette, mustard, egg yolk, sour cream (gf)

CALAMARI FRITTI
Lemon & dill aioli, Szechuan pepper (df,gf)

HANDMADE BURRATA
Torched pear, citrus, almond, rainforest honey (gf)

MAINS

FREE RANGE CHICKEN
Supreme 250g, purple kumara purée, chargrilled brussels sprouts (gf)

DAINTREE BARRAMUNDI
Bokchoi, soy ginger sauce, coriander (gf,df)

CAULIFLOWER STEAK
Turmeric, black lime, coconut cream, pistachio (v,n)

SIDES

CHIPS (ve,gf)

GARDEN SALAD, Balsamic vinaigrette, pickled Spanish onion (ve,gf)

DESSERT

BLOOD ORANGE GANACHE, White chocolate crumble, raspberry gel
CHOCOLATE FONDANT, crème anglaise, salted caramel ice cream