

ICONIC SRG VENUES UP TO
50% OFF

3-COURSE MENU & SIDES

\$62.50PP

Add: 2g WA Winter Black Truffle - 14

ENTREES

PRAWN TEMPURA, baby spinach, grapefruit, parmesan (I)
BEEF TARTARE, potato allumette, mustard, egg yolk, sour cream (gf)
HANDMADE BURRATA, torched pear, citrus, almond, rainforest honey (gf)

MAIN

BRAISED PORK SCOTCH FILLET, Hawaiian Kumara purée, snap peas (gf)
PAN-FRIED GNOCCHI, cherry tomato, spinach, parmesan, sage (v)
DAINTREE BARRAMUNDI, bok choy, coconut cream, bean sprout, chilli (A) (gf, df)
ADD PORTORO SIRLOIN 250g roasted parsnip, pickled snap peas, Diane sauce (gf) – 20

SIDES

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

DESSERT

VANILLA CHEESECAKE, raspberry gel, crumble (v)
CANELÉ, sticky custard pudding, dark chocolate sauce, almond (v, n)
SORBETS & GELATO, selection of three scoops (v, gf)

BEVERAGES

MAIN SQUEEZE, Patron Silver, Lillet Blanc, verjus, nasturtium, sparkling – 23
00 AMARETTO SOUR, Lyre's Amaretti, citrus, whites, bitters - 18

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

RIPPLES

CHANGES MAY
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.