

ICONIC SRG VENUES UP TO  
**50% OFF**

3-COURSE MENU & SIDES

\$55PP

---

Add 2g WA Winter Black Truffle – 12

ENTREE

BURRATA, pickled zucchini, pistachio, basil oil (gf)  
CALAMARI FRITTI, citrus mayo, lemon (gf, df) (I)  
DUCK PARFAIT, cornichons, strawberry jam, crostini (gf option)

MAIN

ROASTED PORK NECK, lentils, butter beans, mushroom, jus (df, gf)  
CRISPY SKIN BARRAMUNDI, pea puree, peppers salsa, lemon dressing (df, gf) (A)  
ROASTED MISO CAULIFLOWER, hummus, chimichurri, smoked paprika oil (df, gf)

SIDES

FRIES Aioli (gf, df)  
GARDEN SALAD (df, gf)

DESSERT

TIRAMISÚ (v)  
FRENCH VANILLACHEESECAKE, honeycomb, chocolate ice cream (gf, v)  
SORBET OF THE DAY (gf, df, v)

BEVERAGE

ENDLESS SUMMER Tanica Aperitif, raspberry, lemon, sparkling – 18

ADD ON

STONE-BAKED SOURDOUGH Coppertree Farms butter (gf option) – 12  
MARINATED OLIVES (ve, gf) – 12  
HOKKAIDO SCALLOP Parmesan sauce (gf) – 11ea  
THOUSAND LAYER HALLOUMI Filo pastry, ghee, honey, oregano, lemon (v) – 8.5

**RIPPLES**  
LITTLE MANLY

(A) Australian, (I) Imported, (M) mixed seafood

(v) vegetarian (gf) gluten-free (df) dairy-free (s) sesame (ve) vegan (n) contains nuts. Menus are subject to change without notice. Patrons with allergies or dietary requirements, please inform your wait staff prior to ordering. A 10% weekend surcharge applies on Saturdays and Sundays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.