



SNACKS

ORGANIC SOURDOUGH Cultured Butter (v)	8
WARM OLIVES Citrus, Rosemary (ve, gf)	8
SYDNEY ROCK OYSTER Chardonnay Mignonette (A) (gf, df)	(ea.) 7 (1/2 doz.) 40
WAGYU BRESAOLA BLINI Creme Fraiche, Artichoke	12
SMOKED CHEDDAR CROQUETTE Rosemary Aioli (v)	8
MUSSELS ON TOAST Chickpea, Sweet Chilli (A) (df)	10
NORI CRISP Cured Salmon, Creme Fraiche, Dill (M) (gf)	12
[+14] ADD 2G WA WINTER BLACK TRUFFLE	

ENTRÉES

YELLOW FIN TUNA CRUDO Tomato, Kalamata Olives, Fried Capers (A) (gf, df)	32
BURRATA Cured Zucchini, Mint, Hazelnut, Olive Oil (v, gf, n)	26
SALT & PEPPER CALAMARI Aioli, Lemon (I) (gf, df)	27
JERUSALEM ARTICHOKE Goat Cheese, Sweet Chilli, Rosemary (v, gf)	26
CONFIT CHICKEN & LEEK TERRINE Confit Chicken & Leek Terrine, Pickled Cabbage, Crostini (df)	28
SPLIT KING PRAWNS Umami Butter, Lemon, Chives (A) (gf)	36
SEAFOOD PLATTER FOR 2 Sydney Rock Oyster, Yellow Fin Tuna, Fried Calamari, King Prawns, Aioli, Lemon (M)	58

HOUSE SPECIALITIES

WHOLE MARKET FISH Butter Sauce, Kalamata Olives, Capers, Lemon (A) (gf)	MP
SLOW COOKED LAMB SHOULDER Chimichurri, Rosemary, Jus (gf, df)	139

MAINS

RIPPLES FISH & CHIPS Young Henry's Batter, Tartare Sauce, Lemon (A) (df)	39
CASARECCE Slow Cooked Beef, Tomato, Bayleaf, Parmesan	38
SPAGHETTI Cacio & Pepe, King Prawns, Lime (M)	40
BBQ EGGPLANT Chimichurri, Macadamia, Dukkah (ve, gf, n)	36
PAN FRIED BARRAMUNDI Smoked Eggplant, Confit Tomato, Parsley (A) (gf, df)	48
BORROWDALE PORK COLLAR Sweet Potato, Pickled Mushroom, Sherry Glaze (gf)	46
250GR RIVERINA STRIPLOIN & CHIPS Jus (gf, df)	64

SIDES

FRIES (ve, gf)	14
TRUFFLE FRIES Truffle Mayo, Parmesan, Sea Salt (v, gf)	18
BITTER LEAF SALAD Chardonnay Dressing (ve, gf)	14
MARKET GREENS Almond, Brown Butter (v, gf, n)	16
ROASTED CAULIFLOWER Bechamel, Parsley (v)	16

SET BY THE SEA \$79PP

ORGANIC SOURDOUGH
Cultured Butter (v)

SMOKED CHEDDAR CROQUETTE
Rosemary Aioli (v)

BURRATA
Cured Zucchini, Mint, Hazelnut, Olive Oil (v, gf, n)

SALT & PEPPER CALAMARI
Aioli, lemon (I) (df)

CASARECCE
Slow Cooked Beef, Tomato, Bayleaf, Parmesan

BORROWDALE PORK COLLAR
Sweet Potato, Pickled Mushroom, Sherry Glaze (gf, df)

FRIES (ve)

BITTER LEAF SALAD Chardonnay Dressing (ve, gf)

STRAWBERRY & CREAM
Caramel Popcorn (v)