

ICONIC SRG VENUES UP TO

50% OFF

3-COURSE MENU & SIDES

\$62.50PP

Add: 2g WA Winter Black Truffle - 14

BEVERAGES

WATERSLIDE Archie Rose 'Straight Dry' Gin, Watermelon, Mint, Soda 22
REFRESHING FLOWER Cucumber, Elderflower, lemon, soda 15

ENTREES

PRAWN TEMPURA, baby spinach, burnt orange & cardamon dressing (l) (df)
BEEF TARTARE, potato allumette, mustard, egg yolk, sour cream (gf)
HANDMADE BURRATA, rice cracker, kimchi dressing, shiso, peanuts (gf, n)

MAIN

BRAISED PORK SCOTCH FILLET, cauliflower purée, pickled Spanish onion, curry leaf, korma oil (gf, df)
PAN-FRIED GNOCCHI, pumpkin, sage, parmesan, brown butter
SMOOTH DORY, red pepper, curry sauce, Thai basil, Jasmine rice (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

LEMON POSSET, brown sugar, thyme shortbread (v)
STICKY DATE PUDDING 'FRITTER', butterscotch sauce (v)
SORBETS & GELATO, selection of three scoops (v, gf)

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
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.