

ICONIC SRG VENUES UP TO
50% OFF
3-COURSE MENU & SIDES
\$55PP

Add 2g WA Winter Black Truffle – 12

BEVERAGE

LITTLE MANLY SPRITZ Seabourne Berry Blush Gin, Pink Peppercorn, Grapefruit, Lemon – 22

ENTREE

FREMANTLE OCTOPUS, kipfler potatoes, romesco, olive dust (gf, df) (A)
CORN RIBS, chipotle mayo, parmesan, coriander, lemon (ve, dfo, gf)
ARANCINI BOSCAIOLA, truffle mayo, parmesan cheese (dfo)

MAIN

BRAISED BEEF CHEEK, creamy polenta, chimichurri (gf)
CRISPY SKIN BARRAMUNDI, butter bean caponata, snowpea tendrils (df, gf) (A)
ROASTED EGGPLANT, hummus, feta cheese, paprika, crispy chickpeas (v, gf)

SIDES

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

DESSERT

COCONUT PANNA COTTA, spiced apples, charcoal biscoff crumb (df, v, gf option)
HAZELNUT CHEESECAKE, dulce de leche, vanilla ice cream (gf, v)
SORBET OF THE DAY (gf, df, v)

ADD ON

STONE-BAKED SOURDOUGH Coppertree Farms butter (gf option) – 12
MARINATED OLIVES (ve, gf) – 12
HOKKAIDO SCALLOP Parmesan sauce (gf) (I) – 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.