

RIPPLES

NEW YEAR'S EVE KIDS MENU

SNACK

ORGANIC SOURDOUGH Cultured Butter (v)
TOMATO ARANCINI Smoked Scamorza, Basil Mayo (v)

MAIN

RIVERINA STRIPLOIN Fries, Broccolini (gf,df)

DESSERT

DARK CHOCOLATE CAKE Chantilly Cream (v,gf,n)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. Please note a 2.5% booking fee applies.

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NEW YEAR'S EVE

ORGANIC SOURDOUGH Cultured Butter (v)

BEEF TARTARE Cornichon, Creme Fraiche, Cured Egg Yolk (gf)

TUNA CRACKER Unagi Glaze, Chilli Oil (M) (gf,df)

PACCHERI Crab, Mussels, Tomato, Garlic, Chives (A) (df)

SPATCHCOCK Cauliflower, Salmoriglio (gf)

TOMATO SALAD Plum Vinegar (ve,gf)

HAZELNUT CRUSTED SALMON, pea purée, miso beurre blanc (gf,n) (A)

ROASTED MISO CAULIFLOWER, hummus, chimichurri, smoked paprika oil (ve,gf)

DARK CHOCOLATE Raspberry Compote, Whipped Ricotta, Pistachio (v,gf,n)

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NEW YEAR'S EVE

ORGANIC SOURDOUGH Cultured Butter (v)
TUNA CRACKER Unagi Glaze, Chilli Oil (M) (gf,df)

BEEF TARTARE Cornichon, Creme Fraiche, Cured Egg Yolk (gf)
SEAFOOD PLATTER Yellow Fin Tuna, Calamari, Prawn Cocktail, Marie Rose, Aioli,
Lemon (A) (gf,df)

PACCHERI Crab, Mussels, Tomato, Garlic, Chives (A) (df)

SPATCHCOCK Cauliflower, Salmoriglio (gf)
FRIES Rosemary Salt, Aioli (ve,gf)
TOMATO SALAD Plum Vinegar (ve,gf)

HAZELNUT CRUSTED SALMON, pea purée, miso beurre blanc (gf,n) (A)
ROASTED MISO CAULIFLOWER, hummus, chimichurri, smoked paprika oil (ve,gf)

DARK CHOCOLATE Raspberry Compote, Whipped Ricotta, Pistachio (v,gf,n)

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