

ICONIC SRG VENUES UP TO
50% OFF

3-COURSE MENU & SIDES

\$62.50PP

BEVERAGES

THE PASSIONFRUIT MARTINI Fellow 'Classic' Vodka, Vanilla 1833, Passionfruit, Pineapple 24
REFRESHING FLOWER Cucumber, Elderflower, lemon, soda 15

ENTREES

HOT SMOKED SALMON TART, leek, caper, dill, tomato
CHICKEN LIVER PARFAIT, sourdough crouton, onion relish
HANDMADE BURRATA, rice cracker, kimchi dressing, peanuts (v,gf,n)

MAIN

CHICKEN SUPREME, white beans, parsley, burnt orange dressing (gf)
PANFRIED GNOCCHI, dijon dressing, baby spinach, parmesan, cherry tomatoes
SMOOTH DORY, red pepper, curry sauce, Thai basil, Jasmine rice (df,gf) (A)
ADD 250GM GRASS FED RUMP, chimichurri, potato bread – 20

SIDES

GARDEN SALAD Balsamic vinaigrette, pickled Spanish onion (ve,gf)
CHIPS, house seasoning (ve,gf)

DESSERT

MANDARIN & STAR ANISE POSSET, mandarin shortbread (v)
STRAWBERRY & WHITE CHOCOLATE mess (v,gf)
SORBETS & GELATO Selection of three scoops (v,gf)

ADDITIONS

STONE BAKED SOURDOUGH Alto Australian olive oil, vinegar reduction – 8
MARINATED OLIVES (ve,gf) – 12
SYDNEY ROCK OYSTERS, Alto Merlot vinegar mignonette, lemon (df,gf) (A) – 8ea
ROASTED HOKKAIDO SCALLOP, tandoori butter, cauliflower, curry leaf (gf) (I) – 14ea
CRAB TARTLET, sweetcorn, coriander (df) (A) – 16ea
BEEF & ZUCCHINI SKEWERS, sweet miso, soy & sesame glaze (df,gf) – 14

RIPPLES
CHOWDER BAY

(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.