

## SOMETHING TO SHARE

|                                                                         |      |
|-------------------------------------------------------------------------|------|
| STONEBAKED SOURDOUGH<br>Cultured butter (gf option avail.)              | 12   |
| MARINATED OLIVES (ve,gf)                                                | 12   |
| HOKKAIDO SCALLOP<br>Corn cream, orange zest, micro coriander (l) (gf)   | 11ea |
| THOUSAND LAYER HALLOUMI<br>Filo pastry, ghee, oregano, honey, lemon (v) | 8.5  |

## ENTREES

|                                                                 |    |
|-----------------------------------------------------------------|----|
| SPLIT KING PRAWNS<br>Parsley, garlic & lemon butter (A) (gf)    | 36 |
| VITELLO TONNATO<br>Capers, balsamic glaze, pangrattato (df,gfo) | 27 |
| PEA & MINT CROQUETTES<br>Citrus mayo (v)                        | 18 |
| CRAB CROQUETTE AND SALMON MOUSSELINE<br>Fish roe, shallot (l)   | 21 |
| CALAMARI FRITTI<br>Citrus aioli, lemon (l) (gf,df)              | 28 |
| BURRATA<br>Pickled zucchini, pistachio, basil oil (gf,v,n)      | 19 |

## MAINS

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| ROASTED PORK NECK<br>Cauliflower puree, purple cabbage, mint (gf)                                                | 43 |
| 250GRM STRIPLOIN MBS2<br>Fries, red wine jus (gf,df)                                                             | 54 |
| MARKET FISH & CHIPS<br>Sourdough beer batter, tartare sauce,<br>pickled onion vinegar, chip shop curry sauce (l) | 38 |
| HAND-ROLLED GNOCCHI<br>Pumpkin, celery, brown butter, sage (dfo,gfo,v)                                           | 34 |
| CRISPY SKIN BARRAMUNDI<br>Pea puree, pepper salsa, lemon dressing (A) (df,gf)                                    | 42 |
| ROASTED MISO CAULIFLOWER<br>Hummus, chimichurri, smoked paprika oil (ve,gf)                                      | 32 |

## SALADS & SIDES

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| GARDEN SALAD<br>Crispy onion, balsamic glaze, lemon dressing (ve,gf)                                                           | 14 |
| HORIATIKI SALAD<br>Cucumber, tomato, marinated olives, green capsicum,<br>pickled red onion, oregano, feta, EVOO (v,df avail.) | 24 |
| FRIES<br>Aioli (v,gf,df)                                                                                                       | 14 |
| TRUFFLE FRIES<br>Parmesan, truffle mayo (v,gf)                                                                                 | 16 |

## DESSERTS

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| CREAMY VANILLA CHEESECAKE<br>Pistachio, chocolate tuile, dulce de leche (v,n) | 21 |
| CHOCOLATE CREMEUX<br>Raspberry coulis, banana ice cream, meringue (v,gf)      | 21 |
| ASSORTED SORBET (gf)                                                          | 16 |

## KIDS

All kids meals include a drink and fairy bread  
ice cream, 100s and 1000s & ice magic (n) 28

### CHOICE OF

Pasta butter & parmesan

Fish & Chips

Calamari & chips

## SALT & SEA MENU

\$65PP SHARING MENU | MINIMUM 2 GUESTS  
FOR THE ENTIRE TABLE TO ENJOY

### TO START

STONEBAKED SOURDOUGH  
Cultured butter (gf option avail.)

MARINATED OLIVES (ve,gf)

CALAMARI FRITTI  
Citrus aioli, lemon (l) (gf, df)

PEA & MINT CROQUETTES  
Citrus mayo (v)

### TO FOLLOW

HAND-ROLLED GNOCCHI  
Pumpkin, celery, brown butter, sage (dfo, gfo, v)

CRISPY SKIN BARRAMUNDI  
Pea puree, pepper salsa, lemon dressing (A) (df, gf)

GARDEN SALAD  
Crispy onion, balsamic glaze, lemon dressing (ve, gf)

FRIES  
Aioli (v,gf,df)

### TO FINISH

CREAMY VANILLA CHEESECAKE  
Pistachio, Chocolate tuile, Dulce de leche (v, 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.  
A 10% surcharge applies on weekends. A 15% surcharge applies on public  
holidays. All Visa, MasterCard & American Express cards will incur a 1.65%  
processing fee. All debit cards will incur a 0.55% processing fee.



## BEERS

|                            |              |    |
|----------------------------|--------------|----|
| Sydney Brewery Lager       | 4.8%, 330ml  | 12 |
| Corona Extra Lager         | 4.5%, 355ml  | 13 |
| Sydney Brewery Pale Ale    | 5.0%, 330ml  | 12 |
| Hiatus Non-Alc Pacific Ale | <0.5%, 375ml | 11 |

## COCKTAILS

|                     |                                                                     |    |
|---------------------|---------------------------------------------------------------------|----|
| Aperol Spritz       | Aperol, Sparkling Wine, Soda                                        | 20 |
| Little Manly Spritz | Seabourne Berry Blush Gin, Pink Peppercorn, Grapefruit, Lemon, Soda | 22 |
| Tommy's Margarita   | Nodo Blanco Tequila, Agave, Lime                                    | 24 |
| Beach Bum           | Takamaka Pineapple Rum, Dry Curaçao, Pineapple, Lime                | 22 |
| Ripple Effect       | Planteray Rum 3 Stars, Mr Black, Cold Brew, Macadamia, Coconut      | 25 |

## WINE

GLS BTL

### SPARKLING

|                  |               |    |    |
|------------------|---------------|----|----|
| Bandini Prosecco | Veneto, Italy | 15 | 68 |
|------------------|---------------|----|----|

### WHITE

|                               |                    |    |    |
|-------------------------------|--------------------|----|----|
| Dead Man Walking Riesling     | Eden Valley, SA    | 15 | 68 |
| Quilty & Gransden Pinot Gris  | Orange, NSW        | 14 | 65 |
| Crowded House Sauvignon Blanc | Marlborough, NZ    | 16 | 72 |
| Mandarossa Fiano              | Sicily, Italy      | 18 | 82 |
| Wicks Estate Chardonnay       | Adelaide Hills, SA | 16 | 72 |

### ROSÉ

|                           |                    |    |    |
|---------------------------|--------------------|----|----|
| Margan 'Rose and Bramble' | Hunter Valley, NSW | 15 | 68 |
| Villa Estérelle           | Provence, France   | 19 | 88 |

### RED

|                                   |                    |    |    |
|-----------------------------------|--------------------|----|----|
| Wicks Estate Pinot Noir           | Adelaide Hills, SA | 15 | 68 |
| Poggio Anima - Chianti Sangiovese | Tuscany, Italy     | 19 | 88 |
| Willunga 100 Grenache             | McLaren Vale, SA   |    | 90 |
| Rockbare Shiraz                   | Barossa Valley, SA | 16 | 72 |

## SPIRITS

|                                        |    |
|----------------------------------------|----|
| Fellow 'Classic' Vodka                 | 12 |
| Archie Rose 'Signature Dry' Gin        | 12 |
| Makers Mark Bourbon Whiskey            | 12 |
| Monkeys Shoulder Blended Scotch Whisky | 12 |
| Nodo Blanco Tequilana                  | 12 |
| Bacardi Carta Blanca Rum               | 12 |

# BREAKFAST MENU

|                                                                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| TOASTED SOURDOUGH<br>Condiments                                                                                                                                               | 8  |
| BANANA BREAD<br>Toasted with butter                                                                                                                                           | 8  |
| BACON & EGG ROLL<br>Choice of sauce                                                                                                                                           | 18 |
| SAUSAGE 'N' EGG ROLL<br>Pork fennel sausage, free-range egg, Vegemite mayo                                                                                                    | 18 |
| THE AVO MASH UP<br>Stone-baked sourdough, roma tomatoes, furikake, poached egg, Persian feta, shichimi togarashi                                                              | 26 |
| EGGS YOUR WAY<br>2 eggs scrambled, fried, poached on stone-baked sourdough toast                                                                                              | 16 |
| LITTLE MANLY BREKKIE<br>Pork & fennel sausage, eggs your way, bacon rashers, roast tomato, garlic mushroom, hash brown, stone baked sourdough toast & Ripples house BBQ sauce | 30 |

## SIDES

|                   |   |
|-------------------|---|
| 2 FREE RANGE EGGS | 6 |
| MUSHROOMS         | 5 |
| ROAST TOMATO      | 4 |
| AVOCADO           | 6 |
| FETA              | 4 |
| BACON             | 6 |
| PORK SAUSAGE      | 6 |
| HASH BROWN        | 4 |
| SOURDOUGH         | 4 |
| GLUTEN FREE BREAD | 4 |

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**RIPPLES**  
LITTLE MANLY