

RIPPLES

PREMIUM GROUP MENU

FOR ENTIRE TABLE TO SHARE

STONE BAKED SOURDOUGH
Alto Australian olive oil, vinegar reduction (v)

MARINATED OLIVES (ve, df)

CRAB TARTLET
Sweetcorn, coriander df (A)

ENTRÉES

CALAMARI
Smoked garlic mayonnaise, paprika & herb oil, lemon (l) (df)

KINGFISH CRUDO
Fennel three ways (A) (df,gf)

HANDMADE BURRATA
Rice cracker, kimchi dressing, peanuts & warm nduja (gf,n)

MAINS

PANFRIED GNOCCHI
Mushrooms, thyme, baby spinach, parmesan, breadcrumbs (v)

TWICE COOKED NSW LAMB SHOULDER
Eggplant, harissa, pomegranate, mint & oregano (gf,df)

CONE BAY BARRAMUNDI
Turmeric, tomato, Thai basil (A) (df, gf)

SIDES

CHIPS (ve,gf)
GARDEN SALAD, herbs, dijon mustard & malt vinegar dressing (ve)

DESSERT

ROAST & FRESH PINAPPLE, Palm sugar custard, meringue, lime (v,gf)
MINI ASSORTED CANNOLI, Glace orange, hazelnut, berry, tiramisu (v,n)