RIPPLES

ONE NIGHT ONLY

SNACKS

STONE BAKED SOURDOUGH 8.5
Alto Australian Olive Oil, Vinegar Reduction

SYDNEY ROCK OYSTERS 8
Alto Merlot Vinegar Mignonette, Lemon (A) (df,gf)

ROASTED HOKKAIDO SCALLOP 15
Tandoori Butter, Cauliflower, Curry Leaf (I) (gf)

CRAB TARTLET 16
Sweetcorn, Coriander (A) (df)

BEEF & ZUCCHINI SKEWERS 14.5
Sweet Miso, Soy & Sesame Glaze (df,gf)

THREE-COURSE CHOICE MENU | $59PP

ENTREE

CHICKEN LIVER PARFAIT
Corella Pear Chutney, Brioche

CALAMARI
Smoked Garlic Mayonnaise, Paprika & Herb Oil, Lemon (I) (df)

BEETROOT TART
Meredith's Goats Feta, Baby Chard (v)

MAIN

PAN FRIED GNOCCHI
Mushrooms, Thyme, Baby Spinach, Parmesan, Pangrattato (v)

CONFIT DUCK LEG
Smoked Breast, Cabbage, Ginger, Sweet Soy (df,gf)

CONE BAY BARRAMUNDI
Turmeric, Tomato, Thai Basil (A) (df,gf)

DESSERT

ROAST & FRESH PINEAPPLE
Palm Sugar Custard, Meringue, Lime (v,gf)

MINI ASSORTED CANNOLI
Glace Orange, Hazelnut, Berry, Tiramisu (v,n)

SORBETS & GELATI
Selection Of Three Scoops (v,gf)

SIDES IN ADDITION

CHIPS (ve,gf) 16

GARDEN SALAD 17
Herbs, Dijon & Malt Vinegar Dressing (ve)

GREEN BEANS 17
Pepita & Miso Pesto (ve,gf)

POLENTA 19
Parmesan, Marjoram (v,gf)

TRUFFLE CHIPS 18
Parmesan, Truffle Mayo (v,gf)

BRUSSELS SPROUT SLAW 17
Peas, Cucumber, Avocado, Lemon Dressing (ve,gf)

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.
ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM YOUR WAIT STAFF PRIOR TO ORDERING.