

R I P P O N L E A F O O D & W I N E



3 course dining

\$85p/p

entrées and sides are served to the centre of the table for sharing,
please choose a main course and dessert

Entrées

CIGARS

hand rolled smoked chicken, pancetta & gruyère cigars, dill pickle sauce

CAULIFLOWER

turmeric & maple glazed florets, macadamia hommus, orange, kale crisps

CALAMARI

chilli, confit garlic, sherry, crispy rosemary, chorizo crumb

Mains

MARKET FISH

baby barramundi pan seared, beurre blanc, peas & pea gel, cauliflower purée

LAMB NOISETTE

Merguez spiced lamb, caramelised witlof, red pepper puree, pistachio gremolata

SPAGHETTI AGLIO E OLIO

lobster, chilli & garlic, crispy caper pangrattato

ORECCHIETTE

kale & walnut pesto, roast pumpkin, parmesan cream, pepitas, parmigiano

250g PORTERHOUSE

cooked medium rare, crispy potato pavé, charred shallot petals, horseradish cream or pink peppercorn sauce

Sides

FRIES, pecorino, truffle mayo

HOUSE SALAD, fennel, cabbage, cos, apple, candied walnuts, pomegranate, mint vinaigrette

Desserts

CHOCOLATE FONDANT

molten Callebaut dark chocolate fondant, malt ice-cream

GOLDEN GAYTIME

ice-cream heart, chocolate mousse, honeycomb, biscuit crumble, peanut praline, caramel

CHEESE PLATE

Woombye ash brie, lavosh, cornichons, apple jam

MENU CURATED BY CHEF DAMITH HEENETIGALA

FB: Ripponlea Food & Wine | IG: @rippfoodwine | please share the LOVE ♥

Menu items may contain nuts, egg, soy, wheat, seed & other allergens. If you suffer a food allergy, please discuss with a team member.

We are unable to guarantee that trace elements of allergens will not be present.

Please note 10% surcharge on Sundays & Public Holidays.