

lunch & dinner menu

nibbles

warm confit garlic bread <u>w</u> walnut aillade & pesto butter	8
warm marinated mixed olives & white anchovy <u>w</u> baguette & anchoiade	7.5
duck liver parfait <u>w</u> cranberry jelly, onion marmalade & pickled prune	11

starters

sydney rock oysters <u>w</u> mignonette dressing	3.7 ea
oyster beignet <u>w</u> garlic chive aioli	3.7 ea
onion & cider soup <u>w</u> gruyere toasts	14
yamba prawn tart <u>w</u> creamed leek, feta cheese & tomato salsa	19
twice baked goats cheese soufflé <u>w</u> citrus cured salmon & watercress	18
seared scallops <u>w</u> pumpkin tortellini, boudin noir & goats cheese sauce	19/28
taste of provence, three small treats from the region	16
mushrooms on toast <u>w</u> soft poached egg, rocket & goat's curd	19/28

mains

ripples famous fish & chips, homemade tartare sauce, lemon	24
duck leg confit, frisee salad, hazelnuts <u>w</u> a seeded mustard dressing	25
beef shortrib bourguignon, creamy parmesan & parsley pomme puree	27
char grilled beef tenderloins <u>w</u> oxtail ragout, crumbed eggplant & mixed mushrooms	29
confit ocean trout <u>w</u> crab, tomato fondue & parsley risotto	29
twice cooked pork hock, carraway braised savoy cabbage & lyonnaise potatoes	28
olive crusted lamb shoulder <u>w</u> potato & thyme rosti, provence style vegetables, black olive jus	29
roast barramundi fillet on chive gnocchi, petit peas bonne femme <u>w</u> lardons	29
vegetarian tasting trio;	
potato & leek soup <u>w</u> gruyere toast, mushroom & rosemary risotto, goats cheese pomme dauphine	28

sides

mesclun salad, fines herbs, french dressing	6.5
french fries, sea salt	5.5
creamy pomme puree	5.5

desserts

cinnamon & brown sugar parfait <u>w</u> spiced poached pear	12
burnt lemon tart, lemon curd bombe alaska & macadamia toffee	13
ripples peach melba, raspberry & vanilla ice cream <u>w</u> caramelized poached peach	13
chocolate trio; chocolate fondant, salted caramel tart & chocolate marquise	14
tarrago river triple cream & maffra cheddar, pear & almond bread <u>w</u> almond & raisin compote	22

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