

FOUR COURSE CYPRIOT MEZE FEAST

OUR CYPRIOT MEZE FEAST IS A SET MENU INCORPORATING 11 MEZEDHES DISHES TO BE SHARED BY TWO OR MORE PEOPLE.

THERE ARE A LOT OF DISHES TO TASTE SO PLEASE ALLOW TIME FOR A RELAXED DINING EXPERIENCE

FIRST COURSE

CHEF'S SELECTION OF HOUSE MADE DIPS, FRESHLY ROASTED DUKKAH, LABNA, LOCAL OLIVE OIL & RIDGEVIEW BALSAMIC REDUCTION W/ A SELECTION OF WARM SOURDOUGH AND FLAT BREADS

MARINATED WARM LOCAL OLIVES INFUSED W/ SPICES AND CITRUS LIGHTLY TOSSED IN BALSAMIC REDUCTION

GLUTEN FREE BREAD AVAILABLE

2013 PINOT GRIS

SECOND COURSE

GRILLED GREEK HALOUMI W/ CARAMELISED PEARS & PISTACHIOS, RIDGEVIEW GROWN OREGANO & CHIFFONNADE RADICCHIO (GF) (V)

COCONUT CRUSTED PRAWNS, FRESH MANGO CHUTNEY & CITRUS AIOLI

SPICED BABY DOLMADES WRAPPED IN VINE LEAVES W/ HOUSE MADE HUMMUS (V)

SAUTÉED SQUID W/ CHILLI & PINEAPPLE (GF)

2013 VERDELHO

THIRD COURSE

CYPRIOT SPICED 2 INCH CUT LAMB LOIN CHOP SOUVLA & CHICKEN DRUMSTICK MARINATED IN GREEK INSPIRED SPICE MIX W/ TOMATO CARAWAY PURÉE, HOUSE MADE TZATZIKI & CARAMELISED LEMON (GF)

SWEET POTATO PIECES BAKED IN CINNAMON BUTTER (GF)

GREEK SALAD W/ CUCUMBER, TOMATO, RED ONION, OLIVES, CAPERS, FETTA & CARAMELISED BALSAMIC REDUCTION (V) (GF)

2014 "IMPRESSIONS" SHIRAZ

FOURTH COURSE

CYPRIOT ORANGE CAKE W/ HONEYED GREEK YOGHURT (GF)

2014 "SWEET TOOTH" LATE HARVEST VIOGNIER

\$79 PER PERSON WITHOUT WINES

\$99 PER PERSON WITH PAIRED WINE

TWO COURSE CYPRIOT MEZE FEAST

OUR TWO COURSE CYPRIOT MEZE FEAST IS A SET MENU INCORPORATING 8 MEZEDHES DISHES TO BE SHARED BY TWO OR MORE PEOPLE.

THIS REPRESENTS A SMALLER FEAST FOR THOSE WITH NEITHER THE TIME NOR APPETITE FOR THE 4 COURSE FEAST

FIRST COURSE

GRILLED GREEK HALOUMI W/ CARAMELISED PEARS & PISTACHIOS,
RIDGEVIEW GROWN OREGANO & CHIFFONNADE RADICCHIO (GF) (V)

COCONUT CRUSTED PRAWNS, FRESH MANGO CHUTNEY & CITRUS AIOLI

SPICED BABY DOLMADES WRAPPED IN VINE LEAVES W/
HOUSE MADE HUMMUS (V)

SAUTÉED SQUID W/ CHILLI & PINEAPPLE (GF)
2013 VERDELHO

SECOND COURSE

CYPRIOT SPICED 2 INCH CUT LAMB LOIN CHOP SOUVLA & CHICKEN
DRUMSTICK MARINATED IN GREEK INSPIRED SPICE MIX W/ TOMATO
CARAWAY PURÉE, HOUSE MADE TZATZIKI & CARAMELISED LEMON (GF)

SWEET POTATO PIECES BAKED IN CINNAMON BUTTER (GF)

GREEK SALAD W/ CUCUMBER, TOMATO, RED ONION, OLIVES, CAPERS, FETTA
& CARAMELISED BALSAMIC REDUCTION (V) (GF)
2014 "IMPRESSIONS" SHIRAZ

\$65 PER PERSON WITHOUT WINES

\$75 PER PERSON WITH PAIRED WINES

"KOPIASTE".....COME, EAT, ENJOY !!

TASTE PLATE FOR 1

A SMALL TASTE OF 3 MEZEDHES DISHES WITH PAIRED WINES SERVED ON A HALF BARREL HEAD
(70ML OF EACH WINE)

SEARED SCALLOP. CARROT PURÉE, MACADAMIA NUT BUTTER & CRISPY LEEK
2016 "GENERATIONS" RESERVE SEMILLON

GRILLED GREEK HALOUMI W/ CARAMELISED PEARS & PISTACHIOS,
RIDGEVIEW GROWN OREGANO & CHIFFONNADE RADICCHIO (V) (GF)
2013 PINOT GRIS

CHICKEN DRUMMETTE MARINATED IN CHEF'S GREEK INSPIRED SPICE MIX
W/ HOUSE MADE TOMATO CARAWAY PUREE, HOUSE MADE TZATZIKI &
CARAMELISED LEMON (GF)
2011 CHAMBOURCIN

\$39 PER PERSON

MEZE PLATTER FOR 2 W/ WINE FLIGHT OF 4 WINES

FOR THOSE THAT APPRECIATE FINE WINES PERFECTLY PAIRED TO FOUR MEZEDHES
DISHES – WINE FLIGHT SERVED ON A BARREL STAVE

COCONUT CRUSTED PRAWNS, FRESH MANGO CHUTNEY & CITRUS AIOLI
2016 "GENERATIONS" RESERVE SEMILLON

GRILLED GREEK HALOUMI W/ CARAMELISED PEARS & PISTACHIOS,
RIDGEVIEW GROWN OREGANO & CHIFFONNADE RADICCHIO (V) (GF)
2013 PINOT GRIS

CHICKEN DRUMSTICKS MARINATED IN CHEF'S GREEK INSPIRED SPICE MIX
W/ HOUSE MADE TOMATO CARAWAY PUREE, HOUSE MADE TZATZIKI &
CARAMELISED LEMON (GF)
2011 CHAMBOURCIN

ROLLED NOLAN BEEF FILLET STUFFED W/ FETTA, SPINACH & SUN-DRIED
TOMATO PESTO W/ RED WINE JUS
2014 "IMPRESSIONS" SHIRAZ

\$130 PER PLATTER WITH PAIRED WINE FLIGHTS FOR 2
(90ML OF EACH WINE)

SUMMER MEZEDHES

CHOOSE FROM A SELECTION OF CYPRIOT INSPIRED SHARING DISHES CREATED WITH MIDDLE EASTERN AND MEDITERRANEAN INFLUENCES IF A SET MENU IS NOT FOR YOU (EACH DISH IS PORTIONED FOR 2)

CHEF'S SELECTION OF HOUSE MADE DIPS, FRESHLY ROASTED DUKKAH, LABNA, LOCAL OLIVE OIL & RIDGEVIEW BALSAMIC REDUCTION W/ A SELECTION OF WARM SOURDOUGH AND FLAT BREADS

MARINATED WARM LOCAL OLIVES INFUSED W/ SPICES AND CITRUS LIGHTLY TOSSED IN BALSAMIC REDUCTION

GLUTEN FREE BREAD AVAILABLE

26 ADDITIONAL BREAD 8

SPICED BABY DOLMADES WRAPPED IN VINE LEAVES

W/ HOUSE MADE HUMMUS (V)

12

RIDGEVIEW CHERRY TOMATOES, CARAMELISED ONIONS, FRESH BASIL & FETTA TOSSED IN BALSAMIC REDUCTION W/ WARM SOURDOUGH (V)

14

ROCKMELON SALAD W/ CRISPY PROSCIUTTO, FRESH MINT, AGED CHEDDAR & WHITE BALSAMIC REDUCTION (GF)

18

NO PROSCIUTTO (V)

16

FIELD MUSHROOMS SLOWLY BAKED IN GARLIC BUTTER W/ TOMATO JAM & CRUMBED LABNA (V)

18

MAPLE MUSTARD ROASTED CARROTS, WALNUTS, FETTA & ROQUETTE TOSSED IN RED WINE DRESSING (V) (GF)

18

GRILLED GREEK HALOUMI W/ CARAMELISED PEARS & PISTACHIOS, RIDGEVIEW GROWN OREGANO & CHIFFONNADE RADICCHIO (V) (GF)

22

SAUTÉED SQUID W/ CHILLI & CARAMELISED PINEAPPLE (GF)

20

BEER BATTERED BARRAMUNDI GOUJONS W/ CORNICHON AIOLI & CARAMELISED LEMON

22

COCONUT CRUSTED PRAWNS, FRESH MANGO CHUTNEY & CITRUS AIOLI
24

SEARED SCALLOPS. CARROT PURÉE, MACADAMIA NUT BUTTER
& CRISPY LEEK
26

CHICKEN DRUMSTICKS MARINATED IN CHEF'S GREEK INSPIRED SPICE MIX
W/ HOUSE MADE TOMATO CARAWAY PUREE, HOUSE MADE TZATZIKI &
CAMELISED LEMON (GF)
26

MOISTURE INFUSED PORK, SWEET MUSTARD GLAZE W/
TOSSED BOK CHOY (GF)
26

CYPRIT SPICED 2 INCH CUT LAMB LOIN CHOP SOUVLA W/ HOUSE MADE
TOMATO CARAWAY PUREE, HOUSE MADE TZATZIKI & CAMELISED LEMON
29

ROLLED NOLAN BEEF FILLET STUFFED W/ FETTA, SPINACH & SUN-DRIED
TOMATO PESTO W/ RED WINE JUS
29

ACCOMPANIMENTS

SWEET POTATO BAKED IN CINNAMON BUTTER (V)
12

SEASONED CHIPS W/ TANGY PEPPER AIOLI (V)
14

GREEK SALAD W/ CUCUMBER, TOMATO, RED ONION, OLIVES, CAPERS,
FETTA & CAMELISED BALSAMIC REDUCTION (V) (GF)
16

SAUTÉED SEASONAL RIDGE VEG STRAIGHT FROM THE GARDEN (V) (GF)
18

DESSERT

RIDGEVIEW SIGNATURE BELGIUM CHOCOLATE FONDANT
W/ PISTACHIO PRALINE, ROLLED VANILLA BEAN ICE CREAM
& LIQUORED STRAWBERRIES

21

CLASSIC ICE CREAM SUNDAE

TRIO OF ICE CREAM, WARM CHOCOLATE FUDGE, CRUSHED
NUTS, WHIPPED CREAM & MARSHMALLOWS (GF)

24

VANILLA PANNACOTTA W/ CARAMELISED PEACH &
HAZELNUT BISCOTTI

18

RED WINE POACHED PEAR FILLED W/ HAZELNUTS &
WHITE CHOC W/ VANILLA BEAN ICE CREAM

18

CYPRIT ORANGE CAKE W/ HONEYED GREEK YOGHURT (GF)

12

BYO WELCOME BUT INCURS \$10 CORKAGE PER BOTTLE

NO BYO FOR GROUPS OF 10 OR MORE PATRONS

RIDGEVIEW WINES ARE AVAILABLE AT CELLAR DOOR PRICES

ALL PUBLIC HOLIDAYS INCUR A 10% SURCHARGE

NO SPLIT BILLS AVAILABLE