

To Share

OUR OWN HANDMADE FOCACCIA	9
Extra virgin olive oil, balsamic, whipped butter	
MIXED ITALIAN OLIVES	10
Rosemary, grissini (v)	
LAMB & POTATO MEATBALLS	12
Tomato chutney	

Entrees

OYSTER NATURAL	4 ea
Wasabi, yuzu dressing, lemon (gf)	
CRUMBED HENS EGG	20
Asparagus, pea puree, ricotta, pea shoots, parmesan (v)	
BUFFALO MOZZARELLA	20
Pickled heirloom tomatoes, kale, tomato crumble, basil oil (v)	
BEEF TONNATO	22
Sous vide sirloin, capers, anchovy mayonnaise, boiled egg, parmesan (gf)	
SALMON CRUDO	22
Raw beets, shallots, sour cream, rye, lumpfish roe	
YAMBA PRAWNS	24
Split prawns, garlic, chilli, lemon, parsley, smoked capsicum puree (gf)	

Pasta & Risotto

SAFFRON SPAGHETTINI	e 19
Zucchini, tomato, chilli, garlic, parsley (v)	m 28
RISOTTO	e 19
Porcini, mascarpone, green beans, parmesan (v/gf)	m 28
EGG PAPPARDELLE	e 19
Lamb shoulder, tomato, olives, parmesan	m 28

BYO WINE (PER BOTTLE) 12

A 15% surcharge applies on all public holidays.

Patrons with food allergies or dietary requirements, please inform your wait staff prior to ordering.

All cards incur a 1.5% processing fee.

Mains

RIPPLES BEER BATTERED FISH & CHIPS	28
Herb mayonnaise, dill pickle, chips, lemon	
BARRAMUNDI	35
Broccoli, mussels, shiso, mussel sauce (gf)	
WHOLE SNAPPER	38
Olives, capsicum, butter, lemon, parsley (gf)	
SALMON	36
Radicchio, orange, capers, parsley, almond milk (gf)	
LAMB RUMP	36
Eggplant, green sauce, cauliflower puree, lamb jus	
PORK BELLY	35
Cabbage, spinach, pear, seeded mustard jus (gf)	
BEEF TENDERLOIN	38
Wagyu brisket, red onion, potato & onion truffle puree, beef jus (gf)	

Sides

Chips	8
Steamed green beans with chilli & paprika	9
Sautéed baby potatoes, garlic, mixed herbs	9
Mixed leaf salad, olives, sundried tomato, parmesan, white balsamic dressing	9

Dessert

Amaretto chocolate mousse, sour cherries, chocolate crumbs, chocolate meringue, coconut gelato	15
Passion fruit & banana cheesecake, pineapple chutney, banana gelato	15
Orange custard, chocolate, green tea, pistachio, chocolate gelato	15
Apple, rhubarb, cinnamon, brown sugar biscuit, chervil, rhubarb gelato	15
Gelato & sorbet, house made biscotti (per scoop)	5

Cheese

Selection of local & imported cheeses served with house condiments	24
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