

# Menu

BREAKFAST LUNCH & DINNER

## Nibbles

9

### **Sonoma Sourdough**

Extra virgin olive oil, sea salt, herb butter

12

### **Mixed Marinated Olives**

Sardinian flatbread

16

### **Crumbed Homemade Meatballs**

Napolitana sauce, parmesan

28

### **Antipasto Board**

Prosciutto, salami, pickled mushrooms, ricotta & sundried tomato dip, olive tapenade

## Entrees

4 ea

### **Sydney Rock Oysters**

Shallot dressing, lemon

*Add our Ripples Bloody Mary Shot 3.5*

22

### **Tea Cured Salmon**

Pickled beetroot, horseradish cream, fresh grapes

22

### **Warm Octopus**

Squid ink gnocchi, potato vinaigrette, cherry tomato, sesame seeds, Spanish onion

22

### **Grilled Calamari**

Cauliflower cream, roasted carrots, orange

22

### **Braised Lamb**

Rolled in a filo pastry, confit mushrooms, pickled shallots

19

**Paccheri Pasta Bake**

Stuffed with basil ricotta cheese, tomato pizzaiola sauce

20

**Stracciatella Cheese**

Crispy tortilla, tomato concasse, sultanas, basil pesto, olive dust

20

**Stuffed Zucchini Flowers**

Goat's cheese, mint, fig jam

## Mains

28

**Orecchiette alla Norma**

Fried eggplant, tomato sauce, ricotta salata

26

**Ripples Fish and Chips**

Tartare sauce, lemon

28

**Seafood Salad**

Grilled prawns, sautéed mussels, couscous, fresh vegetables

34

**Barramundi**

Tomato gazpacho, smoked paprika chips, horseradish cream

38

**Whole Baby Snapper**

Toasted almonds, spring onions, beurre noisette

32

**Pork Belly**

Roasted onions, red wine poached pear, Dijon mustard sauce

35

**Rangers Valley Beef Cheeks**

Goat's curd, red cabbage, pickled baby radish, macadamia

36

**250g Scotch Fillet**

Smoked eggplant cream, roasted potatoes

72

## **Braised Whole Lamb Shoulder**

Silverbeet, rosemary potatoes (serves two)

## Sides

8

### **Mixed Leaf Salad**

Carrot, lemon vinaigrette

9

### **Rocket**

Pear, balsamic reduction, extra virgin olive oil

9

### **Roasted Rosemary Potatoes**

9

### **Steamed Vegetables, Lemon**

8

### **Potato Chips**

## Dessert

15

### **Coconut & Malibu Panna Cotta**

Passionfruit, coconut crumble

15

### **Dark Chocolate Mousse**

Orange cake, rum-infused pastry cream, cinnamon crumble

15

### **Mille-Feuille**

Fresh strawberries, Chantilly cream, chocolate flakes

10

**Affogato**

Vanilla ice-cream, espresso, biscotti

*Add liqueur (Frangelico, Amaretto, Kahlua, Cointreau) 14*

12 / 18 / 24

**Cheese**

Choose 1, 2 or 3 cheeses