



RIPPONLEA FOOD & WINE

Functions & Events



At Ripponlea Food & Wine we are completely obsessed
with helping to create amazing memories!

Keeping things first class with signature
flavours & service is our passion.

Please find information enclosed on our large group & function packages.

We are also able to custom design menus
according to your individual needs.





The Spaces



The Wine Room

This cosy, refined space is suitable for either stand up, canape style functions or sit-down dinners.

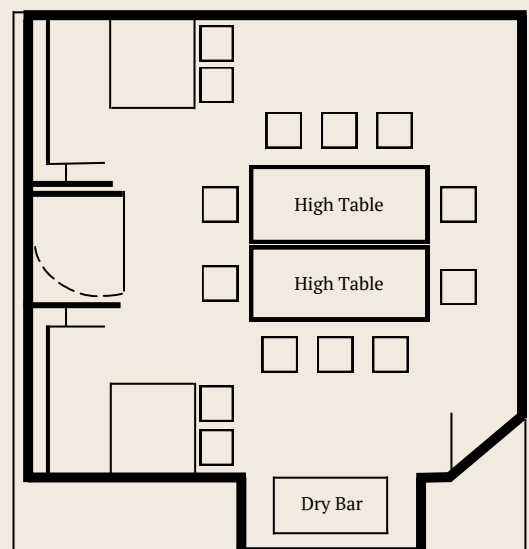
It's a comfortable setting with a welcoming ambiance, & is packed with atmosphere thanks to our adjacent bustling open plan kitchen.

The Wine Room is perfect for a private dinner with one large square table of 10-12 guests or 3-4 separate tables of up to 20 guests.

In The Wine Room we have hosted product launches, pre-wedding drinks, school class functions, birthday celebrations & wine appreciation nights just to name a few!

People - 20 stand up/sit down

Menus - canape/3 course dining



*Furniture will be removed for cocktail events.
 We can position the high tables in different configurations.
 *The seating for our high tables is leather, cushioned tall chairs with a low back.



The Cocktail Bar

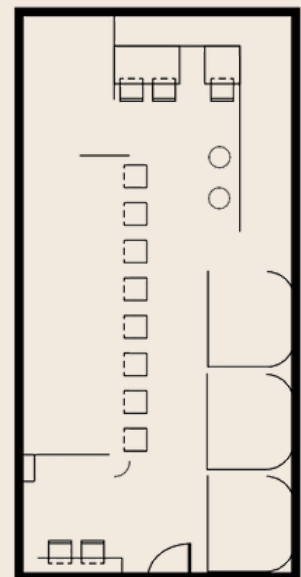
Step up the glam factor with gorgeous plush green velvet booths, dark wood & brushed metal finishes in our charming cocktail bar.

An elegant & sophisticated space perfectly suited to a private stand-up style celebration.

The Cocktail Bar is suitable for school charity functions, media events, birthday celebrations, pre wedding reception drinks & special anniversary celebrations.

People - 45 stand up

Menus - canape





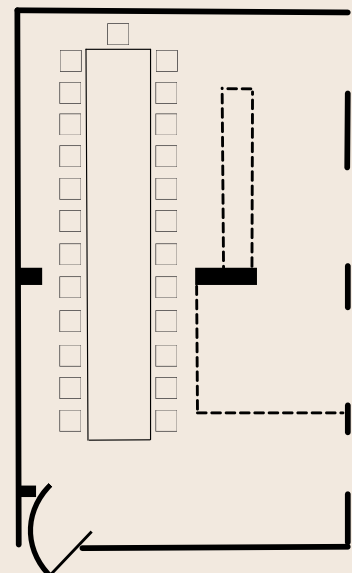
The Front Dining Room

With an effortless mix of textures & tones, our front dining space has a strong sense of atmosphere. Step inside & you'll be instantly transported to downtown New York!

This intimate & sophisticated space works perfectly with one long table & is fantastic for relaxed birthday celebrations, leisurely long lunches, baby/bridal showers or work events.

People - 27 sit down

Menus - 3 course dining





The Menu

Stand Up Canapés

SMALL BITES

Eggplant chips with burnt onion aioli

Slow cooked meatballs with Napoli and pecorino

Smoked chicken, pancetta & gruyere cigars with creamy dill pickle sauce

Mushroom and manchego croquettes

Seasoned Wagyu sausage rolls with homemade tomato relish

Atlantic salmon on crouton, spiced cucumber & avocado salsa, tomato, caper vinaigrette

Mushroom tartlets

King Ora salmon blinis with horseradish crème fraiche, dill, capers

MINI BOWLS/PLATES

Lobster spaghetti

Cauliflower with macadamia hummus, orange & kale crisps

Beer battered barramundi, fries, tartare

Wagyu cheeseburger with pickle

Lobster roll

SWEET

Jam donut cup

Churros with vanilla ice cream and chocolate fudge sauce

Lemon meringue tart

Raspberry sorbet

Choose 4 canapes + 1 mini bowl/plate	\$52 pp
Choose 5 canapes + 1 mini bowl/plate	\$58 pp
Choose 6 canapes + 1 mini bowl/plate	\$64 pp
Additional canapes	\$7 each
Additional mini bowls/plates	\$15 each
Sweet bowls	\$12 each

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 before making your menu selection. We are unable to guarantee that trace elements of allergens will not be present. Please note 10% surcharge on Sundays & Public Holidays.

Sit Down Dinner

Three-course dining \$85pp.

please choose an entrée, main & dessert.
(sides served to the centre of the table for sharing)

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.

Sit Down Dinner

Two-course dining \$69pp.

please choose an entrée and main course.

(canapes & sides additional)

Canapes

Potato rosti, smoked trout, crème fraiche, Yarra Valley trout caviar | 9

Oysters, limoncello granita | 6.5 or 1/2 dozen | 35

Marinated Sicilian green olives | 10

Ocean trout gougère, horseradish, dill, pickled shallots | 11

Mushroom tartlet, leek cream, whipped goats cheese, candied walnuts | 8

Entrées

Turmeric & maple glazed cauliflower florets, macadamia hommus, orange, kale crisps

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

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

Grilled WA prawn on Zelda's sesame toast, prawn mousse, chorizo nagé

Burrata, pastry crisp topped with eggplant caponata, heirloom tomato, cashews & prosciutto

Mains

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

Orecchiette, kale & walnut pesto, roast pumpkin, parmesan cream, pepitas, parmigian

Maffaldine, pork and fennel ragu, parmigiano, pangrattato

Lobster spaghetti aglio e olio, chilli & garlic, crispy caper pangrattato

Merguez spiced lamb noisette, caramelised witlof, red pepper purée, pistachio gremolata

Duck breast, pistachio butter, ruby grapefruit, foliette

From the Grill 250g Porterhouse +5.0

220g Eye Fillet + 10.0

all steaks served with potato pavé, charred shallot petals & horseradish cream

*optional sauce add ons:

pink peppercorn +4.0 | rich red wine jus +4.0 | café de paris butter +3.0

Sides

Fries, pecorino, truffle mayo | 17

Brussels, parmesan emulsion, truffle honey | 18

Eggplant chips, burnt onion aioli | 17

Crispy potato pavé | 8

Zelda's bakery bread, confit garlic truffle butter | 12

House salad, fennel, cabbage, cos, apple, candied walnuts, pomegranate, mint vinaigrette | 15.5

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 before making your menu selection. We are unable to guarantee that trace elements of allergens will not be present. Please note 10% surcharge on Sundays & Public Holidays.



Grazing Boards

A beautiful start to your event. Our grazing boards include a delicious charcuterie selection, Woombye ash brie, Marcel petite comté AOP 12mths, whipped goats feta & spiced honey dip, zucchini, olives, candied walnuts, charred breads & accompaniments.

Small - \$65

Large - \$120

Beverages

Beverage Packs

*All options include unlimited service of the beverage selection below.
Additional time can be added for \$10.0 per hour.*

Daytime Function (from 12.30)
\$60.0 per guest for 3 hours

Evening Function (from 5pm)
\$70.0 per guest for 3 hours

Selection

Bubbles

Varichon & Clerc NV Blanc de Blancs Brut
Seyssel, Savoie, France

White Wine

2017 Motte & Bailey Pinot Grigio
King Valley, VIC

Rosé

2018 All Day Rose
Riverina, VIC

Red Wine

2018 Separation Tree Pinot Noir
Yarra Valley & King Valley, VIC

2016 The Major Shiraz
Heathcote, VIC

Beer

Peroni Nastro Azzurro
4 Pines Pacific Ale

*Plus unlimited teas, coffee, soft drinks,
juices, Capi sparkling water*

Beverage Add Ons

Select one or more of our Add Ons below to level up your Beverage Pack!

Basic Spirits \$15pp, per hour.

Jazz up your Beverage Pack by including unlimited service of vodka, scotch, bourbon & gin for your guests to enjoy.

Custom Gift Cocktail Bottles \$35ea.

A great 'take-home' cocktail gift for your guests. Each cocktail bottle has its own custom label designed to suit your event theme & comes with a cocktail garnish & serving instructions. Serves 2 drinks.

Signature Cocktail \$22pp.

Impress your guests with a designer cocktail on arrival. Provide us with a brief on your favourite flavours & styling, & our Mixologist will do the rest!



Beverages

Beverage Add Ons continued...

Cocktail on Arrival \$20pp.

Select a cocktail from our Classic Cocktail menu, served to guests on arrival.

Bubbles on Arrival, by the glass.

Rangelife Prosecco NV \$15

Drappier Carte D'or Champagne \$28

We also have a large range of sparkling wine & Champagne available on request, including Magnums - price based on selection.

Spirits Bar Packages

Select from our Gin or Vodka Bar options below.

\$460.0 for two bottles & a dedicated bar service.

Extra bottles can be poured on the night at an additional cost.

Gin Bar Package

One bottle of Hendrick's Gin & Four Pillars Gin served from your own dedicated gin bar, including a range of mixers & garnishes.

Vodka Bar Package

One bottle of Baxter Vodka & Grey Goose served from your own dedicated vodka bar, including a range of mixers & garnishes.

Beverages on Consumption

Beverages charged on consumption is available to groups of any size. You can select the beverages prior to your event, including a cocktail you may like your guests to be able to order on the night.

We recommend selecting one sparkling, one white & one red wine for pouring with your meal however, the choice is yours! We will send you our current list to make your selection from. On the night, one bar tab will be set up for payment at the end of your function.

Special Touches

Menu Add-Ons

Select one or more of the options below to add a touch of celebration to the occasion!

Curated Menu \$12pp.

Select your favourite dishes from our menu, in consultation with our Functions Manager. We'll then customise & print your menu's, including a short message from you, as well as table place cards for each guest.

Celebration Cake \$120 (serves approx. 20)

Decadent white chocolate cheesecake, baked in-house & decorated by Chef Fallon. Presented & served, with candles or sparklers.

BYO Celebration Cake \$8pp.

Bring your own cake for our team to serve, candlelit, to your guests. Only available to private bookings.



Let's Party!

15 Glen Eira Rd, Ripponlea VIC 3185

(03) 8804 1313 | info@ripponleafoodandwine.com.au

www.ripponleafoodandwine.com.au

 @rippfoodwine

 Ripponlea Food & Wine

*10% service fee on all Sundays & Public Holidays

