



## 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

## Entrees

- Turmeric & maple glazed cauliflower florets, macadamia hommus, orange, kale crisps | 19
- Hand rolled smoked chicken, pancetta & gruyère cigars, dill pickle sauce | 19.5
- Calamari, chilli, confit garlic, sherry, crispy rosemary, chorizo crumb | 22
- Grilled WA prawn on Zelda's sesame toast, prawn mousse, chorizo nagé | 22
- Burrata, pastry crisp topped with eggplant caponata, heirloom tomato, cashews & prosciutto | 29

## Mains

- Baby barramundi pan seared, beurre blanc, peas & pea gel, cauliflower purée | 39
- Orecchiette, kale & walnut pesto, roast pumpkin, parmesan cream, pepitas, parmigiano | 35
- Maffaldine, pork and fennel ragu, parmigiano, pangrattato | 37
- Lobster spaghetti aglio e olio, chilli & garlic, crispy caper pangrattato | 41
- Merguez spiced lamb noisette, caramelised witlof, red pepper purée, pistachio gremolata | 47
- Duck breast, pistachio butter, ruby grapefruit, foliette salad | 48

From The Grill

250g Porterhouse | 44

220g Eye Fillet | 55

all steaks served with crispy 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

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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.



# R I P P O N L E A F O O D & W I N E

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## Desserts

Apple and almond frangipane tarte tatin with honey mascarpone | 18.5

Molten callebaut dark chocolate fondant & malt ice-cream | 23

Raspberry sorbet with gin & tonic jelly & mint sugar crisp | 19.5

Fal's raspberry & white chocolate baked cheesecake | 22

Golden gaytime ice-cream heart with chocolate mousse, honeycomb, biscuit crumble, peanut praline & caramel | 19.5

3 CHEESE PLATE | 32.0

Woombye ash brie

Marcel Petite comté

Saint Angel triple cream blue

## Digestives

AMARO MONTENEGRO | 12.0

Italian 'liqueur of the virtues' served on the rocks with orange

BROOKIE'S MAC | 13.0

Aussie made (Byron Bay) macadamia liqueur served on the rocks with lime

PEDRO XIMENEZ | 11.5

velvety, rich, dark sherry, served neat

MR BLACK ESPRESSO MARTINI | 22.0

Captain Morgans, Mr Black coffee liqueur, fresh espresso, sugar syrup

DISARONNO | 11.5

Italian almond flavoured liqueur, served on the rocks with lemon

LIMONCELLO | 13.0

Traditional Italian lemon liqueur made in Sorrento, served neat and ice cold

2017 NOBLE ONE BOTRYTIS SEMILLON | 18.5

Australia's favourite sticky...rich, luscious marmalade & apricot decadence

CHOCOLATE NEGRONI | 24.0

London dry gin, sweet vermouth, campari, crème de cacao, chocolate bitters



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