

Nibbles

SONOMA SOURDOUGH	9
Extra virgin olive oil, sea salt, herb butter	
MIXED MARINATED OLIVES	12
Sardinian flatbread	
CRUMBED HOMEMADE MEATBALLS	16
Napolitana sauce, parmesan	
ANTIPASTO BOARD	28
Prosciutto, salami, pickled mushrooms, ricotta & sundried tomato dip, olive tapenade	

Entrées

SYDNEY ROCK OYSTERS	4 ea
Shallot dressing, lemon	
<i>Add our Ripples Bloody Mary Shot</i>	3.5
TEA CURED SALMON	22
Pickled beetroot, horseradish cream, fresh grapes	
WARM OCTOPUS	22
Squid ink gnocchi, potato vinaigrette, cherry tomato, sesame seeds, Spanish onion	
GRILLED CALAMARI	22
Cauliflower cream, butter roasted carrots, orange	
BRAISED LAMB	22
Rolled in filo pastry, confit mushrooms, pickled shallots	
PACCHERI PASTA BAKE	19
Stuffed with basil ricotta cheese, tomato pizzaiola sauce	
STRACCIATELLA CHEESE	20
Crispy tortilla, tomato concasse, sultanas, basil pesto, olive dust	
STUFFED ZUCCHINI FLOWERS	20
Goat's cheese, mint, fig jam	

BYO \$12 per bottle (wine and champagne only)
All cards incur a 1.5% processing fee
A 15% surcharge applies on all public holidays
Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.

Mains

ORECCHIETTE ALLA NORMA	28
Fried eggplant, tomato sauce, ricotta salata	
RIPPLES FISH AND CHIPS	26
Tartare sauce, lemon	
SEAFOOD SALAD	30
Grilled prawns, sautéed mussels, couscous, fresh vegetables	
BARRAMUNDI	34
Tomato gazpacho, smoked paprika chips, horseradish cream	
WHOLE BABY SNAPPER	38
Toasted almond, spring onions, beurre noisette	
PORK BELLY	32
Roasted onions, red wine poached pear, Dijon mustard sauce	
RANGERS VALLEY BEEF CHEEKS	35
Goat's curd, red cabbage, pickled baby radish, macadamia	
250G SCOTCH FILLET	36
Smoked eggplant cream, roasted potatoes	
BRAISED WHOLE LAMB SHOULDER	72
Silverbeet, rosemary potatoes (serves two)	

Sides

MIX LEAF SALAD, CARROT, LEMON VINAIGRETTE	8
ROCKET, PEAR, BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL	9
ROASTED ROSEMARY POTATOES	9
STEAMED VEGETABLES, LEMON	9
POTATO CHIPS	8