

BISTRO MENU



Ripples BISTRO



Please note that while care is taken when catering to dietary requirements, there is a small risk that meals may come into contact with other ingredients whilst being prepared. Please inform staff of any dietary requirements prior to ordering thank you.

STARTERS

CHEESY GARLIC BREAD **\$9**

Focaccia bread with whipped garlic & mozzarella cheese

BRUSCHETTA **\$11**

Slow roasted tomatoes, caramelised onion, feta, basil oil & balsamic glaze

PULLED BEEF BRISKET NACHOS **\$17**

Chipotle BBQ beef with mozzarella cheese, finished with sour cream & guacamole

CRISPY FRIED CHICKEN WINGS **\$12**

Choice of sticky BBQ sauce or Peri Peri

COLD SEAFOOD PLATE - FOR 1 **\$19**

3 natural oysters, local prawns, pickled mussels & marinated baby octopus. Served with cocktail sauce, ponzu & toasted sesame dressing, lemon wedge & salad

HOT CHIPS & GRAVY **\$6 | \$9**

SML LRG

HOT SWEET POTATO CHIPS & AIOLI **\$6 | \$9**

SML LRG

OYSTERS

NATURAL 1/2 DOZEN **\$19**

NATURAL DOZEN **\$35**

KILPATRICK 1/2 DOZEN **\$21**

KILPATRICK DOZEN **\$38**

PONZU & SESAME 1/2 DOZEN **\$20**

PONZU & SESAME DOZEN **\$37**

SALAD

CLASSIC CAESAR SALAD **\$19**

Fresh cos lettuce, crispy bacon, croutons, shaved parmesan, anchovies, soft boiled egg + house made dressing

Add avocado \$4 | cajun chicken \$4 | fresh prawns \$9

THAI BEEF SALAD **\$23**

Fresh lettuce, cucumber, onion, tomato, sliced grilled steak, crispy noodles, crushed peanuts, fresh herbs, bean sprouts & house made Thai dressing

Add avocado \$4 | cajun chicken \$4 | fresh prawns \$9

PASTA

FETTUCINE CARBONARA **\$25**

Sauteed bacon, garlic & black pepper deglazed with white wine & finished with egg cream & shaved parmesan cheese

Add chicken \$4 | fresh prawns \$9 | gluten free pasta +\$3

FETTUCCINE MARINARA **\$28**

Sauteed garlic, prawns, scallops, mussels & baby octopus in a rich tomato Napoli sauce finished with fresh herbs & shaved parmesan cheese

Change to gluten free pasta +\$3

STIR FRY & CURRIES

STEAK & PRAWN STIR FRY **\$28**

Sauteed steak & prawns with stir fry vegetables in a garlic, ginger & oyster sauce finished with toasted sesame seeds & fresh herbs

MALAYSIAN CHICKEN SATAY WITH NOODLES **\$25**

Sauteed chicken & stir fry vegetables in a spicy peanut coconut satay sauce finished with crushed peanuts & fresh herbs

TOFU & VEGETABLE KORMA CURRY ON RICE **\$22**

Sauteed tofu & stir fry vegetable in a rich korma sauce finished with toasted cashews & fresh herbs

SANDWICHES

CAJUN CHICKEN SANDWICH **\$18**

Toasted Turkish bun with cheese, lettuce, tomato, avocado & chive sour cream served with steak house chips

Add bacon \$3 | egg \$2

CLASSIC STEAK SANGA **\$21**

Toasted Turkish bun with cheese, caramelised onion, BBQ sauce, lettuce, tomato, beetroot & char-grilled rib fillet served with steak house chips

Add bacon \$3 | egg \$2 | avocado \$4

PUBLIC HOLIDAY SURCHARGE + 15%

BURGERS

- BEEF BURGER

\$19
- Toasted bun with cheese, caramelised onion, BBQ sauce, lettuce, tomato, beetroot & char-grilled 180g beef patty served with steakhouse chips
- CHICKEN SCHNITTY

\$19
- Toasted bun with cheese, aioli, lettuce, tomato & slaw served with steak house chips
- CRUMBED BARRA BURGER

\$18
- Toasted bun with lime aioli, lettuce, tomato & onion
- BURGER ADD ONS

bacon +\$3 | egg +\$2 | avocado +\$4

LIGHT MEALS

- HALF CHICKEN SCHNITZEL

\$12
- With chips, salad & gravy
- SMALL CRUMBED WHITING

\$12
- With chips, salad & tartare
- SMALL CARBONARA

\$12
- With parmesan cheese
- SMALL SALSA NACHOS

\$12
- With guacamole & sour cream
- CHEESE & BACON MINI PIZZA

\$12
- With hot chips
- 100G RUMP STEAK

\$15
- With chips, salad & gravy

EXTRAS

- SIDES

\$5
- Garden Salad, Roast Vegetables, Mixed Greens, Creamy Mash Potato, Steak House Chips, Sweet Potato Chips
- PREMIUM SAUCES

\$3
- Mushroom, Peppercorn, Creamy Garlic, Diane, Sour Cream
- TRADITIONAL SAUCES

\$2
- Gravy, Tomato, BBQ, Aioli, Tartare, Mustard, Sweet Chilli, Mayonnaise

SEAFOOD

- CRUMBED OR GRILLED BARRAMUNDI

GFO

\$24
- Golden fried crumbed or grilled barramundi with butter & parsley, both served with chips, salad, tartare sauce & lemon wedge
- GARLIC BUTTER BAKED PRAWNS

GFO

\$28
- Prawns baked in garlic butter finished with fresh parsley & chives served with toasted Vienna bread & house salad
- SEAFOOD BASKET

\$38
- Crumbed barramundi, crumbed prawns, crumbed scallops, salt & pepper calamari & battered oysters served with steak house chips, house salad, tartare sauce & lemon
- SALT & PEPPER CALAMARI

\$24
- Served with chips, salad & lime aioli

CHAR GRILLED

- 400G BLACK ANGUS RUMP

\$37
- Char-grilled to your liking + choice of 2 sides and sauce
- 200G BLACK ANGUS RUMP

\$27
- Char-grilled to your liking + choice of 2 sides and sauce
- 300G GRAIN-FED BLACK ANGUS RIB FILLET

\$40
- Char-grilled to your liking + choice of 2 sides and sauce
- TOPPERS: FRESH PRAWNS +\$9 | S&P CALAMARI +\$7 | OYSTER KILPATRICK +\$10

CHICKEN

- CHICKEN SCHNITZEL

\$22
- Golden fried chicken breast schnitzel served with choice of 2 sides & 1 sauce
- CHICKEN PARMIGIANA

\$25
- Golden fried chicken breast schnitzel topped with ham, Napoli sauce & melted mozzarella cheese + choice of 2 sides
- CHICKEN, BACON & CAMEMBERT ROULADE

\$28
- Chicken breast wrapped in bacon topped with camembert cheese served on roasted sweet potato & steamed greens finished with a red currant jus

MAINS

- PROSCIUTTO WRAPPED PORK TENDERLOIN

\$31
- Sliced prosciutto wrapped pork served on garlic butter smashed chats, steamed greens & finished with a spiced peach chutney
- LAMB SHANK BRAISED IN RED WINE

\$29
- Boneless slow cooked lamb shank served with creamy parmesan mash & steamed greens
- SLOW ROASTED BEEF BRISKET

\$33
- Served with sweet potato fries, buttered corn cob & creamy slaw. Finished with sticky chipotle bbq sauce

