

# BISTRO MENU

GF | GFO (GF OPTION)  
VEG | VO | VG (VEGAN)

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.



# Ripples BISTRO

## STARTERS

**CHEESY GARLIC BREAD** **\$9**

Focaccia bread with whipped garlic & mozzarella cheese

**MEZZE PLATTER** **\$12**

Warm flat bread with zesty hummus, marinated olives & vegetables, finished with za'atar

**PULLED BEEF BRISKET NACHOS** **\$15 | \$20**

Pulled chipotle BBQ beef with tomato salsa and mozzarella cheese served over corn chips. Finished with sour cream & guacamole

**CRISPY FRIED CHICKEN WINGS** **\$13**

Choice of sticky BBQ sauce or sweet chilli

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

Natural oysters, local prawns, pickled mussels. Served with cocktail sauce, lemon wedge & salad

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

Kilpatrick oysters, crispy Cajun prawns, Szechuan calamari. Served with lemon, tartare & salad

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

+ cheese \$2 | bacon \$3

**WEDGES WITH SWEET CHILLI & SOUR CREAM** **\$11**

+ cheese \$2 | bacon \$3

## OYSTERS

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

**NATURAL DOZEN** **\$38**

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

**KILPATRICK DOZEN** **\$40**

## SALAD

**SANDHILLS GOURMET CAESAR SALAD** **\$22**

Crisp cos lettuce, toasted focaccia shards, crispy prosciutto, shaved parmesan, poached egg, anchovy & house made dressing

+ avocado \$4 | grilled chicken \$4 | fresh prawns \$8 | crispy cajun prawns \$8

**MOROCCAN SPICED PUMPKIN SALAD** **\$21**

Warm pumpkin and roasted beetroot served over zesty hummus, topped with rocket, spanish onion and semi-dried tomatoes. Finished with extra virgin olive oil, toasted pepitas & za'atar

+ avocado \$4 | grilled chicken \$4 | fresh prawns \$8 | crispy cajun prawns \$8

## PASTA

**CHICKEN, BACON & MUSHROOM LINGUINI** **\$26**

Pan fried chicken breast pieces, bacon and mushroom in garlic and white wine cream sauce with fresh chives and shaved parmesan

+ fresh prawns \$9 | gluten free pasta \$3

**GARLIC & CHILLI PRAWN LINGUINI** **\$29**

Pan seared prawns, roasted capsicum, capers and olives, with a mild garlic, chilli & white wine sauce. Topped with fresh basil & shaved parmesan

+ gluten free pasta \$3

## STIR FRY & CURRIES

**STEAK & PRAWN STIR FRY** **\$29**

Steak & prawns with stir fry vegetables in a garlic, ginger & oyster sauce, served over steamed rice. Finished with toasted sesame seeds & fresh herbs

**CHAR SUI PORK** **\$28**

Braised pork belly pieces stir-fried with Asian vegetables and Singapore noodles. Finished with spring onions & crushed peanuts

**MALAYSIAN VEGETABLE SATAY NOODLES** **\$21**

Stir-fried vegetables in a spicy peanut coconut satay sauce, with Singapore noodles. Finished with crushed peanuts & fresh herbs

+ grilled chicken \$4 | prawns \$8 | beef \$8 | pork belly \$8

## SANDWICHES

**PULLED BRISKET SANGA** **\$20**

Slow cooked chipotle BBQ brisket, mozzarella cheese, lettuce, creamy slaw and pickle. On soft Turkish roll. Served with chips

**CAJUN PRAWN SANGA** **\$20**

Crispy Cajun prawns with cos lettuce, avocado, pickle & aioli. On soft Turkish roll. Served with chips

**CLASSIC STEAK SANGA** **\$20**

Char-grilled rib fillet with cheese, caramelised onion, tomato relish, lettuce, tomato & beetroot on a toasted Turkish bun. Served with chips

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

PUBLIC HOLIDAY SURCHARGE + 15%

## BURGERS

## DOUBLE BACON CHEESE \$19

Two beef patties, double bacon, caramelised onion and cheese on toasted burger bun. With American mustard, tomato relish & pickle. Served with chips

## CHICKEN BACON AVO VO \$19

Garlic and herb marinated chicken breast, grilled on toasted burger bun, with crispy bacon, cheese and avocado. Cos lettuce, tomato and Aioli. Served with chips

## BURGER ADD ONS

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

## LIGHT MEALS

## HALF CHICKEN SCHNITZEL \$13

With chips, salad & gravy

## SMALL CRUMBED WHITING \$13

With chips, salad & tartare

## SMALL BOLOGNESE GFO \$13

With parmesan cheese  
+ gluten free pasta \$3

## CHEESE &amp; BACON MINI PIZZA \$13

With chips

## 100G RUMP STEAK \$15

With chips, salad & gravy

## EXTRAS

## SIDES \$5

Garden Salad, Roast Vegetables, Mixed Greens, Seasoned Wedges (not GF), Chips, Creamy Mash Potato, Sweet Potato Mash

## TOPPERS

Fresh Prawns \$9

Crispy Cajun Prawns \$9

Oysters Kilpatrick \$10

Natural Oysters \$9

Szechuan Calamari \$7

## PREMIUM SAUCES \$3

Creamy Mushroom, Creamy Peppercorn, Red Currant Jus, Diane, Sour Cream

## TRADITIONAL SAUCES \$2

Gravy, Tomato, BBQ, Aioli, Tartare, Mustard, Sweet Chilli, Mayonnaise

## SEAFOOD

## BEER BATTERED FLATHEAD \$25

Golden fried Flat head fillet served with chips, house salad, tartare sauce & lemon

## GARLIC BUTTER BAKED PRAWNS GFO \$28

Prawns baked in garlic butter finished with fresh parsley & chives served with warm focaccia bread & house salad

## CRISPY SKIN SALMON \$31

Pan seared Atlantic salmon with lemon caper & herb butter. Served with chips & house salad

## SZECHUAN PEPPER CALAMARI \$24

Crispy coated calamari pieces dusted in Szechuan pepper. Served with chips, salad & lime aioli

## CRISPY CAJUN PRAWN \$28

Crispy coated Cajun spiced prawns. Served with chips, house salad & garlic herb sour cream

## CHAR GRILLED

## 400G BLACK ANGUS RUMP \$37

Char-grilled to your liking + choice of 2 sides and sauce

## 200G BLACK ANGUS RUMP \$28

Char-grilled to your liking + choice of 2 sides and sauce

## 300G GRAIN-FED RIB FILLET \$40

Char-grilled to your liking + choice of 2 sides and sauce

## 300G MARINATED CHICKEN BREAST \$26

Marinated and char-grilled + choice of 2 sides and sauce

## CHICKEN

## CHICKEN SCHNITZEL VO \$25

Golden fried chicken breast schnitzel served with choice of 2 sides & 1 sauce (+\$1 vegetarian option)

## CHICKEN PARMIGIANA VO \$28

Golden fried chicken breast schnitzel topped with ham, Napoli sauce & melted mozzarella cheese + choice of 2 sides (+\$1 vegetarian option)

## CHICKEN, BRIE &amp; PROSCIUTTO \$31

Oven baked chicken breast stuffed with brie and wrapped in prosciutto with mashed potatoes and mixed greens, finished with red currant jus

## CREAMY MUSTARD MARYLAND \$28

Chicken Maryland slow cooked in creamy white wine and seeded mustard sauce with roasted chat potatoes and mixed greens

## MAINS

## TWICE COOKED CRISPY PORK BELLY \$32

Crispy skin pork belly, served over mashed sweet potato and broccolini. Finished with fig jam & red currant jus

## LAMB SHANK \$30

Braised in mild spiced apricot curry sauce, served over steamed rice and mixed greens. Finished with papadum & riata

## 6HR SLOW ROASTED BEEF BRISKET \$33

Tender 6 hour slow Roasted brisket in chipotle BBQ sauce. Served with seasoned potato wedges, sour cream & Caesar salad