

### **Platters to share...**

Meat feast board: Pork rillettes, merino lamb shoulder croquettes, caper mayo & a free range chicken liver parfait with homemade garden plum chutney & toasted home baked breads

Platter for two \$29

Fish finder board: Salt & pepper chilli squid with lemon & saffron mayo, home-smoked salmon pâté and spiced prawn fish cakes with Asian dipping sauce

Platter for two \$30

Winter vegetable board: Wild mushroom and truffle arancini with black garlic mayo, artichoke, orange and feta salad & tempura vegetables with soy dipping sauce

Platter for two \$27

Whitestone cheese board featuring Mt Domet double cream brie, Windsor Blue & Totara Tasty with homemade quince paste, plum chutney & biscuits

Board for one \$22

Board for two \$39



# *The* **CHEF'S TABLE**

**THE RIPPON HALL**

### ***Sam's Selections***

For parties of ten or more, you will put your trust in Chef Sam Metcalfe's hands. He will put together a meal comprising of a selection of fish, meat and vegetarian sharing boards followed by three different main courses and sides with sharing dessert platter to finish.

Two courses \$55 per guest

Three courses \$68 per guest

### **Mains**

All our mains are on the blackboard. Please ask us for more information

### **Sides**

**\$9**

Hand cut chips with homemade tomato ketchup and garlic mayo  
Duck fat roast potatoes with thyme and garlic

Cumin seed roasted heritage carrots with minted yogurt dressing  
Winter greens with lemon and chilli oil

### **Desserts**

**\$14**

Sticky date pudding with toffee sauce & stem ginger ice cream  
Apple tarte tatin with vanilla ice cream

Crème brûlée with cinnamon poached pears

Warm chocolate brownie with salted caramel ice cream