

# THE CHEF'S TABLE

at  
The Rippon Hall  
by

## Raspberry Creek

FOOD CO.

### SAMPLE MENU

TRUST THE CHEF  
- TWO COURSES \$95 - THREE COURSES \$110 -

*Chefs table has a fixed-priced menu for all guests which includes house-baked bread, starters include up to six different items which are served on platters followed by three main dishes with three sides served family style. Plated alternate drop desserts complete the three courses.*

*The sample menu shows examples of what we shall be serving throughout the winter, Menu items will change weekly and all serious dietary and allergy requirements are catered for.*

*There is also a simple bar snack menu should you just want to drop in for a drink subject to availability.*

---

## PRE-STARTER

BASKETS OF FRESHLY HOUSE-BAKED SOURDOUGH ACCOMPANIED BY WHITESTONE WINSOR  
BLUE CHEESE FONDUE AND OLIVE GROVE QUINCE JELLY

---

## STARTER

*Served sharing platter style, with six starters*

PULLED SPICED BEEF BRISKET & SLAW  
BRIOCHE ROSEMARY & DIJON CRUSTED  
BREAST OF LAMB HARISSA YOGURT  
CITRUS SALSA  
SEARED CHILLI LEMON & GARLIC SQUID  
SMOKED TREVALLY & PRAWN CHOWDER  
TAMARIND & ALE PORK RIBS ICEBERG  
SLAW  
MUSHROOMS A LA GRECQUE  
ZAATAR ROLLED LABNEH BALLS  
WILD MUSHROOM ARANCINI BLACK  
GARLIC AIOLI SHAVED PARMESAN TRUFFLE  
SALT

## MAINS

*Served family banquet style, with three mains*

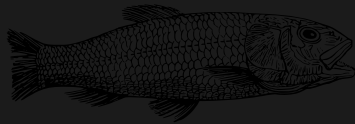
RARE ROAST EYE FILLET, RED WINE  
BRAISED SHALLOTS, GREEN PEPPERCORN  
& SHALLOT SAUCE  
POT ROASTED PORK SHOULDER FENNEL  
APPLE & CIDER WINTER ROOT VEGETABLE  
PUREE  
BAY ROASTED LEG OF LAMB WITH JUNIPER  
& THYME CARAMELIZED ONION  
LEMON CARDAMOM THYME HONEY  
GLAZED FREE-RANGE CHICKEN CITRUS  
LABNEH  
SMOKED SEAFOOD & PRAWN CHOWDER  
SOFT POACHED EGG  
BAKED HAND-ROLLED GNOCCHI WITH  
TOMATO BASIL TORN ORGANIC BURRATA  
WINTER VEGETABLE APRICOT & OLIVE  
GROOVE CHESTNUT TAGINE



# THE CHEF'S TABLE

at  
The Rippon Hall  
by

**Raspberry Creek**  
FOOD CO.



## SAMPLE MENU

---

### SIDES

---

*three sides served with mains*

ROASTED AGRIA SPUDS WITH MISO MAYO

SAUTEED CHORIZO WITH BRAISED  
BUTTERED PUY LENTILS

STEAMED WINTER GREEN LEMON OIL.

CURRY ROASTED CAULIFLOWER  
CORIANDER LIME & COCONUT DRESSING.

CUMIN SEED & TAMARIND GLAZED  
ROASTED CARROTS.

WINTER KALE SALAD CRANBERRY HONEY  
& ALMOND DRESSING

HAND CUT FRIES

### PUDDINGS

---

*two puddings served alternate drop*

STICKY DATE PUDDING VANILLA BEAN ICE  
CREAM & TOFFEE SAUCE

WARM DARK CHOCOLATE BROWNIE WITH  
CHOCOLATE ICE CREAM

LEMON POSSET WITH RASPBERRY  
COMPOTE ORANGE & CARDAMON  
SHORTBREAD

MAGIC ICE CREAM SUNDAE, MERINGUE,  
BERRY COMPOTE & TOASTED ALMONDS

CHIA SEED & COCONUT PUDDING WITH  
MULLED PEARS SPICED MAPLE  
HAZELNUTS

---

## KIDS - \$30

---

*Children 12 & under  
Accompanied with an elderflower fizz drink &  
chocolate ice cream cone for dessert*

CHEESE & TOMATO PIZZA WITH CHIPS

SPAGHETTI BOLOGNESE WITH GRATED  
CHEESE

For Bookings  
021 2060 469

thechefstablewanaka@gmail.com - [www.facebook.com/thechefstablerippon](http://www.facebook.com/thechefstablerippon)

