

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

DEVILLED LAMB'S KIDNEYS WITH BROWN LENTILS, SMOKED BACON & SOURDOUGH TOAST

CHICKEN LIVER PARFAIT RED ONION MARMALADE PICKLED VEGETABLES

GREEN LIP MUSSEL SAFFRON & SMOKED BACON GRATIN

PUY LENTIL RED ONION FETA & CAPER SALAD

CRAB FRITTERS WITH SAFFRON MAYO

ROAST FENNEL, SPROUTS, JERUSALEM ARTICHOKE

CONFIT CHICKEN LEG & SAUTEED CHICKEN LIVER TERRINE

BUTTERNUT SQUASH, TAHINI DIP, MINT & LEMON

MAINS

Served family banquet style, with three mains

RIPPON LEES BRAISED BEEF CHEEKS WITH CARAMELIZED CARROTS ON SOFT POLENTA GREMOLATA

LOW-ROASTED HARISSA LAMB SHOULDER WITH LIME COUSCOUS

BREAST OF LAMB WITH CAPER & MUSTARD GLAZE

COTTAGE PIE WITH BLUE CHEESE MASH

PANKO CRUMBED MARKET FISH PEA MINT PUREE TARTARE SAUCE

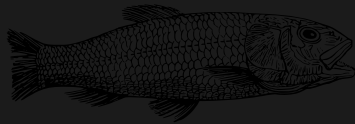
SAUTEED GARLIC MUSHROOM WARM CHICKPEA & HERB PUREE WINTER GREENS



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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
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