

RIPPLEBROOK

Our family is from the Aeolian Island, right next to Sicily. We have named our pizzas after these islands. Our cellar door - Giuseppe's - is named after our beautiful Nonno, from Lipari, who was passionate about his garden and his family. We focus on supplying local, fresh produce from Victoria, with an emphasis on Gippsland. Our food is prepared with the same love and passion that our Nonna Angelina, from Vulcano, cooks to this day. Thanks to our suppliers: GoodFish Project, Green Hills Farm, Away She Grows, Small Batch Roasting Co, Hogget Kitchen, Baw Baw Food Hub, Chai Boy, That's Amore!, Maffra Cheese, Tarago River Cheese Company, Jones Potatoes, Hazeldean Farm, Sailors Grave Brewing, Wholegrain Milling Co., Sunnyhurst Garlic, Gurneys Cider, Karma Kola, Gippsland Jersey.

PLEASE NOTE: Due to COVID-19 we have limited access to produce and will be using a restricted menu. Thank you for your understanding.

MANGIAMMU!

Let us feed you as we know how. Set menu for all groups of 8 or more. Also available for groups of 4+ Be sure to let us know if there are any dietary requirements so we are able to accomodate. Gluten free will incur a \$6 charge.

UNO Antipasto, Schiacciata & Pizza 38 Adult 20 Child 5-12 y.o.

DUE Schiacciata, a chef's selection of Pizza & Dolci 50 Adult 20 Child 5-12 y.o.

PRIMI

GREEN SICILIAN OLIVES - 8

PATATINE FRITTE - 8

Hand cut Jones Potatoes with aioli

SCHIACCIATA - 15

Our famous herb bread with fior di latte, rosemary, garlic, olive oil, salt

ARANCINI - 12

Two pumpkin, rosemary arancini w home made passata

ANTIPASTO - 38

A selection of Gippsland cheese, cured meats, seasonal pickled vegetables, pizza schiacciata

INSALATA

GARDEN SALAD - 8

A selection of fresh, local ingredients

PIZZA SICILIANA 12"

Gluten free will incur a \$6 charge per pizza

ALICUDI - 22

Homemade passata, fior di latte, basil, olive oil (v)

SALINA - 26

Homemade passata, olives, basil, parmesan, fior di latte, portobello mushroom, pine nuts, fresh buffalo mozzarella, rocket, olive oil (v)

PANAREA - 26

Jones Potatoes, garlic, fior di latte, rosemary, lemon, fresh buffalo mozzarella (v)

LIPARI - 28

Homemade passata, buffalo mozzarella, anchovies, olives, capers, basil, olive oil

VULCANO - 28

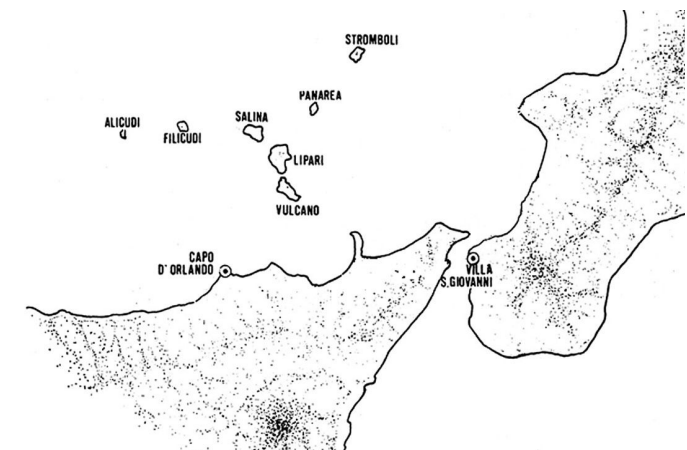
Homemade passata, fior di latte, nduja, salami

BASILUZZO - 28

Garlic, cherry tomato, pickled red onion, fresh prosciutto, buffalo mozzarella, olive oil

FILICUDI - 28

Garlic prawn, parsley, fior di latte, capers, olive oil



10% surcharge on public holidays

RIPPLEBROOK

*We are a second generation family from the Aeolian Islands producing premium wines from our dry-grown, organic, single vineyard.
We make Sparkling, Chardonnay, Pinot Noir, Merlot, Shiraz and Cabernet Sauvignon.*

VINI

SPUMANTE

Angelina Sparkling	10 / 40
Rahona Valley NV Rosé	10 / 40

BIANCI

Zio Frank Chardonnay 2018	10 / 40
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ROSSO

Bedda Rosé Merlot 2018	8 / 35
Peppino Pinot Noir 2018	10 / 40
Raffaele Merlot 2017	8 / 35
Giuseppe's Daughters Cabernet 2017	10 / 40

DOLCI

Fortified Chardonnay/Pinot Noir	8 / 18
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BIRRE

Sailors Grave Red IPA, IPA, Goes Ale & Draught 330mL	8
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BEVANDE

Karma Cola organic Soft drinks	4,5
Sparkling Mineral Water - 1L/500mL San Pellegrino Bottle	8/5
Small Batch Coffee	4,5
Assorted Teas	4,5
Hot Chocolate	4,5
Affogato/Affogato Frangelico	10/15
Chai Latte	5,5
Iced Coffee/Chocolate - served with ice cream	8
Kids Ice cream sundae (chocolate/strawberry)	6
Soy & oat	0,5

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