

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.

MANGIAMMU

Let us feed you! Minimum 4 people. Required for groups of 8 or more.

UNO - 38

Antipasto, Schiacciata & Pizza

DUE - 38

Schiacciata, a chef's selection of Pizza & Insalata

*Prices for kids (5-12): Uno - 20, Due - 20

Please advise of any dietary requirements. Gluten free will incur a \$6 charge per pizza.

PRIMO

PATATINE FRITTE - 8

Chips served with aioli

SCHIACCIATA - 15

Our famous herb bread with rosemary, garlic, olive oil, salt

VERDURA - 22

A selection of oven roasted and pickled seasonal vegetables served with garlic bread

SMOKED ALPINE TROUT - 22

Noojee whole smoked trout, pickled vegetables, pizza schiacciata

ANTIPASTO - 38

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

SECONDI

WHOLE WOOD FIRED FISH - 25

Fresh whiting, Jones potatoes and salad

PIZZA SICILIANA 12"

FILICUDI - 18

Homemade passata, oregano, basil, olive oil

ALICUDI - 22

Homemade passata, fior di latte, basil, olive oil

LIPARI - 28

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

VULCANO - 28

Homemade passata, mozzarella, spicy salami, roasted capsicum

BASILUZZO - 28

Garlic, cherry tomato, pickled red onion, fresh prosciutto, fresh fior di latte, olive oil

SALINA - 28

Garlic, ricotta, eggplant, cherry tomatoes, zucchini, pine nuts, fresh basil, olive oil

PANAREA - 28

Homemade passata, mozzarella, ham, olives

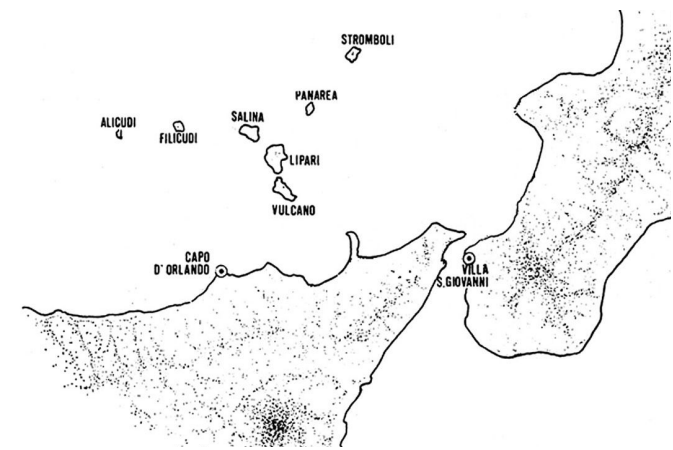
MELENZANE - 28

Homemade passata, oregano, ricotta, eggplant, pancetta, fresh basil, grated parmesan

INSALATA

Mixed garden greens, radish olive oil, Hazeldean Farm apple cider vinegar 14

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

Cuvee Brut	12 / 50
Shiraz	10 / 40
Innocent Bystander Moscato	10 / 40
Rahona Valley Rosé	14 / 60

BIANCI

Zio Frank Chardonnay 2018	10 / 40
Zia Lina Chardonnay 2017	10 / 40

ROSSO

Bedda Rosé Merlot 2018	8 / 35
Peppino Pinot Noir 2018	10 / 40
Raffaele Merlot 2017	8 / 35
Giuseppe's Daughters Cabernet 2015	10 / 40
Shiraz 2014	10 / 40

DOLCI

FORTIFIED CHARDONNAY	8 / 18
Pinot Noir	
AFFOGATO - 10	
Coffee, ice cream, + frangelico - 15	
LEMON CURD TART - 15	
With cream or ice cream	

BIRRE

Sailors Grave Gose Ale, IPA, & Draught 330mL	8
Sailors Grave Crystal Healing Sour Ale 330mL	10
Gurney's Cider	12
Loch Brewery Pale Ale or Country Ale 500mL	12

SPIRITO

Spirits & Mixers	12
Espresso Martini	18
Aperol Spritz	18
Rose' Spritz	18
Negroni	18

BEVANDE

Karma Cola organic Soft drinks	4,5
Sparkling Mineral Water - 1L San Pellegrino Bottle	8
Organic apple juice	6
Small Batch Coffee	4,5
Assorted Teas	4,5
Hot Chocolate	4,5
Chai Latte	5,5
Iced Coffee/Chocolate - served with ice cream	8
Soy & oat	0,5

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