

# R Y N E

*Chef's signatures...*

**6 Course - \$140 per person**

*An opening...*

**Saltimbocca Jurassic Quail**

figs, grilled cauliflower, dried broccoli, vincotto

\$24

**"Trout Amandine"**

capers, lemon, rye, brown butter

\$24

**Hiramasa Kingfish**

yuzu, tomatillo, black olive dust, wasabi leaf

\$25

**Pan Fried Scallops**

confit duck, shimeji, black garlic, pistachio, cos & hazelnut

\$24

**Crispy Skin Berkshire Pork Belly**

spiced marinated pineapple, red pepper jam, crisp spring onion

\$24

**New Season Asparagus**

blood orange, hazelnut crumb, citrus sabayon

\$19

*The main event...*

**Olive Oil Confit Ora King Salmon**

linguine of calamari, red wine, nashi pear, pancetta, nero

\$39

**Pan Fried Fingers of John Dory**

asparagus, yellow squash, clams, parsley jus

\$38

**Slow Roast Spring Chicken**

herb crust, onions, peas, broad beans, confit tomato, tarragon

\$35

**Pan Fried Duck Breast**

wattle seed tart, witlof, confit lemon, arabica sauce

\$39

**Trompette Crusted Saltgrass Lamb Loin**

pea puree, broad beans, herb gnocchi, onions, black garlic

\$39

**Tempura Zucchini Flowers**

spring vegetables, preserved lemon, confit cherry tomatoes, black olives, herb emulsion

\$33

*Bigger plates to share...*

**Sher Wagyu 7+ (500g), asparagus, balsamic onions, red wine sauce**

\$100

**Spring Lamb Shoulder, flageolet bean ragu scented with cep, sweet garlic sauce**

\$60

*Accompaniments...*

*\$9 each*

Spring salad of pea shoots, barrel aged feta, sugar snap, soft herbs

Roast sebago potatoes, duck butter, chives

Roast zucchini, romesco, anchovy crumb

*Sundays Specials...*

**4 Course Lunch**

\$68

**2 Course Kids Meal**

\$10

*Please note, all credit card payments incur a processing fee  
There is a 10% Surcharge on all Public Holidays*

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## BAR MENU

### **Crispy Chicken Wings (4pcs)**

bois boudran

\$8

### **Spicy Tempura Prawns**

chilli aioli

\$12

### **Salt & Pepper Calamari**

lemon aioli

\$12

### **Mushroom Arancini (3pcs)**

lemon aioli

\$8

### **Corn Polenta Chips (4pcs)**

harissa

\$8

### **Wagyu Beef Cheek Croquettes (2pcs)**

truffle mayonnaise

\$8

### **Jamón Ibérico (30g)**

pickled vegetables, sesame lavosh

\$23

### **Wagyu Bresola (30g)**

pickled vegetables, sesame lavosh

\$20

À la carte menu also available on request  
Please ask our friendly staff members

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## *To Completion...*

### **Cheese Selection**

Black Savourine (Victoria)  
Grain d'Orge Camembert (France)  
Wensleydale (UK)  
Hand-Ladled Traditional Stilton (England)  
\$12 each / \$32 for three

### **Valrhona 64 Manjari Soufflé**

coffee anglaise, double cream ice cream, kahlua  
\$19

### **Strawberry & Cream**

shortbread, mascarpone cream, basil, sorbet  
\$17

### **Coconut & Mango**

buffalo yoghurt cream, coconut curd, mango sorbet  
\$17

## *Perhaps a Nightcap?*

### **2014 Carmes De Rieussec, Sauternes, Bordeaux**

\$18 glass / \$70 bottle (375ml)

### **2015 Georg Breuer Riesling Auslese, Rheingau, Germany**

\$21 glass / \$82 bottle (375ml)

### **Lustau Pedro Ximenez 'San Emilio', Jerez, Spain**

\$15 glass / \$105 bottle (750ml)

### **Ryne Martini**

Arktica vodka, kahlua chocolate, chilli  
\$20