

RIPE

SASSAFRAS



celebrate with us

Ripe Australian Produce
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Ripe is located in the heart of Sassafras, in the Dandenong Ranges, about 45 minutes east of Melbourne. The venue is centred around a quaint building which was originally a family home dating back to the early 1900's. The main building has kept the original period features, providing a charming, cosy and inviting dining space. There is also a front deck that welcomes our guests with their furry friends.

We welcome larger groups to our back deck, a stunning alfresco dining space at the rear of the building. This is surrounded by French doors that frame the outdoor trees and open to the elements in the warmer months with a built in fireplace to keep you snug on the cooler days.

The venue is owned and run by hills locals who love what we do. Our focus is to give your group a wonderful experience. We serve Melba organic specialty coffee, specialty teas, Lindt hot chocolate and boutique wine and craft beers from regional Victoria. Our quality ingredients are sourced predominantly from local suppliers who have also adopted ethical and sustainable practices. Our menu is modern Australian and meals are made from scratch in-house.

The Venue

The Main Room





The Tea Room

The Back Deck





Breakfast / Brunch

Available Monday to Sunday : 8am to 10am



Catching up with family and friends to celebrate is special. So, we have created a brunch menu to ensure a smooth and efficient service for larger groups. You will also have your own dedicated waitstaff, so you can relax and enjoy time together making wonderful memories.

The brunch menu includes a regular coffee, small Lindt hot chocolate, spicy chai latte or pot of tea with your choice of milk, a selection of four dishes that are accompanied with our big breakfast platters for sharing - vegan and gluten free guests are also catered for - see menu attached. And we finish off the feast with a platter selection of our delicious house made cakes.

We will happily work with you to feed the smaller folk! Children under 12 years can order off the al la carte kids menu.

The fine print

- The Feed Me Brunch menu is \$40 per person. Weekends incur a 10% surcharge and public holidays 15%. 1% card charge.
- The venue seats around 40 guests on the back deck
- Numbers to be confirmed 7 days prior to the event
- A booking link for your event will be set-up on our website for you or your guests to pre-book, pre-pay and notify any dietary requirements, giving you one less thing to think about. Cancellations with a refund less card fees can be made up to 48 hours prior.
- Bookings are for a 105 minute duration. The allocated booking time cannot be extended.
- Your first drink is included in the package (as per the menu), subsequent drinks are additional
- Additional sides can be purchased
- You will have dedicated waitstaff to look after you
- Groups will be seated at tables of 8
- Celebratory cakes can be pre-ordered. We do not accept cakes brought in



Prices current as at August 2023

Brunch Menu - \$40 pp



- A choice of espresso based coffee, Lindt hot chocolate, spicy chai latte, pot of tea or juice
- Guests will select *either*
 - **Guacamole Smash (V or Ve)** - guacamole (smashed avocado, lemon juice, red onion and parsley) served on sourdough toast finished with a sprinkling of toasted seeds, micro herbs and your choice of feta or vegan feta
 - **Pumpkin Smash (Ve)** - roast pumpkin seasoned with Mt Zero herb olive oil, dukkah, plant based feta and toasted pecans on sourdough toast
 - **Eggs on Toast** - two genuine free range poached eggs on a slice of sourdough toast
 - **Rustica Sourdough (Ve) or Croissant or Fruit Toast served with Crunchy Granola (Ve)**
Toast served with your choice of condiment | Croissant with jam | Fruit Toast with butter

House made toasted granola with cashews, almonds and macadamia nuts, sunflower and pumpkin seeds, pure Canadian maple syrup, coconut flakes and oats. Served with rhubarb jerky, seasonal fruit and coconut yoghurt

Platters will accompany these meals and include:

- platter 1 - premium middle rash bacon, beef chipolatas, house made potato rosti, roast tomato, sauteed field mushrooms and wilted spinach, spicy baked beans

Option for guests to add (additional): house made hollandaise sauce, halloumi, fermented chilli

- platter 2 - a selection of house made cakes will be served after the main meals





Booking Enquiries :

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