

GREEN *Fields*

BAR + RESTAURANT

Dinner A La Carte Menu

ENTRÉES | \$17 ea

Tuna, prawn ceviche, avocado puree, pickle onion, Cassava cracker (gf)
Crispy pork belly with peanuts papaya salad (v)
Roasted beetroot, whipped goats chevre, glazed walnuts segment orange (v, gf, vo)

MAINS | \$35 ea

Chargrilled pork chop, crushed garlic and chat potato, creamy cabbage with ham (gf)
Roast barramundi fillet, spinach, celeriac puree, prawn butter sauce (gf)
Hand rolled gnocchi, basil tomato ragu, confit melody tomato, crispy parmesan chips (gf, vgo, vo)
Roast Pasture raised beef tenderloin, truffle mash, spinach, mushroom duxelles (\$12 supplement)

SIDES | \$8 ea

Grilled sugarloaf cabbage, miso dressing (v,gf)
Broccolini, labneh, dukkah (gf)
Butter lettuce, toasted hazelnut, shallot dressing (vg,gf)
Shoestring fries (vg,gf)
House made focaccia, flavoured butter

DESSERTS | \$12 ea

Apple crumble pannacotta
Chocolate heaven cake, crème fraiche
Affogato (gf)
Coffee and petit fours (gf)

(gf) gluten free | (gfo) gluten free option available | (df) dairy free | (dfo) dairy free option available
(v) vegetarian | (vo) vegetarian option available | (vg) vegan | (vgo) vegan option available

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