

GREEN *Fields*

BAR + RESTAURANT

Dinner A La Carte Menu

ENTRÉES | \$18 ea

Spicy Nduja and buffalo mozzarella arancini, parsley aioli, crispy pork skin
Roasted beetroot salad, whipped goats chevre, orange, glazed walnuts, sourdough crumb **vgo,gfo,v**
Crispy calamari, Vietnamese slaw, toasted peanut sauce, chilli, coriander and mint

MAINS | \$37 ea

Hand formed gnocchi, Tuscan kale pesto, pepita seeds, Truffled Pecorino Romano **v,vgo,gfo**
Chargrilled pork chop, toasted farro risotto, spinach, pumpkin puree,
lemon, parsley and chorizo ragu
Roast barramundi fillet, Miso sauce, tobiko, sugar loaf cabbage, edamame, crispy sweet potato **gf**

Roast Pasture raised fillet steak au poivre, smoked onion soubise, shoestring fries (\$9 supplement)
Grilled 250g Rangers Valley Black Angus sirloin steak, Truffled mustard, lemon, shoestring fries
(\$18 supplement)

SIDES | \$8 ea

Chargrilled broccolini, labneh, dukkha
Green leaf salad, caramelised apple balsamic
Shoestring fries
House made focaccia, flavoured butter

DESSERTS | \$14 ea

Vanilla pannacotta, strawberries, shortbread crumb **gfo**
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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