

GREEN *Fields*

BAR + RESTAURANT

SET MENU

2 courses \$39

3 courses \$44

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**
Salt and pepper calamari, lime mayo **gf**

Hand formed gnocchi, Tuscan kale pesto, pepita seeds, Truffled pecorino Romano **v,vgo,gfo**
Chargrilled pork chop, toasted farro risotto, pumpkin puree, lemon, parsley and chorizo ragu
Grilled golden snapper, spinach, saffron braised fennel, citrus fruits, black olive caramel **gf**

Roast Pasture raised fillet steak au poivre, triple cooked chips (\$9 supplement)
Grilled 250g Rangers Valley Black Angus sirloin steak, Truffled mustard, lemon, triple cooked chips
(\$18 supplement)

Vanilla pannacotta, strawberries, shortbread crumb **gfo**
Affogato
Coffee and petit fours

SIDES | \$8 ea

Roast sugar loaf cabbage, miso and sesame
Green leaf salad, caramelised apple balsamic dressing
Shoestring fries
House made focaccia, flavoured butter

(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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