

GREENFields

BAR + RESTAURANT

DINNER A LA CARTE MENU

ENTRÉES

Yellow fin tuna tartare Kafir lime, nam jim, cassava cracker, chilli, coriander gf	\$18
Pumpkin hummus toasted focaccia gfo,vg	\$15
Pork, duck and shitake mushroom terrine Beetroot relish, cornichons, toast	\$17

MAINS

Mushroom gnocchi Fior de latte, olive oil, parmesan v,vg, gfo	\$28
Chargrilled pork sirloin, pecorino sausage Braised 'Puy' lentils and pancetta, Caponata gf	\$36
Roast Barramundi fillet Spinach, creamed potato, white wine prawn velouté gf	\$36
Roast pasture raised fillet steak au poivre Shoestring fries gf	\$45
Grilled 250g Phoenix Wagyu Sirloin (MB 4-5) Horse radish cream, shoestring fries gf	\$56

SIDES | \$8 ea

Chargrilled carrot, hung yoghurt, almond dukkha
Rocket and parmesan salad
Grilled broccolini and asparagus, miso dressing, sesame
Shoestring fries

DESSERTS | \$14 ea

Chocolate mousse, orange, shortbread crumble, lemon balm
Affogato
Coffee and petit fours

(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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