

GREENFields

BAR + RESTAURANT

SET MENU

2 courses \$39

3 courses \$44

House baked focaccia, flavoured butter of the day \$5

ENTRÉES

Stracciatella, peach and heirloom tomato
Basil, caramelised apple balsamic v,vgo,gf

House made gnocchi
Beef shin ragu, truffled pecorino gfo

Seared tuna tartare
Kafir lime, chilli, coriander, avocado puree gf

MAINS

Grilled truffled polenta
Roasted mushrooms, fior de latte, gremolata, parmesan v,gf

Chargrilled pork sirloin, pecorino sausage
Braised 'Puy' lentils and pancetta, salsa verde gf

Roast Barramundi fillet
Spinach, creamed potato, white wine prawn velouté gf

Grilled 250g Diamantina Wagyu sirloin (MB 3)
Horseradish cream, lemon, shoestring fries (\$12 supplement)

Roasted 250g Fillet steak "au poivre"
Shoestring fries (\$8 supplement)

DESSERTS

White chocolate pot, mango, strawberry, toasted coconut gf
Baked plums, honey thyme labne, toasted almonds gf
Affogato gf

SIDES | \$8 ea

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

Chocolate truffles \$6

(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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