

GREENFields

BAR + RESTAURANT

DINNER A LA CARTE MENU

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

ENTRÉES

Stracciatella, peach and heirloom tomato \$17
Basil, caramelised apple balsamic v,vgo,gf

House made gnocchi \$17
Beef shin ragu, truffled pecorino gfo

Seared tuna tartare \$17
Kafir lime, chilli, coriander, avocado puree gf

MAINS

Grilled truffled polenta \$28
Roasted mushrooms, fior de latte, gremolata, parmesan v,gf

Chargrilled pork sirloin, pecorino sausage \$34
Braised 'Puy' lentils and pancetta, Salsa verde gf

Roast Barramundi fillet \$36
Spinach, creamed potato, white wine prawn velouté gf

Grilled 250g Diamantina Wagyu sirloin (MB 3) \$48
Horseradish cream, lemon, shoestring fries gf

Roasted 250g Fillet steak "au poivre" \$42
Shoestring fries

SIDES | \$8 ea

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

DESSERTS | \$14 ea

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

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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