

GREENFields

BAR + RESTAURANT

SET MENU

2 courses \$39

3 courses \$44

House baked focaccia, whipped macadamia butter \$5

ENTRÉES

Prawn, cod brandade and saffron croquette
Serrano ham, red pepper sauce

Marinated baby beetroot and parsley salad
Hummus, grilled focaccia vg, gfo

House made gnocchi
Beef shin ragu, parmesan gfo

MAINS

Grilled truffled polenta
Roasted mushrooms, Cavallo Nero, Stracciatella, gremolata v, gf

Roast free range chicken
Cauliflower puree, pecorino sausage, spiced brown butter, chicken jus gf

Roast Barramundi fillet
Green papaya salad, peanut sauce, grilled prawns 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

Vanilla Pannacotta, baked plums, shortbread and almond crumble gfo
Flourless chocolate cake, crème fraîche 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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