

GREENFields

BAR + RESTAURANT

SET MENU

2 courses \$39

3 courses \$44

House baked focaccia, whipped macadamia butter \$ 5

ENTRÉES

Pork and duck terrine

Beetroot relish, toast gfo

Prawn, cod brandade and saffron croquette

Chorizo, red pepper sauce

Crispy eggplant salad

Green papaya, apple, cucumber, toasted peanuts, nam jim dressing vo,vgo, gf

MAINS

Mushroom gnocchi

Buffalo curd, olive oil, parmesan, pangrattata v,gfo

Roast chicken

Braised Cannalini beans, wilted spinach, pecorino sausage, Salsa verde gf

Baked barramundi in Vermouth

Mushrooms, celeriac puree, crispy royal blue potatoes gf

Roasted 250g Fillet steak “au poivre”

Shoestring fries (\$12 supplement)

Chargrilled 250g Diamontina wagyu sirloin (MB 3)

Horseradish cream, Shoestring fries (supplement \$16)

DESSERTS

Chocolate mousse, orange, almond cacao gf

Floating islands, crème anglaise, caramel sauce, almond praline 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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