

GREENFields

BAR + RESTAURANT

SET MENU

2 courses \$39

3 courses \$44

House baked focaccia, whipped macadamia butter \$5

ENTRÉES

Seared Yellowfin tuna

Green papaya, cucumber, toasted peanuts, nam jim dressing gf

Pork and duck terrine

Beetroot relish, toast gfo

Grilled eggplant and chorizo salad

Chickpea hummus, Spring onion and sherry vinegar dressing vo,vgo, gf

MAINS

Mushroom gnocchi

Buffalo curd, olive oil, parmesan v,gfo

Roast chicken

Braised Cannellini 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 Diamantina 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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