

GREENFields

BAR + RESTAURANT

DINNER A LA CARTE MENU

House baked focaccia, whipped macadamia butter \$5

ENTRÉES

Seared Yellowfin tuna \$17
Green papaya, cucumber, toasted peanuts, nam jim dressing gf

Grilled eggplant and chorizo salad \$16
Chickpea hummus, Spring onion and sherry vinegar dressing vo,vgo, gf

Pork and duck terrine \$17
Beetroot relish, toast gfo

MAINS

Mushroom gnocchi \$28
Buffalo curd, olive oil, parmesan v,gfo

Roast chicken \$29
Braised Cannellini beans, wilted spinach, pecorino sausage, Salsa verde gf

Baked barramundi in Vermouth \$36
Mushrooms, celeriac puree, crispy royal blue potatoes gf

Roasted 250g Fillet steak “au poivre” \$49
Shoestring fries

Chargrilled 250g Diamontina wagyu sirloin (MB 3) \$56
Horseradish cream, 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

Chocolate mousse, orange, almond cacao gf
Floating islands, crème anglaise, caramel sauce, almond praline 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