

GREENFields

BAR + RESTAURANT

SET MENU

2 courses \$39

3 courses \$44

House baked focaccia, whipped macadamia butter \$5

ENTRÉES

Fennel and sausage ragu bianco

Potato gnocchi, pangrattata, truffled pecorino gfo

Chargrilled squid and prawn salad

Lemon grass, toasted rice, herb salad, chilli and peanut dressing

Pumpkin, lentil, coriander and coconut soup

house baked focaccia vg, gfo

MAINS

Tomato risotto

Crispy zucchini flower, goats chevre vgo, gf

Grilled Pork cutlet

Braised pearl barley, chorizo and eggplant jam, celeriac puree, crispy saltbush gf

Roast Humpty doo barramundi

Seaweed butter, Avruga caviar, braised leeks, crispy potato gfo

Roast Pasture raised fillet steak

Potato terrine, mustard crème fraiche, melted onions and shimeji mushrooms gf
(\$14 supplement)

DESSERTS

Floating islands gf

Sticky date pudding, vanilla ice cream

Affogato gf

SIDES | \$8 ea

Crispy beef fat potatoes, parsley vinaigrette

Butterleaf salad, shallot dressing, mint

Shoestring fries

Charred greens, Labneh, almond dukkha

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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