

GREENFields

BAR + RESTAURANT

DINNER A LA CARTE MENU

House baked focaccia, whipped macadamia butter \$ 5

ENTRÉES

Fennel and sausage ragu bianco
Potato gnocchi, pangrattata, truffled pecorino gfo
18

Chargrilled squid and prawn salad
Lemon grass, toasted rice, herb salad, chilli and peanut dressing
18

Pumpkin, lentil, coriander and coconut soup
house baked focaccia vg, gfo
16

MAINS

Tomato risotto
Crispy zucchini flower, goats chevre vgo, gf
32

Grilled Pork cutlet
Braised pearl barley, chorizo and eggplant jam, crispy saltbush gf
34

Roast Humpty doo barramundi
Seaweed butter, Avruga caviar, braised leeks, crispy potato gfo
36

Roast Pasture raised fillet steak
Potato terrine, mustard crème fraiche, melted onions and shimeji mushrooms gf
52

DESSERTS \$ 14

Floating islands gf
Sticky date pudding, vanilla ice cream
Affogato gf

SIDES | \$ 8

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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