

GREENFields

BAR + RESTAURANT

SET MENU

2 courses \$39

3 courses \$44

House baked focaccia, whipped macadamia butter \$5

ENTRÉES

Potato gnocchi, duck ragu
pangrattata, parmesan gfo

Cod brandade, prawn and saffron croquette, grilled chorizo sausage,
sweet and sour red pepper sauce

Cream of cauliflower soup
Parmesan croutons, mature cheddar, house baked focaccia v, gfo

MAINS

Calabrese sausage and pumpkin risotto
Stracciatella, Gremolata vgo, gf

Grilled lamb rump, lemon, chilli and rosemary,
Braised puy lentils, spinach, salsa verde gf

Braised Humpty doo barramundi
crispy potato, mushroom and vermouth sauce gf

Roast Pasture raised fillet steak
Fondant potato, horseradish crème fraiche (\$14 supplement)

500g Chateaubriand for two, shoestring fries, pepper sauce
(market price, please check with server)

DESSERTS

Floating islands gf
Chocolate mousse, Orange, almond crumb gfo
Affogato gf

SIDES | \$8 ea

Rocket and parmesan salad
Shoestring fries
Paris mash
Charred broccolini, and snow peas, 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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