

GREENFields

BAR + RESTAURANT

DINNER A LA CARTE MENU

House baked focaccia, Whipped macadamia butter \$5

ENTRÉES

Potato gnocchi, duck ragu
pangrattata, parmesan gfo \$17

Cod brandade, prawn and saffron croquette, grilled chorizo sausage,
sweet and sour red pepper sauce \$17

Cream of cauliflower soup
Parmesan croutons, mature cheddar, house baked focaccia v, gfo \$15

MAINS

Calabrese sausage and pumpkin risotto
Stracciatella, Gremolata vgo, gf \$28

Grilled lamb rump, lemon, chilli and rosemary,
Braised puy lentils, spinach, salsa verde gf \$36

Braised Humpty doo barramundi
crispy potato, mushroom and vermouth sauce gf \$36

Roast Pasture raised fillet steak
Fondant potato, horseradish crème fraiche \$48

500g Chateaubriand (for two) shoestring fries, peppercorn sauce \$110

SIDES | \$8 ea

Rocket and parmesan salad
Grilled broccolini, labneh, dukkha
Paris mash
Shoestring fries

DESSERTS | \$14 ea

Floating islands gf
Chocolate mousse, Orange, almond crumb gfo
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

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