

GREENFields

BAR + RESTAURANT

SET MENU

2 courses \$39

3 courses \$44

ENTRÉ

House baked focaccia, whipped macadamia butter

Chickpea hummus, zatar roasted chickpeas, pomegranate, soft goats' cheese, mint v, vgo

Roasted cauliflower soup, mature cheddar, croutons v, gfo, vgo

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

MAINS

Pumpkin risotto, Calabrian pepper sausage, gremolata, vgo, gf, vo

Braised Humpty Doo barramundi fillet, potato puree, mushrooms and vermouth (A) gf

Roast rump of lamb, pearl barley risotto, red onion aggro dolce, salsa verde

Roast Pasture raised fillet steak, horseradish crème fraiche, crispy beef tallow potatoes gf
(\$14 supplement)

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

SIDES | \$8 ea

Rocket and parmesan salad

Paris mash

Grilled broccolini, labneh, dukkha

Shoestring fries

House baked focaccia, whipped macadamia butter

\$5

DESSERTS

Floating island, crème Anglaise, almond praline, strawberry, mint gf

Chocolate mousse, Orange, almond crumb 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

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