

GREENFields

BAR + RESTAURANT

DINNER A LA CARTE MENU

ENTRÉES

House baked focaccia, whipped macadamia butter	\$5
Chickpea hummus, zatar roasted chickpeas, soft goats cheese	\$15
Roasted cauliflower soup, mature cheddar, croutons v, gfo, vgo	\$15
Crispy fried chicken, Korean buffalo sauce, nori ranch dressing, celery	\$17
Cod brandade, prawn and saffron croquette, grilled chorizo sausage, sweet and sour red pepper sauce (M)	\$18

MAINS

Pumpkin risotto, Calabrian pepper sausage, gremolata, vgo, gf, vo	\$28
Duck ragu, gnocchi, pangratatta, pecorino gfo	\$32
Braised Humpty Doo barramundi fillet, potato puree, mushrooms and vermouth (A) gf	\$36
Roast rump of lamb, pearl barley risotto, red onion aggro dolce, salsa verde	\$36
Roast Pasture raised fillet steak, horseradish crème fraiche, crispy beef tallow potatoes gf	\$48
500g Chateaubriand (for two) shoestring fries, peppercorn sauce gf	\$110

SIDES | \$8 ea

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

DESSERTS | \$14 ea

Floating island, almond praline, strawberries, caramel sauce gf, v
Chocolate mousse, Orange, almond crumb gf, v
Affogato gf,v,vgo

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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