

GREENFields

BAR + RESTAURANT

SET MENU

2 courses \$39

3 courses \$44

ENTRÉE

Beef tartare, tonnato mayonnaise, crispy potato, parmesan

Goats' chevre, tomato, beetroot relish, croutons, tomato dressing, pickled onion gfo v, vgo

Crispy twice cooked pork belly, tamarind caramel, crispy eggplant, cucumber and peanuts

Fish ceviche, Tigre de leche, avocado, cassava crackers (m) gfo

MAINS

Pea and smoked tomato arancini, fior de latte, roasted capsicum sugo v

Duck ragu, gnocchi, pangratatta, pecorino gfo

Braised Humpty Doo barramundi fillet, potato puree, mushrooms and vermouth (a) gfo

Roast chicken, confit garlic, truffled polenta, chorizo, cavalo nero, chicken jus gfo

250g Pasture raised fillet Steak (\$14 surcharge)

250g Pheonix wagyu Sirloin MB 4/5 (\$29 surcharge)

Crispy beef fat potatoes, onion rings, truffled mushroom sauce gfo

SIDES | \$10 ea

Rocket and parmesan salad

Grilled broccolini, labneh, dukkha

Crispy potatoes, smoked crème fraîche, bacon

Paris mash, gravy

Shoestring fries

House baked focaccia, whipped macadamia butter

\$5

DESSERTS

Matcha tea and strawberry pannacotta toasted cashew, black sesame gf

Chocolate mousse, cookie crumble, pistachio ice cream gfo

Affogato

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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