

GREENFields

BAR + RESTAURANT

DINNER

House baked focaccia, whipped macadamia butter \$5

ENTRÉES

Beef tartare, tonnato mayonnaise, crispy potato, parmesan \$15

Goats chevre, tomato, beetroot relish, croutons, tomato dressing, pickled onion gfo v, vgo \$15

Crispy twice cooked pork belly, tamarind caramel, crispy eggplant, cucumber and peanuts \$16

Fish ceviche, Tigre de leche, avocado, cassava crackers (m) gfo \$16

MAINS

Pea and smoked tomato arancini, fior de latte, roasted capsicum sugo v \$28

Duck ragu, gnocchi, pangratatta, pecorino gfo \$30

Braised Humpty Doo barramundi fillet, potato puree, mushrooms and vermouth (a) gfo \$36

Roast chicken, confit garlic, truffled polenta, chorizo, cavalo nero, chicken jus gfo \$32

250g Pasture raised fillet Steak \$49

250g Pheonix wagyu Sirloin MB 4/5 \$69

500g Chateaubriand \$110

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 fraiche, bacon

Paris mash, gravy

Shoestring fries

DESSERTS | \$14 ea

Matcha tea and strawberry pannacotta toasted cashew and 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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