GREEN*Fields*

BAR + RESTAURANT

EAST MEETS VINE

FRI 27 NOV 5–9PM

Degustation menu: $99pp | Degustation menu + matching wines*: $139pp

House baked milk bread, miso butter

Smoked trout, papaya, house XO sauce
Paired with Jim Barry Lodge Hill Riesling – Clare Valley, SA

Marinated beef tomato, lemongrass dressing, pickled shimeji, crispy nori
Paired with Seresin Sauvignon Blanc – Marlborough, NZ

Crispy pork belly, laksa sauce, chilli caramel, peanuts
Paired with Penfolds Max's Pinot Noir – SA

Chargrilled Bindaree picanha MB3, kohlrabi, chilli, lime, cashews, nam pla
Paired with 2022 Casella Limited Release Shiraz – McLaren Vale, SA

Yuzu cheesecake, blood plum
Paired with Alasia Moscato d'Asti – Piedmont, Italy

BOOK

*Wine servings 90ml.