GREEN Fields

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, cucumber salad, toasted rice, peanuts $16

Korean fried chicken, nori ranch dressing, gochujang buffalo sauce, celery $16

MAINS

Pea risotto, slow roasted vine tomatoes, zucchini carpaccio, mint and snow pea salad vgo, gf, v $28

Duck ragu, gnocchi, pangratatta, pecorino gfo $30

Roast Humpty Doo barramundi fillet, miso, prawn, shitake, sweet potato, sugar loaf, edamame (A) gf $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 potato terrine, onion soubise, truffled mushroom sauce gfo

SIDES | $10 ea

Rocket and parmesan salad
Grilled broccolini, labneh, dukkha
Crispy potato terrine, smoked crème fraiche, dashi salt
Shoestring fries

DESSERTS | $14 ea

Mango panna cotta, pineapple, chilli lime salsa, coconut yoghurt, toasted coconut gf
Strawberry cheesecake pot gfo
Affogato

Chocolate truffles $ 6

*To help us provide efficient service, we issue **one bill per table**. We are happy to **accept multiple card payments** to split the total amount.

(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

Printed on low environmental impact stock.