GREEN Fields

BAR + RESTAURANT

SET MENU

2 courses $39
3 courses $44

House baked focaccia, whipped macadamia butter
$5

ENTRÉ

Beef tartare, tonnato mayonnaise, crispy potato, parmesan gf

Prawn cocktail (I) gf

Serrano ham, pear, parmesan and rocket vgo,gf

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

MAINS

Mushroom risotto, parmesan, pangratatta v, vgo, gfo

Duck ragu, pappardelle, gremolata, pecorino gfo

Roast chicken breast, chorizo, pearl barley, roasted carrot, chorizo and bacon relish

Roast Humpty Doo barramundi fillet, prawn bisque butter,
braised fennel, saffron potato puree gf (A)

250g Pasture raised fillet Steak ($14 supplement)
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, parmesan, dashi salt
Shoestring fries

DESSERTS

Chocolate mousse, toasted hazelnuts, peach gf
Pavlova, strawberries, whipped mascarpone gf
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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