

Something to Eat

SALADS

- House Smoked Ocean Trout** \$19
pickled cucumber, mint, coriander salad, Vietnamese sour dressing
- Salad of Broad Beans** \$17
kale, whole almonds, wild rice, pomegranate, yoghurt dressing
- Poached Chicken** \$22
fennel, radish, candied walnuts, honey, orange dressing
- Pearl Barley** \$19
witlof, raw cauliflower, sundried cherry tomatoes, watercress, Egyptian spiced vinaigrette

STARTERS

- Oysters (6)** \$21
Bloodless Bloody Mary, chorizo crumbs
- Prawn Croquettes** \$19
avocado purée, pickled red chili
- Baked Goats Curd** \$16
in foie de brick pastry, caramelised shallot dressing, confit heirloom carrots, micro coriander
- Teriyaki Cured Salmon** \$19
puffed black rice, shallots, ginger dashi dressing
- Rabbit Terrine** \$19
bacon, mulberries, mustard, cornichons, shallots, tarragon, sourdough
- Charred Baby Eggplant Celeriac Poke** \$18
eggplant crisps, soba noodles, white miso caramel, black garlic purée, sesame seeds, seaweed purslane, nori

Bowls



A game of social bowls can easily be organised on the day. Simply see our reception team.

SUBSTANTIAL MEALS

- Poached Barramundi Fillet** \$26
green goddess dressing, sweet potato crisps, young rocket, toasted hazelnuts
- The Greens Beef Burger** \$21
200g burger patty, tasty cheese, lettuce, tomato caramelised red onion, herb dijonnaise burger sauce
(Add extra patty - \$5) (Add bacon - \$3)
- Smoked Chicken Pasta** \$28
chorizo, saffron spaghetti, roast tomato sauce, Bulgarian feta
- Char Grilled Sirloin** \$34
hassel back potatoes, spinach, olive, red wine jus, béarnaise
- Today's Market Fish** MP
please see the specials board
- Corn & Zucchini Fritter** \$23
salad of roasted red bell peppers, asparagus

TO SHARE

- Barman's Plate** \$55
selection of our charcuterie, pickles, olives, cheese, grilled pita
- Dry Rub Smoked Brisket** \$70
dry rub smoked brisket, warm salad of charred snow peas & radicchio, smoked honey BBQ sauce
- Roast Lamb Shoulder** \$70
pea purée, roast parsnips, mint gremolata
- Mexican Style Pork Knuckle** \$65
kidney beans, salsa, lime scented cremé fraiche, corn tortillas, hot sauce

SIDES - ALL \$8

- Chips** aioli dipping
- Baby Leaf Salad** red wine vinegar, toasted hazelnuts
- Dutch Carrots** braised in carrot juice with smoked yogurt, sorrel
- Char Grilled Corn** lime, garlic, mint gremolata

Something to Eat

LITTLE PEOPLE'S MENU

FOR CHILDREN 12 YRS & UNDER

Mini Cheeseburger	\$10
black angus beef patty, American cheese, ketchup, fries	
Fish Burrito	\$10
crumbed fish, fresh tortilla, salsa, chips, salad	
Buttermilk Chicken	\$10
chicken tenders, corn on the cob	
Spaghetti bolognaise	\$10
Milkshakes chocolate or strawberry	\$4
Classic Spiders	\$4
pepsi cola or schweppes creaming soda	

SWEETS

Milk Chocolate Mousse	\$14
berry macaron, vanilla gelato, kirsch bubbles, dark chocolate sauce	
Mandarin & White Chocolate	\$14
crème fraiche, liquorice sherbet, chervil ice cream	
Roast Apples	\$14
cinnamon yogurt, caramelised puff, lillet, brown butter ice cream	
Cheese	\$38
Bouche d'affinois, copwell bishop, manchego and holy goats cheese, fig pate, whole wheat crackers, toasted fruit bread	

AFTER DINNER DRINK

Small



\$14

2008 Craigmoor,
"rummy" Fortified Muscat Gordo
(EURUNDEREE NSW)

2015 Margan, **\$14**
Off-Dry Semillon Vermouth
(HUNTER VALLEY NSW)

NV Ron Zacapa, **\$28**
"solera XO" Grand Reserva Especial
(ZACAPA GUAT)

NV Glenmorangie, **\$35**
"signet" Single Malt Scotch Whisky
(TAIN SCT)

MENU

Kitchen Open Times

Breakfast: Sat & Sun 9am–11.30am
Lunch: Everyday 12pm–5.30pm
Dinner: Everyday 5.30pm–9.30pm

THE GREENS

Pop Up Fire Pit BBQ

Fri, Sat, Sun from 12 noon weather permitting

Whole Chicken – \$42
for 2 with accompaniments

Check out our "something special"
chalk board for today's specials

FLIGHTS OF FANCY \$34

Taste a selection of some of
our favourites

FLIGHT 1: NV Villa Sandi Prosecco, Bay and Barnes Sauvignon Blanc, Trienne Rose, Smoking Barrells Merlot

FLIGHT 2: Myka Suvignon Blanc, Durvillea Pinot Gris, Ingram Road Pinot Noir, Argento Reserva Malbec

FLIGHT 3: Chain of fire Sauvignon Blanc Semillon, Bay and Barnes Sauvignon Blanc, Santi Sortesele IGT Pinot Grigio, West Cape Howe Old School Chardonnay

FLIGHT 4: Rabbit Ranch Pinot Noir, Ad hoc Shiraz, Radio Boka Temprenillo, Brokenwood 8 Rows Cabernet Sauvignon

Good Morning Sunshine!

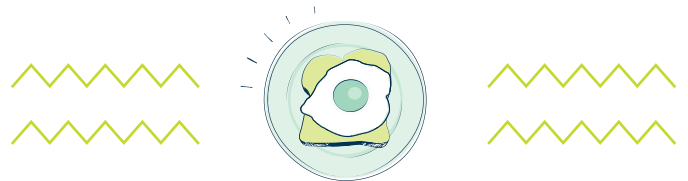
BREAKFAST (SAT & SUN 9AM - 11.30AM)

Greens Mixed Granola almond milk, poached, fresh & freeze dried fruit	\$16
Barley Breakfast Risotto stewed apple, macadamia nut crumble	\$16
Potato Hash & Slow Poached Eggs 18 hour gammon, burnt onions	\$20
Breakfast Bruschetta heirloom tomato, Bulgarian feta, avacado	\$17
Scrambled Eggs beetroot, cured salmon, watercress & sourdough	\$15
Turkish Fried Egg & Bacon spiced chickpea, pesto	\$16
Herbed Omelette black salt & sourdough	\$20
Breakfast Cassoulet pork belly, English muffins	\$24

Dress Up Your Brekky:

SIDE DISHES

Toasted Sourdough	\$7
Streaky Bacon	\$6
Greens' Famous Doughnuts	\$3.50



LITTLE PEOPLE'S BREKKY MENU FOR CHILDREN 12 YRS & UNDER

Scrambled Eggs & Soldiers	\$8
Bacon & Egg Roll	\$8
Granola with Fruit	\$8

Little People's Brekky Drinks

half price half portion of any juiced to order, or natural new age smoothie



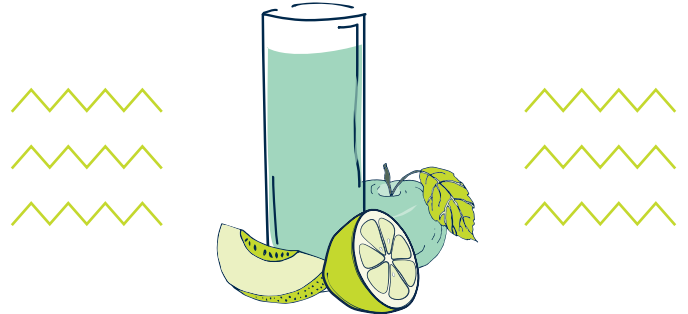
Make your booking now on 

Brekky Drinks

JUICED TO ORDER

Fresh Apple Juice (GF) (DF) **\$8**
granny smith apple blend

The Greens Cleanse (GF) (DF) **\$8**
cucumber, kale, coriander, apple, ginger



MILKSHAKES

Chocolate **\$6**

Strawberry **\$6**

NATURAL NEW AGE SMOOTHIES

Going Bananas (GF) **\$12**
banana, vanilla yoghurt, maple syrup, coconut water

Berry Bash (GF) **\$11**
mixed berries, vanilla yoghurt, honey, coconut water

COFFEE & TEA

Regular **\$4**

Large **\$4.7**

Almond Milk / Soy Milk *EXTRA* **\$0.7**

Loose Leaf Tea **\$5**

