

# Something to Eat

## STARTERS

- Six Market Choice** \$21  
**Sydney Rock Oysters** (GF) (DF)  
pink grapefruit granita, szechuan pepper praline
- Kingfish Ceviche** (GF) (DF) \$18  
coconut water, toasted caviar,  
tamarind poached cucumbers, candied chilli
- Gravlax Cured Salmon** (GF) (DF) \$19  
cured egg yolk, smoked eggplant, cashew crumble
- Free Range Chicken Terrine** (GF) (DF) \$15  
wrapped in bacon, tarragon puree,  
celeriac rémoulade, chicken skin crisp
- Heirloom Tomatoes** (GF) (V) \$16  
seeds, basil dressing, olive oil cake
- Goats Curd Mousse** (V) \$17  
spiced bread crumb, beetroot jelly,  
pickled eschalots, crisp capers, tendrils

## SALADS

- House Smoked** \$23  
**Tasmanian Ocean Trout** (GF) (DF)  
dill potatoes, red onion, preserved lemon,  
soft herb vinaigrette
- Poached Pulled Chicken** (GF) \$22  
asparagus, finesse leaf, truffle-yoghurt dressing
- Steamed Black Organic Barley** (V) \$19  
shaved fennel, watermelon-radish, cauliflower,  
watercress, citrus dressing
- Marinated Octopus** (GF) (DF) \$23  
pickled zucchini, olives, lime dressing, chilli

## SIDES

- Chips** \$8  
aioli dipping
- Baby Leaf Salad** (V) (GF) (DF) \$8  
toasted hazelnuts, juniper vinaigrette
- Raw Heirloom Carrots** (V) (GF) \$8  
yoghurt, mint, lime
- Steamed Broccolini** (V) (GF) (DF) \$8  
chilli salt

## SUBSTANTIAL MEALS

- Poached Barramundi** (DF) \$25  
green goddess dressing, sweet potato crisps,  
young rocket, toasted hazelnuts
- The Greens Beef Burger** \$21  
brioche bun, lettuce, tomato, onion, black angus  
beef pattie, swiss cheese, relish mayo, chips
- Buttered Prawn Pappardelle** \$31  
samphire, greens beans, muscat grapes,  
mint, elderflower
- Today's Market Fish** MP  
see the "something special" chalk board for  
today's fish
- Char Grilled 300g Sirloin** (GF) \$33  
seeded mustard, potato gratin, paprika béarnaise

## TO SHARE

- Barman's Plate** \$55  
selection of our charcuterie, pickles, olives,  
cheese, breads, house belly bacon
- Roasted Lamb Shoulder** (GF) \$65  
marinated feta, olives, grilled pitta, lemon, olive oil
- Whole Duck** (GF) (DF) \$75  
confit legs, roasted breast, pâté, duck jus,  
duck fat potatoes
- Dry Rubbed Slow Cooked** \$70  
**Wagyu Beef Brisket** (GF)  
carrot slaw, mustard, collard greens, bbq glaze

### THE GREENS

### Pop Up Fire Pit BBQ

Fri, Sat, Sun from 12noon weather permitting

#### Whole Chicken — \$34

brasiliano vinaigrette, chimichurri

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

# Something to Eat

## SWEETS

**Summer Dessert Tasting Plate for Two** \$28  
strawberries and basil

peaches and vanilla cream

chocolate and mint

**Bouche d’Affinois / Pyengana / Holy Goat Cheese** \$34

homemade quince, smoked honey-whole wheat crackers, apricot, rye bread

## LITTLE PEOPLE’S MENU

FOR CHILDREN 12 YRS & UNDER

**Ivanka’s Wrap** \$10  
chicken, tomato, cheddar, pitta bread, salad

**Cheeseburger** \$10  
black angus beef pattie, american cheese, ketchup, chips

**Spaghetti** \$10  
roasted chicken, cherry tomatoes, evoo

**Fish & Chips** \$10  
panko crumbed fish, mixed leaf salad, tomato sauce

## AFTER DINNER DRINK



**2013 Tempus Two**, Botrytis Semillon \$15 \$41  
(ADELAIDE HILLS SA) – 250ML

**2013 The Yard**, Botrytis Riesling \$16 \$55  
(FRANKLAND RIVER WA) – 375ML

**NV Bimbadgen Estate**, Fortified Verdelho \$67  
(HUNTER VALLEY NSW) – 375ML

**2015 Derwent**, “late harvest riesling” \$69  
(GRANTON TAS) – 750ML

**NV Craigmoor**, “rummy” \$14  
Fortified Muscat Gordo (EURUNDEREE NSW)

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

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

**NV Glenmorangie**, “signet” \$28  
Single Malt Scotch Whisky (TAIN SCT)

## Kitchen Open Times

Breakfast: Sat & Sun 8–11.30am

Lunch: Mon–Thur 12–3.00pm  
Fri, Sat & Sun 12–5.30pm

Dinner: Everyday 5.30–9.30pm

(V) = VEGETARIAN, (GF) = GLUTEN FREE, (DF) = DAIRY FREE  
ALL MENU ITEMS MAY CONTAIN TRACES OF NUTS  
SOME ITEMS ARE SUBJECT TO MARKET AVAILABILITY

*A table that ‘orders together’  
‘eats together’*

Please remember to quote your  
table number when ordering

*Sitting on the fence?*

\$32

Try The Greens wine “tie break”, a selection of four (4) 100ml glasses of any listed wines by the glass



# Something From the Cellar

## EFFERVESCENT



<b>NV The Lane,</b> Lois Blanc de Blanc <i>(ADELAIDE HILLS SA)</i>	<b>\$11</b>	<b>\$42</b>
<b>NV Villa Sandi,</b> Prosecco <i>(VENETO ITA)</i>	<b>\$13</b>	<b>\$45</b>
<b>NV Chandon,</b> Brut <i>(YARRA VALLEY VIC)</i>	<b>\$15</b>	<b>\$52</b>
<b>NV Piper-Heidsieck,</b> Brut <i>(REIMS FR)</i>	<b>\$19</b>	<b>\$99</b>
<b>NV Veuve Clicquot,</b> Brut <i>(REIMS FR)</i>	<b>\$25</b>	<b>\$111</b>
<b>NV Veuve Clicquot,</b> Rich <i>(REIMS FR)</i>		<b>\$132</b>
<b>NV Piper-Heidsieck,</b> Rose Sauvage <i>(REIMS FR)</i>		<b>\$137</b>
<b>2006 Moet Chandon,</b> Grand Vintage <i>(EPERNAY FR)</i>		<b>\$140</b>

## WHITES



### BRIGHT AND AROMATIC

<b>2015 Kingston Estate,</b> Sauvignon Blanc <i>(ADELAIDE HILLS/MT BENSON SA)</i>	<b>\$11</b>	<b>\$16</b>	<b>\$40</b>
<b>2015 Nova Vita,</b> “firebird” Sauvignon Blanc <i>(ADELAIDE HILLS SA)</i>	<b>\$14</b>	<b>\$19</b>	<b>\$51</b>
<b>2015 Robert Oatley,</b> Riesling <i>(GREAT SOUTHERN NSW)</i>	<b>\$14</b>	<b>\$19</b>	<b>\$51</b>
<b>2015 Santi Sortesele,</b> IGT Pinot Grigio <i>(VENETO ITA)</i>	<b>\$15</b>	<b>\$20</b>	<b>\$56</b>
<b>2012 Giesen,</b> “the august” Sauvignon Blanc <i>(MARLBOROUGH NZ)</i>	<b>\$16</b>	<b>\$21</b>	<b>\$59</b>
<b>2012 Helen’s Hill,</b> “évolution” Fume Blanc <i>(YARRA VALLEY VIC)</i>			<b>\$61</b>
<b>2014 Tellurian,</b> Viognier <i>(HEATHCOTE VIC)</i>			<b>\$65</b>
<b>2016 Cloudy Bay,</b> Sauvignon Blanc <i>(MARLBOROUGH NZ)</i>			<b>\$72</b>

### TEXTURAL AND BOLD

<b>2013 Printhie,</b> “mountain range” Chardonnay <i>(ORANGE NSW)</i>	<b>\$13</b>	<b>\$18</b>	<b>\$44</b>
<b>2015 Flametree,</b> Chenin Blanc <i>(MARGARET RIVER WA)</i>	<b>\$13</b>	<b>\$18</b>	<b>\$44</b>
<b>2015 Helen’s Hill,</b> “single vineyard” Chardonnay <i>(YARRA VALLEY VIC)</i>	<b>\$15</b>	<b>\$20</b>	<b>\$56</b>
<b>2014 Margan,</b> “white label” Estate Grown Chardonnay <i>(HUNTER VALLEY NSW)</i>			<b>\$66</b>

## REDS



### ELEGANT AND REFINED

<b>2015 Kindred,</b> Pinot Noir <i>(AUSTONVILLE NSW)</i>	<b>\$11</b>	<b>\$16</b>	<b>\$40</b>
<b>2013 Oscars Folly,</b> Pinot Noir <i>(LILYDALE VIC)</i>	<b>\$14</b>	<b>\$19</b>	<b>\$51</b>
<b>2013 Helen’s Hill,</b> “range view” Reserve Pinot Noir <i>(YARRA VALLEY VIC)</i>			<b>\$103</b>

### SPICY AND EARTHY

<b>2014 Agrarian,</b> “the cultivator” Organic Shiraz <i>(MCLAREN VALE SA)</i>	<b>\$14</b>	<b>\$19</b>	<b>\$51</b>
<b>2013 Mt Pleasant,</b> “high paddock” Shiraz <i>(HUNTER VALLEY NSW)</i>	<b>\$15</b>	<b>\$20</b>	<b>\$56</b>
<b>2014 Hancock and Handcock,</b> Shiraz/Grenache <i>(MCLAREN VALE SA)</i>			<b>\$66</b>

### FULLER AND MEATIER

<b>2014 Radio Boka,</b> Tempranillo <i>(D.O. VALENCIA SPN)</i>	<b>\$13</b>	<b>\$18</b>	<b>\$44</b>
<b>2013 Allegiance,</b> “the foreman” Cabernet Sauvignon <i>(COONAWARRA SA)</i>	<b>\$13</b>	<b>\$18</b>	<b>\$44</b>
<b>2013 Majella,</b> Cabernet Sauvignon <i>(COONAWARRA SA)</i>			<b>\$75</b>
<b>2008 Geoff Meril,</b> “reserve coonawarra” Cabernet Sauvignon <i>(MCLAREN VALE SA)</i>			<b>\$103</b>

### OLD SCHOOL AND ROSÉ

<b>2015 Excuse my French,</b> “pays d’oc” Rose <i>(LANGUEDOC FR)</i>	<b>\$13</b>	<b>\$18</b>	<b>\$44</b>
<b>2016 Paxton,</b> “organic” Shiraz Rose <i>(MCLAREN VALE SA)</i>	<b>\$14</b>	<b>\$19</b>	<b>\$51</b>
<b>2015 Flametree,</b> “embers” Rose <i>(MARGARET RIVER WA)</i>	<b>\$15</b>	<b>\$20</b>	<b>\$56</b>
<b>2014 Tellurian,</b> Marsanne <i>(HEATHCOTE VIC)</i>			<b>\$58</b>
<b>2015 Château de Sours,</b> Bordeaux Rose <i>(SAINT-QUENTIN-DE-BARON FR)</i>	<b>\$16</b>	<b>\$21</b>	<b>\$59</b>

# Good Morning Sunshine!

## BREAKFAST (SAT & SUN 8-11.30AM)

### Breakfast Burger (DF) \$16

egg, bacon, tomato, lettuce, tomato relish, brioche bun

### Lamington French Toast (V) \$19

double chocolate brioche, shaved coconut, raspberry jam, coconut gel

### Truffled Omelette (V) \$21

3 egg omelette, mushroom, truffles, fontina cheese fondue, toasted sourdough

### Scrambled Eggs (V) \$14

organic eggs, grilled sourdough, pepe saya butter

### Buttermilk Pancake 2 Stack (V) \$17

fluffy buttermilk pancake, lemon cheesecake topping *EXTRA PANCAKE* \$5

### Tomato Bruschetta \$17

toasted sourdough, vine ripened tomatoes, bulgarian fetta

### 63-Degree Egg (V) \$24

roasted corn fritter, whipped goats curd, crushed minted peas, avocado

### Breakfast Jar (V) \$16

fresh fruit, spiced poached fruit, whipped yogurt, muesli crumble

### The Greens Breakfast Plate \$47

- bruschetta • jar • scrambled eggs •
- bacon • sourdough • ocean trout salad •
- creamed spinach • avocado •

## Dress Up Your Brekky:

### SIDE DISHES

### Toasted Sourdough \$7

pepe saya butter *WITH CHOICE OF SPREADS* vegemite, peanut butter, jam, marmalade

### Pomegranate-Orange (GF) \$9

honey scented yoghurt foam

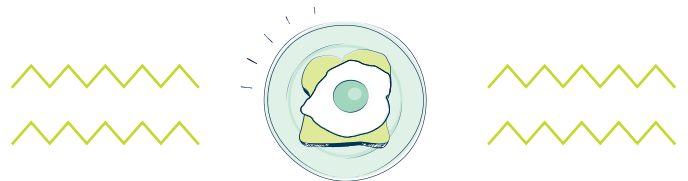
### Streaky Bacon (GF) (DF) \$6

balsamic, maple glaze

### Half an Avocado (GF) (DF) \$6

sea salt, mandarin extra virgin olive oil

### Greens' Famous Doughnuts \$3.5



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

### Buttermilk Pancake \$8

house made fruit compote

### Scrambled Eggs \$8

sourdough toast

### Little Greens Brekky Burger \$8

fried egg, bacon, marty sauce

### Little People's Brekky Drinks

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

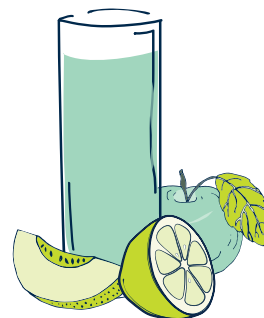


Make your booking now on 

# Brekky Drinks

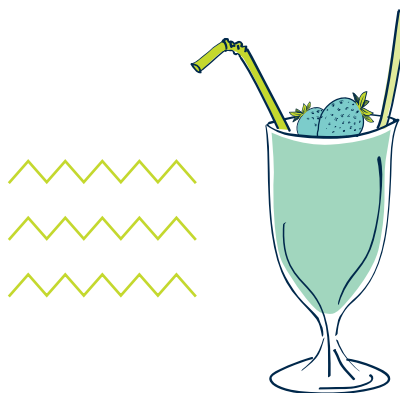
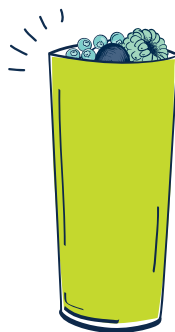
## JUICED TO ORDER

- Fresh Apple Juice** (GF) (DF) \$8  
granny smith apple blend
- The Greens Cleanse** (GF) (DF) \$8  
cucumber, kale, coriander, apple, ginger
- Sunrise Sipper** (GF) (DF) \$8  
orange, carrot, basil, strawberry
- “Heart Beet”** \$8  
beetroot, ginger, orange



## 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



## BREAKFAST IN A GLASS

- Strength Within** \$13  
pumpkin seeds, oats, vanilla bean, nutmeg, dates, buttermilk, banana
- No Pain, No Gain!** \$12  
muscat grapes, wheat germ, avocado, coconut sugar, almond milk, egg
- Rise & Grind** \$12  
mango, quinoa flakes, skimmed milk, raw sugar, cardamom

ADD WHEY PROTEIN (30GR) **\$3**

## COFFEE & TEA

- Regular** \$4
- Large** \$4.7
- Almond Milk / Soy Milk** EXTRA \$0.7
- Loose Leaf Tea** \$5

