



the
greens
• NORTH SYDNEY •

WINTER
FOOD MENU

ENTREE

- PUMPKIN AND CHICKPEA PUFFS** | **V** \$15
Pumpkin Purée, Pickled Red Onion, Marinated Feta, White Balsamic
- CHORIZO SCOTCH EGG** \$17
Tomatillo Sauce, Fennel Salad, Herb Oil, Bronze Fennel
- TORCHED SALMON** \$17
Miso Butter, Salmon Roe, Breakfast Radish, Toasted Almonds, Purple Shiso, Sourdough Wafer
- PARMESAN AND GARLIC BAKED SWEET POTATOES** | **V GF** \$18
Blue Cheese Yoghurt Dressing, Radish, Toasted Pine Nuts, Red Vein Sorrel
- TERIYAKI CHICKEN TULIPS** | **DF** \$18
Teriyaki Glaze, Pickled Kohlrabi, Confit Kale, Togarashi Seasoning
- LAMB MEATBALLS** | **GF NF** \$19
Fermented Harissa, Telegraph Cucumber, Minted Yoghurt, Coriander, Powdered Mint
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SALAD

- GRILLED PUMPKIN SALAD** | **V VE GF DF** \$16
Semi Dried Tomatoes, Green Chili Puree, Frisee Lettuce, Camomile Dressing
- CHARD CAULIFLOWER SALAD** | **V VE GF DF** \$18
Kalettes, Dried Cranberries, Chickpeas, Pine Nuts, Seeded Mustard Vinaigrette
- ZA'ATAR SPICED CHICKEN SALAD** | **GF NF** \$21
Spaghetti Squash, Mixed Quinoa, Shredded Kale, Yoghurt Dressing, Za'atar Spice
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SIDES

- WILD ROCKET SIDE SALAD** | **V NF DF** \$8
Radicchio, Pickled Apples, Lemon Grass Crumb, Curry Oil
- CHAR GRILLED BROCCOLINI** | **GF** \$9
Cherry Bocconcini, Preserved Lemon, Toasted Almonds
- FRIES** | **V VE GF DF** \$9.5
Chili Lime Salt
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KIDS

includes popper and a kids activity pack

- KIDS CHEESEBURGER** \$13
Salad and Fries
- BATTERED FISH FILLETS** \$13
Salad, Fries and Tartare Sauce
- KIDS CHICKEN CHIPOLATAS** \$13
Mash, Salad and Ketchup

MAINS

- CELERIAC TARTE TATIN** | V DF NF \$19
Miso Caramel, Baby Spinach Puree, Asparagus,
Pickled Chanterelles, Watercress
- CHICKEN GALANTINE WITH SOY SCENTED JUS** | NF \$22
Baby Bok Choy, Oyster Mushrooms, Apple Relish, Fried Shallots
- CLASSIC GREENS BURGER** \$22
Angus Beef Patty, Potato Bun, Baby Cos Lettuce, Cheddar Cheese,
Home Made Pickles and Ketchup
- BRAISED BONELESS BEEF RIB** | NF \$32
Paris Mash, Smoked Carrots, Braising Juices, Pangrattato
- BRISKET RAGU WITH RIGATONI** | NF \$32
Capers, Green Olives, Roasted Red Peppers, Marinated Feta
- TOGARASHI ROAST PINK SNAPPER** | DF NF \$35
Dashi Stock, Daikon Radish, Pea Tendrils, Fried Wontons,
Wakame Oil
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SHARE

- BARMAN'S PLATE** \$58
Selection of Charcuterie, Pickled Baby Vegetables,
Marinated Olives, Brie Cheese, Grilled Breads
- CLAM CHOWDER** | NF \$59
Diamond Clams, Vongole, Mussels, Sourdough Cob Loaf,
Sea Succulents, Old Bay Spice
- BRAISED PORK SHOULDER ENCHILADAS** \$60
Brown Rice Salad, Lime Crème Fraiche, Chipotle Sauce
- HONEY GLAZED BANNOCKBURN FREE RANGE
WHOLE CHICKEN** | GF NF \$62
Provençal Herbs, Pan Gravy, Steamed Potato Medley
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DESSERT

- SPICED PINEAPPLE FRITTERS** | GF \$14
Ginger Beer Sorbet, Star Anise Sugar, Lime Curd
- FIG BAKEWELL TART** \$15
Brandied Figs, Crème Fraiche Ice Cream, Micro Mint
- MILK CHOCOLATE CRÉMEUX CIGARS** | GF NF \$15
Polenta Tuile, Macerated Red Fruits, Salted Lemon Ice Cream
- SMALL PRODUCE AUSTRALIAN CHEESE BOARD** \$25
3 Local Australian Cheeses, Pickled Pear, Quince Paste,
Muscatels, Whole Wheat Crackers, Fruit Bread

BRUNCH

FROM 11AM SATURDAY & SUNDAY ONLY

AVOCADO SMASH	\$14
Toasted Grain Sourdough, Granny Smith Apples, Breakfast Radish, Bulgarian Feta, Red Vein Sorrel	
BLACK BARLEY PORRIDGE GF	\$15
Baked Apple, Blood Orange Ice Cream, Candied Walnuts, Edible Violas	
BAKED EGGS GF NF	\$17
Fermented Harissa, Sliced Avocado, Cherry Bocconcini, Tostadas, Heirloom Tomato Salsa	
THE GREENS BREAKFAST ROLL DF NF	\$17
Streaky Bacon, Potato Bun, Fried Egg, Swiss Cheese, Baby Cos, Onion Relish	

HOT BEVERAGES

AVAILABLE ALL DAY EVERY DAY

GRINDERS CLASSIC BLEND	REG \$4 / LRG \$4.7
Freshly ground Almond/Soy Milk	\$0.8
TEMPLE TEA CO.	\$5
A Selection Of Loose Leaf Teas	
HOT CHOCOLATE	\$5
MILKSHAKES	\$7
Your Choice of Chocolate, Strawberry, Lime, Caramel, Maple	

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