

the greens

• NORTH SYDNEY •

WINTER FOOD MENU

STARTERS

- Pan Fried Focaccia** ^V \$8
Served with garlic, parmesan oil, powdered parmesan
- Rice Paper Crisps** ^{GF V} \$15
Served with togarashi seasoning, summer pea and mint salsa, nori oil
- Soy Cured King Fish** ^{DF} \$19
Served with toasted charcoal bread, samphire, lime segments, nasturtium, roasted black sesame, yakitori gel
- Barbecued Jack Fruit Momo** ^{DF VE} \$17
Served with hickory smoked black beans, momo ka achar sauce, lemon oil, red vein sorrel
- Confit Heritage Baby Beetroot** ^{GF V} \$16
Served with woodside goats curd, caramelised walnuts, beetroot sponge, bronzed fennel
- Bolognese Croquettes** \$17
Served with cherry bocconcini, garlic cream, oregano, dried tomato seasoning

SALADS

- The Greens Salad** ^{GF} \$18
Served with heart of cos lettuce, parmesan croutons, anchovy crumb, smoked egg, bacon bits, caesar dressing
- Vietnamese Noodle Salad** ^{DF VE} \$17
Served with fried tofu, shredded jackfruit, broccoli, chinese cabbage, Vietnamese mint, nam jin dressing
- White Miso Roast Sweet Potato** ^{DF V} \$16
Served with wild rocket, chickpeas, shredded zucchini, curry oil, onion ash
- ADD**
Poached chicken \$7
Bacon \$4
Marinated cherry bocconcini \$3

MAINS

- Butternut Squash Wellington** ^{DF GF VE} \$28
Served with puff pastry, smoked wild mushroom, beetroot leaves, beetroot mustard, Pukura Estate smoked oil
- Roast Murray Valley Pork Belly** ^{GF} \$28
Served with spiced carrot puree, glazed heritage carrots, broad beans, puffed carrot skins, carrot tops
- Pressed Pukara Estate Lamb Shoulder** \$32
Served with braised pearl barley, snake beans, samphire, foraged herbs, jus gras
- Roast Tasmanian Blue Eye** \$32
Served with tempura scraps, salt and vinegar fried polenta, garden pea veloute, crispy capers, pea tendrils
- The Classic Greens Burger** \$23
200gm Angus patty, cheddar cheese, iceberg lettuce, tomato, onions, pickles, burger sauce and home made ketchup on a potato bun with fries
- ADD**
Bacon \$4
Fried Egg \$3
Patty \$7

- Crisp Skinned Salmon** ^{DF} \$29
Served with oyster mushroom, white beans, pickled fennel, snow peas, coconut chilli emulsion, bronzed fennel
- 250GM Ranges Valley Strip Loin** ^{GF} \$36
Served with baked celeriac, cherry tomato relish, baby spinach, horseradish seasoning, wine merchant's sauce

SHARES

- The Greens Barman's Plate** \$50
Served with artisan cured meats, brie cheese, bacalhoda, cherry tomato relish, cornichons, green olives, luxe pain d'epi
- Roasted Little Hill Farm XO Glazed Whole Chicken** ^{DF} \$70
Served with sautéed Asian greens, smoked shiitake mushrooms, gochujang sauce

^{DF} Dairy Free ^{GF} Gluten Free ^V Vegetarian ^{VE} Vegan

SIDES

- Carrot Slaw** ^{DF V} \$9
Served with ponzu dressing, Japanese mayonnaise, date granola
- Shoestring Fries** ^{DF V} \$9
Served with The Greens seasoning, mayonnaise
- Steamed Rainbow Chard** ^{GF V} \$8
Served with smoke apple purée, garlic chips

DESSERTS

- Devil's Food Cake** ^V \$15
Dark chocolate cake, marscapone mousse, shiraz jam, milk chocolate ganache, vanilla ice cream
- Summer Fruit and Prosecco Trifle** ^{GF V} \$14
Prosecco and summer fruits jelly, elderflower biscuit, almond crema, peach sorbet
- Eton Mess** ^{DF GF VE} \$15
Crisp meringue, coconut mousse, sour cherry ganache, roasted pistachios, sugared violas

CHEESE

- Cheddar Pygona** \$16
Pear and dried cranberry chutney, misura whole wheat crackers
- Holy Goats** \$16
Shiraz poached pear, toasted fruit bread, raw honey
- Mountain Man La' artisan** \$16
Orchard Crush apple cider jelly, soy and linseed sourdough

KIDS

- The Greens Kids Burger** \$12
Angus patty, sweet ketchup, milk bun, lettuce and tomato, sweet potato fries, salad
- Kids Fish and Chips** \$12
Crumbed flathead fillets, tartare sauce, sweet potato fries, salad
- Kids Chicken and Cheese Toastie** \$12
Poached chicken breast, cheddar cheese, brioche, sweet potato fries, salad
- The Greens Kids Ice Cream Cup** \$6
Bulla ice cream tub, chocolate brownie, strawberry topping, 100's and 1000's