

Greendays Lunch

To share

Meat and cheese board w baked camembert, cured meat, pickled vegetables and artisan bread (gfo) 38

Bruschetta w stracciatella, cherry tomato and house pesto (2pcs) (veg) (gfo) 25

Leg ham & potato croquette w paprika mayonnaise (4pcs) 18

Mushroom arancini w porcini aioli (4pcs) (veg) 20

Burrata, tomato medley, balsamic, herbs w toasted bread (veg) (gfo) 22

Mains

Chicken, leek and mushroom pot pie w parmesan twistie (monday – thursday only) 22

Green bowl w black rice, edamame, house made kimchi, broccolini, green beans, avocado, cucumber, pickles & sweet miso mustard (gf) (veg) (vego) 23
add salmon 12 house made falafel 10 poached chicken 11

Grilled chicken Caesar salad w cox lettuce. Crispy bacon, parmesan cheese, seasoned croutons and soft boiled egg house made dressing (gfo) 32

Vietnamese style rice noodle salad w lemon chilli dressing topped w grilled salmon filet (gf)(df) 35

Confit duck leg w couscous, earl grey infused currants, preserved lemons (gfo) 35

Haloumi, bacon and roasted pumpkin sandwich w paprika aioli in turkish bread (gfo) 25

House made beef burger w Swiss cheese, bacon, house beetroot lettuce, tomato, onion jam, paprika aioli, BBQ sauce (gfo) 25

House made falafel burger w pickled cucumber, house beetroot, vegan porcini aioli (gfo) 25

Korean deep fried chicken burger w slaw & house made sweet and spicy sauce 25

Snapper & prawn fish cakes w gazpacho salsa & salad garnish 29

220g Jacks Creek Black Angus striploin MB3+ w hand cut duck fat wedges, salad & jus (gf) 39

House made tagliatelle w trawler prawn, cherry tomato confit, fresh chilli, grana padano & basil 39

Traditional bolognese on house made pasta 32

Fish of the day **Market price**

Fries 10 Duck fat wedges 12