

GREENFIELDS
ALBERT PARK

Sit Down Menu

GREENFIELDS ALBERT PARK

hello@greenfieldsalbertpark.com.au • (03) 9510 8416

Cnr Lakeside Drive & Queens Road Albert Park Lake, Melbourne, VIC 3004





Entrée

\$25 per person

Truffled semolina fusilli with black truffle cream, broccolini & micro basil (V, NF)

Otway Pork belly with brussels sprout puree, burnt spring onion, ginger jus & green papaya (NF, GF)

Braised Oxtail in juniper with smoked casarecce, grilled asparagus, baby cavolo nero & black olive oil (NF)

Tuna tataki with pressed avocado, forced pickled cucumber, caramelised lime, scampi roe & wasabi cream (GF, NF)

Moreton Bay bug meat with fermented garlic, shaved fennel, turnip and yellow ponzu (GF, NF)

Baby calamari with black risotto, preserved lemon, parsley & lemon myrtle (NF)

NF - Nut Free

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

P - Pescatarian

VEGAN



Main

Mains

\$45 per person

*Millet couscous with zucchini, besan coated pumpkin, burnt spring onion
& creme fraiche dressing* (V, NF)

*24 hour pressed "Cape Grim" beef cheek with parsnip foam, nettle oil and
jus grass* (GF, NF)

*Steamed bean curd wrapped Ocean Trout, rouille, caper berries, sauce
Nantua and sauteed Asian greens* (NF, GF)

*Slow cooked "Flinders island" lamb shank with semolina and pumpkin seed
puree, saltbush, Ancho chilli & buffalo yoghurt* (NF)

Veal cotoletta with Italian cabbage slaw, apple & truffle mustard sauce (NF)

*Chicken breast with purple congo ecrase, congo chips & white bean and
Jerusalem artichoke puree* (GF, NF)

Upgrade Main

+ \$20 per person

*Reversed seared Tomahawk steak rubbed in togarashi with pickled
caramelised balsamic onions, garlic flower & madeira sauce* (GF)

*WA Tiger Prawns with squid ink angel hair pasta, blue caviar, gremolata
butter & toasted bread crumb* (NF)

Mains – Shared

\$45 per person

*Split pea and eggplant tagine with broad beans torn herbs and
cornbread* (VEGAN, NF)

*Sous vide tri tip wagyu with smoked eggplant, baby leek & red miso
emulsion* (GF, NF)

*Chargrilled Portuguese baby chicken, chorizo & flaked almond pilaf with
green sriracha*

Pan fried Barramundi, golf ball carrots, radishes & sage chimichurri (GF)

*Whole slow roasted "Flinders Island" Lamb front leg with butter beans,
sorrel hummus & tamarind sauce* (NF)

NF - Nut Free V - Vegetarian GF - Gluten Free
DF - Dairy Free P - Pescatarian VEGAN



Sides



\$15 per person

Select two:

Besan coated pumpkin with foamed butter, coriander & 8spice ^(GF, NF, V)

Brown Pears shaved with rocket, spring onion, walnut and shallot reduction ^(GF, DF, V)

Purple congo potato roasted in garlic, rosemary salt & chervil ^(GF, NE, V)

Caprese salad of roma tomato, buffalo mozzarella, basil & aged balsamic ^(GF, V)

Frisse with baby cavolo nero, Meredith's goats' cheese & shaved hazelnuts ^(V)

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Dessert

\$20 per person

Chocolate & salted caramel slice with cream and berry dust

Neapolitan cheesecake with Italian meringue

Deconstructed Tiramisu with chocolate shavings & chocolate sorbet

Charlotte sponge with white chocolate strawberry mousse, strawberry cremeux & jelly jam

Passion fruit brownie with browned butter ice cream & honey flake soil

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V - Vegetarian

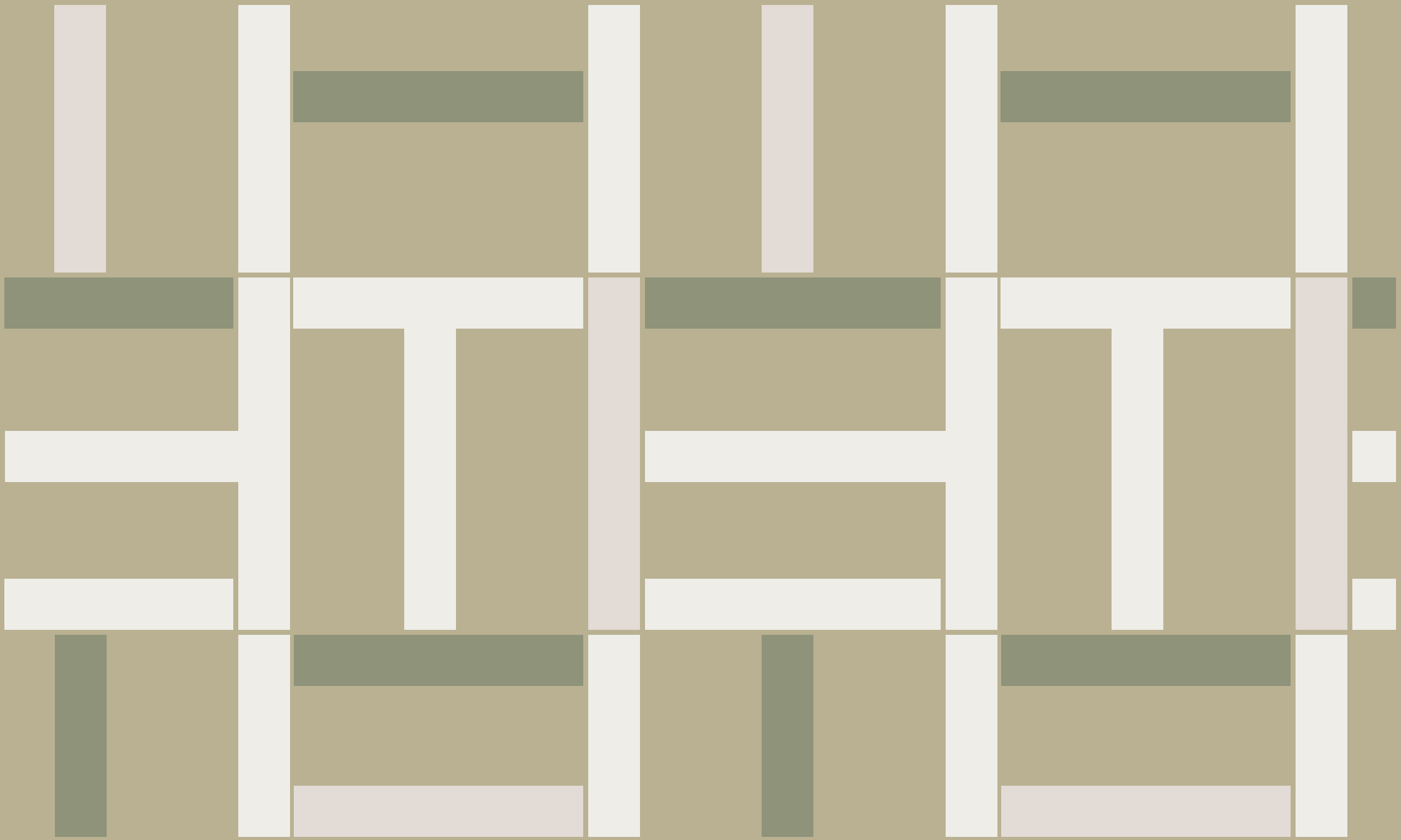
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