# **Greens** J. NORTH SYDNEY

## WINTER FOOD MENU

#### STARTERS

Pan Fried Focaccia 🔮 Served with garlic, parmesan oil, powdered parmesan	\$8
<b>Rice Paper Crisps </b>	\$15
<b>Soy Cured King Fish </b> Served with toasted charcoal bread, samphire, lime segments, nasturtium, roasted black sesame, yakitori gel	\$19
Barbecued Jack Fruit Momo 🕫 ᅊ Served with hickory smoked black beans, momo ka achar sauce, lemon oil, red vein sorrel	\$17
<b>Confit Heritage Baby Beetroot</b> Served with woodside goats curd, caramelised walnuts, beetroot sponge, bronzed fennel	\$16
<b>Bolognese Croquettes</b> Served with cherry bocconcini, garlic cream, oregano, dried tomato seasoning	\$17

#### SALADS

#### The Greens Salad 💷

Served with heart of cos lettuce, parmesan croutons, anchovy crumb,
smoked egg, bacon bits, caesar dressing

#### Vietnamese Noodle Salad 💷 🧐

Served with fried tofu, shre	edded jackfruit, broccoli, chines	e cabbage,
Vietnamese mint, nam jin o	dressing	

#### White Miso Roast Sweet Potato 😳 💟

Served with wild rocket, chickpeas, shredded zucchini, curry oil, onion ash

#### ADD Poached chicken **\$7**

Bacon **\$4** Marinated cherry bocconcini **\$3** 

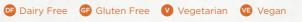
### MAINS

Butternut Squash Wellington 🕫 🚱 🕼 Served with puff pastry, smoked wild mushroom, beetroot leaves, beetroot mustard, Pukura Estate smoked oil	\$28
Roast Murray Valley Pork Belly Served with spiced carrot puree, glazed heritage carrots, broad beans, puffed carrot skins, carrot tops	\$28
<b>Pressed Pukara Estate Lamb Shoulder</b> Served with braised pearl barley, snake beans, samphire, foraged herbs, jus gras	\$32
<b>Roast Tasmanian Blue Eye</b> Served with tempura scraps, salt and vinegar fried polenta, garden pea veloute, crispy capers, pea tendrils	\$32
<b>The Classic Greens Burger</b> 200gm Angus patty, cheddar cheese, iceberg lettuce, tomato, onions, pickles, burger sauce and home made ketchup on a potato bun with fries	\$23
ADD Bacon \$4 Fried Egg \$3 Patty \$7	
<b>Crisp Skinned Salmon</b> Served with oyster mushroom, white beans, pickled fennel, snow peas, coconut chilli emulsion, bronzed fennel	\$29
<b>250GM Ranges Valley Strip Loin</b> Served with baked celeriac, cherry tomato relish, baby spinach, horseradish seasoning, wine merchant's sauce	\$36

#### SHARES

## The Greens Barman's PlateServed with artisan cured meats, brie cheese, bacalhoada, cherry tomato\$50relish, cornichons, green olives, luxe pain d'epi\$50

**Roasted Little Hill Farm XO Glazed Whole Chicken** Served with sautéed Asian greens, smoked shiitake mushrooms, gochujang sauce



\$70

### SIDES

\$18

\$17

**Carrot Slaw • • • •** Served with ponzu

Shoestring Fries Served with The Gre

Steamed Rainbow Served with smoke

## DESSERTS

Devil's Food Cake Dark chocolate cake ganache, vanilla ice

Summer Fruit and F Prosecco and summ peach sorbet

Eton Mess 📴 🚱 🛛 Crisp meringue, coo pistachios, sugared

## CHEESE

**Cheddar Pyguna** Pear and dried crar

Holy Goats Shiraz poached pea

Mountain Man La' a Orchard Crush appl

## KIDS

The Greens Kids Bu Angus patty, sweet sweet potato fries, s

Kids Fish and Chips Crumbed flathead fi fries, salad

**Kids Chicken and C** Poached chicken br potato fries, salad

**The Greens Kids Ice** Bulla ice cream tub, 100's and 1000's

dressing, Japanese mayonnaise, date granola	\$9
eens seasoning, mayonnaise	\$9
Chard 📴 V apple purée, garlic chips	\$8
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e, marscapone mousse, shiraz jam, milk chocolate cream	\$15
Prosecco Trifle 📴 ner fruits jelly, elderflower biscuit, almond crema,	\$14

conut mousse, sour cherry ganache, roasted violas	\$15

nberry chutney, misura whole wheat crackers	\$16
ar, toasted fruit bread, raw honey	\$16
artisan Ie cider jelly, soy and linseed sourdough	\$16

<b>Irger</b> ketchup, milk bun, lettuce and tomato, salad	\$12
<b>s</b> ïllets, tartare sauce, sweet potato	\$12
c <b>heese Toastie</b> reast, cheddar cheese, brioche, sweet	\$12
e Cream Cup , chocolate brownie, strawberry topping,	\$6

