

FIELDHOUSE

DINNER MENU

**Indulge in a dessert and you'll donate \$2 to the AccorHotels Community Fund to help us build healthy families through our partners AIME Mentoring, Garvin Institute of Medical Research, Kokoda Youth Foundation and Lifeline. Thank you for your sweet contribution in creating a positive change in our communities.*

BREADS

- GRILLED SEEDED SOURDOUGH** 9
balsamic glaze, olive oil and parmesan cheese
- CASA LOAF** 7
blend of mixed herbs and garlic butter

ENTRÉE

- WARM POACHED SALMON SALAD (GF)**..... 17
kipfler potato, broad beans, radish and pea shoots with avruga caviar
- SPICED CAULIFLOWER COUSCOUS (VEGAN)**..... 16
grilled eggplant and raisin chutney, roasted baby tomatoes and herb gremolata
- PUMPKIN AND SMOKED RICOTTA RAVIOLI (V)** .. 17
burnt sage butter, pine nuts, currants, pangrattato and sweet corn puree
- WHITE ANCHOVY BRUSCHETTA**..... 17
grilled sourdough with roman tomatoes, marinated eschalots and torn basil

MAINS

- SOUS VIDE SHORT RIB** 32
corn bread pudding, melted onions, hickory smoked bbq sauce and roasted carrots
- CONFIT PORK BELLY (GF)**..... 32
sautéed kale, pine nuts and roasted baby potatoes
- GRILLED SALMON (GF)**..... 29
fried polenta with wilted baby spinach, muddled tomatoes and olives
- RISOTTO (GF/V)** 24
wild mushrooms, baked zucchini and charred leeks
- BABY BARRAMUNDI** 25
battered with 150 lashes, tartare sauce, chips and baby leaf salad
- ANGUS BEEF BURGER** 19
smoky bacon, caramelised onions and mushroom cheese sauce with beer battered chips

SALLY'S MENU

- BEEF RUMP**..... 29
dikkah crusted, wheat pearls, fire roasted peppers and zucchini
- PESTO CHICKEN BREAST (GF)** 28
glazed baby carrots, chat potatoes and spinach

CHEF'S SPECIAL FOR 2

- LAMB SHOULDER 1.8KG** 65
12hr sous vide, gremolata, tahini yoghurt and onion jus
your choice of any 2 sides

GRILLS

- 250G ANGUS STRIP LOIN (GF)** 32
150 day grain fed, Riverina region NSW
roasted bone marrow with garlic and parsley
- 300G GRAIN FED BEEF RUMP (GF)** 31
300 day grain Fed, Riverina region NSW
roasted bone marrow with garlic and parsley
- 250G PORK CUTLET (GF)**..... 31
Riverina region NSW
caramelised apple and spring onions

YOUR CHOICE OF SAUCE

mushroom, green pepper, red wine or herb gremolata

- PORTUGUESE MIXED SKEWER**..... 32
chimichurri beef rump, peri peri marinated chicken thigh and bbq pork belly
roast baby tomatoes and spring onion

SIDES

8

- STEAMED GARDEN VEGETABLES (GF)**
broccoli, cauliflower and green beans
- GARLIC MASH (GF)**
rosemary salt
- GARDEN LEAVES (GF)**
market mix with honey mustard dressing
- BEER BATTERED CHIPS**
garlic mayonnaise
- CHOY SUM (GF)**
sautéed with hoisin, garlic and crisp onions

DESSERTS

- CHOCOLATE DELICE (GF)** 17
coffee foam, salted honeycomb candy and fresh raspberries
- BANOFFEE (GF)** 16
caramelised banana, dulce de leche, ginger biscuit crumbs and whipped cream
- NUTELLA CREPES**..... 16
vanilla bean ice cream, fresh berries and chocolate cookie crumbs
- CRÈME BRULEE**..... 16
flavoured with lavender and earl grey
- AUSTRALIAN CHEESES**..... 19
King Island brie, blue and cheddar with quince paste, dried fruits and lavosh bread

DINNER