

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 & parmesan cheese	
CASA LOAF	7
Blend of mixed herbs & garlic butter	

SMALL PLATES

BAKED GOAT'S CHEESE (V).....	16
House made lavosh bread & pickles	
PRAWN & CHORIZO TORTELLINI	17
Sobrasada, zucchini with sage & toasted almonds	
BEETROOT HUMMUS (V/GF).....	16
Pickled spring vegetables, honey yoghurt, fried taro crisps, seeds & grains	
WARM BEEF SALAD (GF).....	18
Chargrilled rump with Thai style salad, cashew nuts & chilli lime dressing	

GRILLS

250G ANGUS STRIPLOIN (GF).....	32
150 Day Grain Fed / Riverina Region NSW Roasted bone marrow with garlic & parsley	
300G GRAIN FED BEEF RUMP (GF)	31
300 Day Grain Fed / Riverina Region NSW Roasted bone marrow with garlic & parsley	
CRISPY SKINNED HALF ROAST CHICKEN (GF).....	29
Hawkesbury Region NSW Roasted spring onions & baby tomatoes	
BEEF RIBS	30
150 Day Grain Fed / Riverina Region NSW Smokey BBQ sauce & beer battered onion rings	

YOUR CHOICE OF SAUCE

Mushroom, green pepper, red wine
or herb gremolata

SIDES

8

STEAMED GARDEN VEGETABLES (GF)	
Broccoli, cauliflower & green beans	
GARLIC MASH (GF)	
Rosemary salt	
GARDEN LEAVES (GF)	
Market mix with honey mustard dressing	
BUTTERED BRUSSEL SPROUTS	
Bacon speck, thyme & flaked almonds	
BONE MARROW	
Roasted bone with marrow, garlic & parsley butter	
BEER BATTERED CHIPS	
Garlic mayonnaise	

LARGE PLATES

ANGUS BEEF BURGER	19
Smokey bacon, fried onion rings, cheese, beetroot & mustard relish with beer battered chips	
LAMB RACK.....	32
Goats cheese mille feuille, heirloom carrot & cress salad with mint scented pea puree	
ATLANTIC SALMON (GF).....	29
Green beans, baby potatoes, anchovies, olives & poached egg	
KANGAROO LOIN.....	30
Honey & lemon myrtle marinated loin, panko crumbed scallop & salt baked baby beetroot	
BLUE SWIMMER CRAB & PRAWN LINGUINI	29
Muddled semi-dried tomatoes, avruga & shaved peppered pecorino	
BABY BARRAMUNDI.....	25
Battered with 150 lashes, tartare sauce, chips & baby leaf salad	

MUSHROOM & CHEESE PITHIVIER (V)	24
Pumpkin puree, soy beans & fresh herbs	

SALLY'S MENU

BEEF SIRLOIN.....	29
Dukkah crusted, wheat pearls, fire roasted peppers & zucchini	
PESTO CHICKEN BREAST (GF)	28
Glazed baby carrots, chat potatoes & spinach	

FOR 2

LAMB SHOULDER 1.8KG.....	65
12hr sous vide, gremolata, tahini yoghurt & onion jus Your choice of any 2 sides	

DESSERTS

BANOFFEE (GF).....	18
Caramelised banana, dulce de leche, ginger biscuit crumbs & whipped cream	
CHILLI CHOCOLATE FONDANT	18
Vanilla ice cream, nut praline & fresh berries	
APPLE & MAPLE	17
Persian candy floss, buttered pastry, vanilla bean ice cream & apple textures	
RASPBERRY & LYCHEE TART	19
Raspberry compote, almond butter crumble & fruit coulis	
AUSTRALIAN CHEESES.....	19
King Island brie, blue & cheddar with quince paste, dried fruits & lavosh bread	

DINNER