

# Ladygreen

Dinner Vol 8.



## ENTRE - TAPAS

- Oysters** - natural or w noch Cham \$4.5 e
- Croquettes** of the day \$9
- Lemon salted **Calamari** with lime crema \$16
- Spring rolls** prawn or veg (6) \$12.50
- Guacamole**, organic corn chips \$14 v+
- Rockling **Ceviche** with passionfruit and lime \$18 gf df
- Truffled **Mushroom pate** with crunch \$12 v+
- Mojo sautéed **baby clams** with charred sour dough \$18 gf df
- Cauliflower poppers** with lime crema tekukg Chilli and salt \$12.50 v+

## MAINS

### House made Gnocchi \$28.0

Slow brasied pork shoulder Ragu

Or

Sauteed mushrooms with truffel oil. \$26.0

### Rotollo \$30.0 (gf) (df)

Chicken breast filled with mushroom pate, wrapped in tripple smoked bacon in a spinach creme with roasted almond flakes and truffle oil.

### King reef Barramundi \$29.0 (gf) (df)

Barramundi fillet, clams, cherry tomatoes, tsatsoi, ginger broth and daikon slaw.

### Blackened mejilla \$30.0 (gf) (df)

Chipotle and Black bean Beef cheek, avocado, tomatillo salsa, mojo and Corriander.

### Veracruz sizzling seafood pot \$31.0 (gf)

Barramundi, calamari and clam mix cooked in tomato sofrito, jalapenos, olives, capers and ormond street herbs.

### Hippy green fried rice \$19 (df) (gf)

Jasmin rice with loads of mixed greens, crunchy peanuts + fried shallots and Zhoug!

Add: **Chicken**, **Calamari** or **Smokey Tofu** \$5 each. (df) (gf)

### Green Goddess \$24.0 (df) (gf) \*(v+)

Pan Tossed Seasonal Vegetables with Garlic, Lemongrass Chilli + Fensi noodles

Served with your choice of:

\***Smoked Tofu** or **Chicken**.

### Japanese Katsu Curry \$22.0 (df) \*(v+)

Fragrant Coconut Curry with vegetables brown rice, quinoa, furakaki, pickled ginger, zucchini, radish + taekung salt.

Served with your choice of:

\***Cauliflower katsu** or **Chicken katsu**

### Charred lamb \$32.0 (gf)

230g Lamb backstrap, mojo, garlic and burnt butter beans.

## SIDES

**Green salad** with balsamic and tomato \$9.0

Steamed **jasmine rice** \$6.0

Side burnt butter **beans** \$8.0

**Charred sourdough** with cheddar + truffle oil \$8.0

Seasonal tossed side **greens** \$9.0

**Chunky chips** Large \$10.0 or Small \$6.0



## TACOS

Two per serve \$16

### Pulled Jerk Pork

Guacamole, slaw, lime crema

### Chicken + Street Corn

Pulled chicken, Ribbed corn, Spring Onion whip + Jalapeno poppers (df)

### Tequilla cured Salmon

Sticky beetroot, guacamole + Cos lettuce (df)

### Smoked Tofu

Avo, slaw + chipotle miso. (v+)

## BURGER

### Casino Royal 22.0

Add Chunky Chips 6.0

Vegan Cheese Available (+2.5)

Premium Wagyu (160gm),  
Ancho Chilli, Guacamole,  
Lettuce, Yucatan pickles + Cheese

## Smaller Portions for the Kids

10.0 each

Mini Nachos + cheese (v)

Guac + Salsa toppings on the side

Cheeseburger

Wagyu patty, Cheese + tomato sauce

Pizza -Margheritta (v)

or

Add Ham +2.0

Toasted ham + cheesy sandwich (v)

## L.A Nachos 22.0

Crunchy El Cielo Organic Corn Chips with  
Cheese melt, Guacamole, Salsa + Lime Crema

**Load Me up! just add a side of:**

Wagyu con carne, Pulled Jerk Pork or Pulled Jack fruit. + 5.0 each

**Naked Nachos** (no cheese) or (add vegan cheese + 2.5)

Chipotle miso, lime emulsion, smoked tofu,  
spring onion and toasted sesame (df)(gf)(v+)

