

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+)

