

Ladygreen

Vol. 12

TAPAS "Small interesting things to share"

- Guacamole - coriander lime and maldon salt with corn chips 14.0 (gf v+)
Croquettes -Truffled mushroom, quinoa and parmesan, with lime crema 11.0 (v)
Crispy Calamari – lemon salt, lime crema, leaves 18.50 (df)
Salt and pepper Qld. prawns w asian Slaw and tamarind chilli. 19.0 (df)
Cauliflower Poppers, taekung chilli flakes, pickled zucchini. 13.80 (v+)
Vegetable & taro spring rolls with noc cham, fensi noodles. 14 (v+) (6 per serve)
Prawns & nappa cabbage spring rolls with noc cham and fensi noodles. 14 (6 per serve)
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OYSTER BAR

- Oysters of the Day Half Doz 22.0 Dozen 40.0
Served natural or with our roasted sesame ponzu dressing.
Bloody Mary Oyster shots with crispy prosciutto and celery salt. 50 (½ dozen)
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TAQUERIA 18.0 (2 Tacos per serve) or Mixed Platter of Ten 80.0 (gf available)

- Pulled Jerk pork, slaw, guacamole + lime crema.
 - Smoked tofu, guacamole, chipotle and crunchy asian nut trio (v+)
 - Calamari, pico de gallo, lime crema + leaves.
 - Tequila Cured Salmon with sticky beetroot, guacamole + cos (df)
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L.A NACHOS 17.0 sml. 23.0 large (gf v+o)

- Loaded with Grilled cheese, lime crema, salsa rojo + guacamole.
Add on's – Jerk pork or smoky black beans 5.0 (each)
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BOWLS

- Fishermans basket 29.0
Prawn spring rolls, lemon salted crispy calamari, tempura prawns, chunky chips and garden salad + lime crema.
- Hippie green fried rice 21.0 (v + gf)
Pan tossed jasmine rice with loads of greens, crispy peanuts, sesame and shallots. Add - Prawns, Chicken or Smoked tofu 5.0 each.

- Japanese Katsu Curry \$27 (v+)
This yellow coconut based curry is sweet and well rounded, served with brown rice, quinoa and pickled vegetables.
Your choice of: Crispy Chicken Katsu or Cauliflower katsu.

- Green goddess 28.50 (gf, v+)
Pan tossed seasonal vegetables tossed with chilli, kafir lime and lemongrass. Served with fensi noodles and crispy Asian seed trio.
Your choice of: Prawn, Chicken or Smoked tofu.

- Ban cha noodle bowl 26.0
Super fresh and crunchy noodle salad loaded with peanuts, roasted sesame, pickled ginger, thai basil and noc cham.
Your choice of: Prawn, Chicken or Smoked tofu. (gf, v+)



PLATES / MAINS

Ginza steak 38.0

250g Scotch fillet steak cooked medium rare and served sliced on steamed rice with shoyu ginger butter sauce and roasted sesame. (gf, df, fodmap)

Seafood Special of the Day (Market Price)

Lady Pho 26.0

Lemon grass & ginger broth with gluten free noodles, mixed super greens.

You choose: QLD Prawns, Tofu or Pulled smoked chicken.

Tijuana lasagne 27.0 (v, v+o)

Layers of tortilla, sofrito black beans and roasted vegetable finished with grilled cheese.

Mexican Parma 28.0

Katsu chicken parma topped with grilled cheese, guacamole, jalapenos and salsa.

Served with slaw and chunky chips. (df available)

Casino Royal burger 28.0

Wagyu beef, guacamole, cheese, chipotle jus, lettuce and lime crema. Served with chunky chips.

FEED ME CHEF!

*Set menu applies to all Large Group bookings over 10 guest.

A selection of the chefs favourites, including dessert, all must participate min.2+ guests

Standard banquet.....\$55. Vegan banquet.....\$45

FOR THE KIDS 12.0

Cheeseburger

Katsu chicken strips and chips

Nachos with cheese, salsa and guacamole

Margherita pizza - add ham

Ice cream sundae

with sweeties and toppings 8.0

DESSERTS 14.0

New York Cheesecake

House made baked cheese cake served with a puddle of passionfruit and white chocolate snow.

Brownie Sundae Stack

Warm double chocolate brownie topped with vanilla ice cream, scorched marshmallows, coconut chips, chocolate sauce and fresh berries.

Coconut Panna Cotta

Silky vanilla coconut panna cotta, finished with fresh and dry summer fruits, cocoa nibs + hemp seeds.

Spiced Hazelnut Crumble

Warm apple berry crumble with vanilla ice cream, and blue agave syrup.

(10% Surcharge on weekends)