

Welcome to Ladygreen.

Our menu is inspired by a passion for vibrant and fresh Mexican and Californian cuisine.

Quality local produce takes centre stage with plenty of vegetarian and vegan choices.

If you have any allergies or dietary requirements, please let us know!

(v+) vegan
(v) vegetarian
(gf) gluten-free
(df) dairy-free

We are proud to support local suppliers:

Allpress Espresso

Ned's Bake

Felice's Place Gourmet Butchers

Gippsland Natural Beef

Milawa Organic Free-Range Chicken

Otway Outdoor-Reared Pork

Glorious Googies Eggs

El Cielo

Terra Madre

Mojo Kombucha

Ginger & Co Chai

Tapas to share

We recommend 2-3 plates to share between two

Guacamole, Pico De Gallo, Organic Corn Chips (v+) (gf) 11.0

Panko Crusted Eggplant Chips with Wasabi emulsion (v) 12.0

Saucey Wagyu Meatballs with Salted Ricotta 13.5

Truffled Mushroom Pate (v+)(gf) 12.0

Taco of the Day ask your host

Citrus + Rosemary Marinated Olives (v+)(gf) 12.0

Chilli Cheese Patata's Brava's (v)(gf) 11.0

Southern Fried Chicken Nibblers, Spiked Crema (df) 14.0

Crispy Calamari, Lemon + Lime Salt, Lime Crema (df) 14.0

L.A Nachos

16.0 regular | 22.0 large

Crunchy El Cielo Corn Chips

with Cheese, Guacamole, Salsa + Lime Crema (v) (gf)

Grilled Free-Range Chicken | Black Beans (v+) | all +5.0 each

Burgers

Served with Chunky Chips 22.0

Wagyu Beef

Sticky Beetroot, Pico De Gallo, Guava BBQ Sauce + Cheese

Katsu Chicken

Pickled Ginger, lettuce, Guacamole + Tonkasu.

Plates

Otway free range Pork

Crispy pork belly on zoodles + shitaki broth + glaze
28.0 (df)

Milawa Free range Roasted Chicken

Spring onion, lemon + dill jus
Quarter Chick **12.0**, Half Chick **24.0**

Yeringburg Lamb Shank

Slow cooked shank in olive+ tomato
sofrito served with diced potatoes.
29.0 (df)(gf)

Green Goddess

Pan-Tossed Seasonal Vegetables with Garlic, Lemongrass +
Smoked Tofu, served with Chilli + Netted Rice
24.0 (v+)(gf)

Tuna Steak

Char grilled tuna steak (rare) with
pan tossed seasonal greens + chimichuri.
26.0 (gf + df)

Gundooee Organic Wagyu Baise Chamorro

8hr. slow braised beef with marrow
in Malbec, tomato, chilli + crispy carrots
28.0 (gf + df)

Lady Pho

Shitaki miso broth, noodles, seasonal
veggies and furikake.
Your Choice of - Chicken, Seafood or Tofu
22.0 (gf + df)

Mussels

Organic Victorian mussels with
Tabasco spiked tomato + celery sofrito,
served with a side of charred sour dough.
24.0 (gf + df)

Sharing Boards

Meat A selection of daily market inspired delights
50.0 serves 2 | 100.0 serves 4

Seafood A selection of market fresh fruits of the sea
your host will deliver the list of delights on arrival
50.0 serves 2 | 100.0 serves 4

Vegan Ask your host for today's selection
35.0 serves 2 | 70.0 serves 4

Sides

9.0 each

Chunky Chips (v+) (gf)

Eggplant Fritz (v)

Pumpkin hemp mash (v+)(gf)

Seasonal Sautéed Greens (v+)(gf)

Charred bread (v+)

Chilli cheese Patatas Brava (v)

Smaller Portions for the Kids

13.0 each

Nachos (v)

Fish + Chips

Cheeseburger + Chips

Roast Chicken + Chips or Salad (gf)(v)

Southern Fried Chicken + Chips

Ned's Pizza Slice -Margheritta (v)
or Add Ham +2.0

Dessert of Vanilla icecream
Choc topping and berrys

Private Functions + Events are available upon request.

Please call our
Events Manager Kris
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