SMOKE CHICKEN PANINI WITH CHEESE AND PESTO SERVED WITH CHIPS
Buongiorno panini with prosciutto, salami and shaved parmesan
Crystalbrook Signature beef panini with caramelised onion, mustard and cheese

BUONGIORNO PANINI WITH PROSCIUTTO, SALAMI AND SHAVED PARMEasan
Crystalbrook Signature beef panini with caramelised onion, mustard and cheese

CRISTALBROOK SIGNATURE BEEF PANINI WITH CARAMELISED ONION, MUSTARD AND CHEESE

GLUTEN FREE PASTA SALAD WITH SPINACH, EDAMAME, CAPSICUM, CARROT AND TOMATOES
Gluten free pasta salad with spinach, edamame, capsicum, carrot and tomatoes (GF)(VG) $18

PANINI MELTS     $18
11am – close
Smoked chicken panini with cheese and pesto served with chips
Buongiorno panini with prosciutto, salami and shaved parmesan
Crystalbrook Signature beef panini with caramelised onion, mustard and cheese

EGGS
Available until 2pm
Classic or egg white omelette served with two pieces of toast and your choice of two of the following: hash browns, sautéed mushrooms, baked beans, grilled tomatoes or bacon $22
Two eggs cooked your way served on two pieces of thick multigrain toast with smashed avocado, smoked salmon, caper berries and Spanish salsa $27
Huevos rancheros with two soft fried eggs, crispy tortilla, smashed beans, spicy tomato coriander sauce and sliced avocado with feta cheese crumble $25

Wraps $12
11am – close
Chef’s daily selection served with mixed salad and chips

WRAPS
Available until 2pm
Choice of the following: lemon vinaigrette, yoghurt dressing, wasabi dressing, balsamic vinaigrette
Greek kale salad with quinoa, poached chicken, sweet potato and feta cheese (V)(GF) $18
Poké bowl with salmon, avocado, brown rice, edamame, cucumber, carrot, pickled ginger and nori (GF) $18
Grilled Crystalbrook Signature beef salad with pumpkin, broccoli, chickpeas, Spanish onion and greens (V)(GF) $21
Gluten free pasta salad with spinach, edamame, capsicum, carrot and tomatoes (GF)(VG) $18

Greek yoghurt with granola, toasted coconut, berries, banana and kiwi fruit served with honey
Coconut bircher muesli served with maple syrup, roasted hazelnuts and apricots
Chai chia pudding served with fresh seasonal fruit, toasted mixed nuts and raw honey (GF)
Acai crunch with banana, berries, granola and almond milk
Acai citrus with kiwi fruit, passionfruit pulp, pineapple and orange (GF)

FRESH GREENS
Available until 2pm
Greek yoghurt with granola, toasted coconut, berries, banana and kiwi fruit served with honey
Coconut bircher muesli served with maple syrup, roasted hazelnuts and apricots
Chai chia pudding served with fresh seasonal fruit, toasted mixed nuts and raw honey (GF)

Add on Rainforest Honey, peanut butter, protein, Nutella, brownies or chia seeds $3

GREENFIELDS
Take it away
Food and drinks are available to take away in eco-friendly, rapidly renewable and biodegradable BioPak and Vegware packaging.

(V) Vegetarian    (GF) Gluten Free    (VG) Vegan    (DF) Dairy Free
* Please note 15% surcharge applies on Public Holidays
COLD PRESS JUICES $7

Greenfields Attack
Kale, cucumber, apple, celery, lemon, ginger and parsley

Big Red
Tomato, cucumber, kale and basil

Cleanse
Beetroot, ginger, carrot, celery, cucumber and spinach

Vitamin Shot
Orange, lemon, ginger, apple

100% pure
Orange, pineapple

SMOOTHIES $8

Tropical Bliss
Pineapple, banana, Greek yogurt, coconut milk and chia seeds

Kick Start
Banana, pure apple juice and Acai (Ah – Sigh-EE!) puree

Tablelands Best
Lychees, mango, coconut milk, lime and pineapple

Berry Blast
Blueberries, wolfberry, coconut water, strawberries and banana

Build your own
Choose one – four of the above ingredients
Add your booster:
Cacao, matcha, Maqui berry, Acai puree or protein powder $2 each

COLD DRINKS $5

Chilled kombucha
organic green tea range
Ginger, mango, coconut lime or berry

REFRESHING JUICES $4

Orange, apple, pineapple, tomato or cranberry

Take it away
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HOT DRINKS
$4.5 (8oz)  $5 (12oz)

Two Seasons Coffee Blend and Single Origin
Choose your bean, single origin or blended

- Espresso
- Short black
- Long black
- Flat white
- Café latte
- Piccolo latte

- Cappuccino
- Mocha
- Turmeric latte
- Chai latte
- Hot chocolate

Cold Brew Coffee
Beans are coarsely ground and steeped in water for up to 24 hours to produce a concentrated coffee essence, which is then diluted to taste and served chilled

$7

Milk selections
- Full
- Skim
- Almond
- Coconut
- Soy

SELECTION OF TEAS BY TWG  $4

English Breakfast
This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this broken-leaf black tea is perfect with morning toast and marmalade

French Earl Grey
A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers

Black Chai
This robust chai black tea blend reveals a remarkable union of rare and aromatic Indian spices. A warm yet soothing TWG Tea, delicious alone or with a dash of milk

Moroccan Mint
A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic

Silver Moon
A blend of green teas accented with a grand berry and vanilla bouquet. Refined, with just a hint of spice. A tea for that special moment

Chamomile
Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup

Take it away
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Cold press signatures

At Greenfields, our cocktail recipes contain a combination of cold-pressed juices, real fruits, fresh herbs and natural sweeteners to create deliciously fragrant and visually alluring beverages.

Revitaliser

Tough night? The potassium in carrots is a vasodilator, relaxing tension in blood vessels and arteries to decrease blood pressure. Once you try this, you will want another!

Beefeater Gin or Eristoff Vodka, pressed carrot juice infused with citrus oleo-saccharum, ginger, Tablelands honey and garnished with a Dutch carrot and cumin

The Bloody Rose

Double hit Eristoff Vodka, pressed blood orange and lemon juice mixed with our own agave nectar and garnished with fresh rosemary.

Try Smirnoff or Absolut Vodka

Paloma

EL Jimador Blanco Tequila, pressed grapefruit, limes and agave and finished with grapefruit liquor

Casa Noble Crystal or Don Julio Blanco

The Red Cross

Beefeater Gin, pressed carrots, radishes and apple juice finished with sparkling water.

Try Gordons Gin or Bombay

Mexican Bloody Maria

EL Jimador Blanco Tequila, pressed tomato, lime juice, Worcestershire sauce, Himalayan salt, three dashes of Tabasco and cracked pepper served with fresh lime slices, celery, cucumber and olives

Try Casa Noble Crystal or Don Julio Blanco

Classics

Nitro Martini

Eristoff Vodka, Tia Maria and a shot of freshly extracted cold brew

Try 666 Pure Vodka or Belvedere

Classic Margarita

El Jimador Blanco Tequila, Cointreau, pressed lime and lemon juice vigorously shaken and presented in salt crusted glass.

Prefer Casa Noble Crystal or Don Julio Blanco

Mojito

Bacardi Rum, muddled limes, Greenfields sugar syrup, fresh mint leaves and crushed ice

Strawberry Daiquiri

Bacardi Rum, Cointreau, pressed lime juice, fresh strawberries and Greenfields sugar syrup

Try this with Smirnoff Vodka

Passion Mai Tai

Bacardi Oro Gold Rum, pressed lime, pineapple and orange juice, grenadine and passionfruit syrup

Pitchers to share

What’s a punch between friends anyway?

Pimm’s No 1 served with Kirks Ginger Beer over ice and garnished with slices of lemon, lime and mint

Traditional Spanish Sangria served over ice with mint and fruit garnishes

Mojito with Bacardi Rum muddled limes, Greenfields sugar syrup, fresh mint leaves and crushed ice

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TAP BEER
Birra Morretti Lager
Heineken
Furphy Refreshing Ale
James Squire 150 Pale Ale
Kosciuszko Pale Ale
Little Creatures Bright
XXXX Gold
Burleigh Brewing 28 Pale
Stone & Wood Pacific Ale
James Squire Orchard Crush Apple Cider

MID AND LIGHT BEER
Hahn Super Dry 3.5%
Heineken 3
Iron Jack
Asahi Soukai 3.5%
Boags Premium Light
Hahn Premium Light
Peroni Leggera

CRAFT BEER
James Squire Amber Ale
Mountain Goat Pale Ale
Feral Brewing Co India Black Ale Karma Citra
Feral Hop Hog Pale Ale
Young Henrys Newtowner Pale Ale
Newstead India Pale Ale

LOCAL BEER
Great Northern
Boags Premium Lager
Boags Draught
Hahn Super Dry
Tooheys New
XXXX Bitter
Pipsqueak Cider

INTERNATIONAL BEER
Birra Moretti
Corona
Kirin
Stella Artois
Asahi Super Dry
Peroni Nastro Azzurro

Greenfields

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**SPARKLING**

NV Jean Pierre Brut  
NV Craigmoor  
NV II Fiore Prosecco DOC

**CHAMPAGNE**

NV Piper Heidsieck Cuvee Brut  
NV Margaine Cuvée Traditionnelle  
NV Mumm Cordon Rouge  
NV Veuve Clicquot Yellow Label Brut

**WHITE**

Riesling

2017 Sister’s Run St Petri’s  
2017 Tim Gramp

Chardonnay

2018 Vivo  
2016 Pocketwatch  
2016 Tormaresca  
2014 Kendall Jackson Vinters Reserve

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## WHITE

### Sauvignon Blanc
- 2017 Crystalbrook Collection  
  Oatley, NSW
- 2017 Pocketwatch  
  Western Australia
- 2017 The Yard ‘Channybearup’  
  Pemberton, WA

### Pinot Grigio/Pinot Gris
- 2017 Dal Zotto  
  King Valley, VIC
- 2017 Pocketwatch  
  Central Ranges, NSW

### Rose
- 2018 Luna Rosa  
  Central Ranges

## REDS

### Pinot Noir
- 2017 Pike and Joyce Rapide  
  Adelaide Hills, SA
- 2016 Crittenden Estate Peninsula  
  Mornington, VIC

### Cabernet Sauvignon
- 2016 Vivo  
  Riverina, NSW
- 2014 Pocketwatch  
  Central Ranges, NSW
- 2013 Reynella Basket Pressed  
  McLaren Vale, SA

### Shiraz
- 2017 Crystalbrook Shiraz  
  Oatley, NSW
- 2014 Pocketwatch  
  Central Ranges, NSW
- 2016 Brookland Valley Verse 1  
  Margaret River, WA
- 2015 Campbell’s “Bobby Burns”  
  Rutherglen, VIC

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