



The Green Herring Restaurant

Menu



The Green Herring Restaurant is located in the historic Ginninderra Village in Gungahlin.

The restaurant is housed in one of Canberra's oldest buildings; a 150 year old slab hut. The Slab Hut was built in 1860 in the small NSW town of Bookham (located in the Yass valley shire). The building was transported to Canberra in 1970 and has been The Green Herring Restaurant for over 20 years.



History of the Slab Hut

Slab huts were built by the first European settlers in Australia with slabs of timber. The huts were of heavy and rustic construction with hardwood timber and provided the barest of comfort and protection from the elements. The rough edges seen on the timber structure of the hut represent the building method of 'splitting' the timber, which was undertaken with mauls. The Green Herring Restaurant still maintains the original construction materials from almost 150 years ago with minor modifications and extensions to provide the necessities for restaurant operations.

Information on Slab Huts sourced from The Australian Heritage Commission, 1986

Beverages



Beer

Bottle

Stone & Wood Lager	7
Cascade Premium Light	6
Corona	7
Crown Lager	7
Fat Yak Pale Ale	7
James Boag's	7
Pigs Fly Pale Ale	8
Miller Chill (Low Carb Beer with a twist of Lime)	7
Somesby Premium European Pear Cider	7

Non- Alcoholic

Soft Drinks	4
Coke, Diet Coke, Lemonade	
Dry Ginger Ale, Lemon, Lime and Bitters	
Natural Mineral Water, Tonic Water, Soda Water	
Capi Mineral Water (750ml)	6
Juices	4
Apple, Orange, Pineapple,	



Beverages

House

	Glass	Bottle
Red – Shiraz or Cabernet Shiraz Merlot	7	20
White– Chardonnay or Semillon Sauvignon Blanc	7	20

White

	Glass	Bottle
Yilgarnia Semillon		32
Beechworth Pinot Gris		32
Stockman's Ridge Rider Pinot Gris	10	38
Taylors Riesling	10	32
Barton Estate Sauvignon Blanc	10	38
Villa Maria Sauvignon Blanc		32
Yilgarnia unwooded chardonnay	10	30
Bathe Chardonnay		34
Brown Brothers Moscato	10	30
Happs Verdelho		30

Red

	Glass	Bottle
Ben Potts Cabernet Sauvignon	12	48
Pepperjack Cabernet Sauvignon		42
Mad Fish Cabernet Sauvignon Merlot	10	36
Due South Merlot		32
Gallagher Merlot	10	38
Hirsch Hill Estate Pinot Noir	10	34
Brown Brothers Tempranillo		32
Penfolds Bin 28 Kalimna Shiraz		56
Granitevale Estate Shiraz	10	36
Wirra Wirra Church Block Blend		42

Our wines are professionally selected to compliment our menu .

Beverages



Sparkling

	Bottle
Yellow Piccolo (200ml)	9
Cofield Sparkling Chardonnay Pinot Noir	32
Chandon Brut N/V	42

Spirits

		Glass
Scotch / Whiskey	Jameson	6
	Canadian Club	
	Jack Daniels	
	Red Label	
	Lagavulin	
	Glenfiddich	9
Bourbon	Jim Beam	6
	Wild Turkey	
	Southern Comfort	
Gin	Gordon's Dry Gin	
Tequila	Jose Cuervo Especial	
Midori		
Rum	Bacardi	
	Bundaberg	
	Malibu	
Vodka	Smirnoff Premium Red	
Vermouth	Original or Extra Dry	



Entrée

Breads (Serves 2)

5

Cob loaf, roasted garlic butter, balsamic olive oil, dukkah

Focaccia bread, duo of dips

(Gluten free bread available on request)

Entrées

Prawns

17

Potato gnocchi, lemon panna cotta, lime gel, citrus beurre blanc

Duck Breast

18

Orange puree, honey cream, pickled fennel (DF, GF)

Chili Lamb Back Strap

17

Rocket leaves, spanish onion, cherry tomatoes, sourdough wafers, lime aioli (DF, GF Option)

Beetroot Carpaccio (V)

16

Persian feta, mint crème fraîche, candied hazelnuts, hazelnut oil, baby herbs (GF)

Scallops

18

Mascarpone ravioli, cointreau cream, asparagus, garlic crumb

DF = Dairy Free, GF = Gluten Free, V= Vegetarian

Main



Snapper Fillet	36
Cucumber puree, fondant potato, roast garlic snow, sauce vierge (GF)	
Chicken Breast	34
Potato rosti, leek puree, enoki mushrooms, port jus (GF, DF Option)	
Beef Eye Fillet	38
Pommes puree, shallot puree, onion bhaji, sherry jus (GF option)	
Pork Fillet	34
Apple puree, mushroom tart, cider gel, marsala sauce	
Crispy Zucchini Flowers (V)	32
Goats cheese, tomato fondue, pickled zucchini salad, tomato paper	
Venison Denver Leg	36
Blackberry gel, parsley mash, blackberry jus (GF, DF Option)	
 Sides (Serves 2)	 9
Baby spinach, strawberry, feta salad	
Beans, roasted cashews, chive butter	
Duck fat chat potatoes	



Dessert

Mini Donuts	14
Dulce de leche, strawberry jam, chocolate syrup, vanilla bean cream	
Passionfruit Tart	15
Mango gel, mascarpone sorbet, lemon curd, candied lemon	
Raspberry Mille-Feuille	16
White chocolate mousse, raspberry and balsamic syrup, basil ice cream. (GF option)	
Rocky Road Cheesecake	14
Baileys ganache, cocoa crumbs, rose water gel, vanilla marshmallow	
White Chocolate Parfait	15
Coffee ice cream, chocolate bark, caramel popcorn, chocolate gel (GF Option)	
The Green Herring Special (Serves 2)	32
Includes morsels of mini donuts, rocky road cheesecake, passionfruit tart and the white chocolate parfait	
A selection of four Australian cheeses, dried fruit and crackers	
Platter for one	17
Platter for two	31

DF = Dairy Free, GF = Gluten Free

After



Coffee

4.5

Short or Long Black

Cappuccino

Latte

Flat White

* Full Cream, Skim or Soy Milk Available

Pot of Tea

4.5

Peppermint

English Breakfast

Supreme Earl Grey

Malabar Chai

Cleopatra's Champagne (Chamomile)

Honeydew Green

Treats

Hot Chocolate

4.5

Liqueur Coffee

9

To Finish



Port and Muscat

By Glass – 8

Brown Brothers Australian Tawny

Seppelts Grand Tokay

Rutherglen Muscat

Galway Pipe Old Tawny Port

Dessert Wine

Jirra Jeir Station—Beagles Run Late

By Glass – 6

By Bottle – 28

Liqueurs

Baileys Irish Cream

By Glass – 8

Kahlua

Butterscotch Schnapps

Tia Maria

Cointreau

Galliano—Sambucca, Black or Vanilla

Cognac

Grand Marnier

Benedictine

Clayva

Frangelico

The Green Herring team thanks you for dining
with us.



We hope you have a memorable evening and we
look forward to seeing you again.

