

## BUBBLES

ZILZIE BTW SPARKLING   SOUTH EASTERN AUSTRALIA	9	42
VARICHON ET CLERC BLANC DE BLANC   BURGUNDY, FRANCE	10.5	50
VILLA SANDI 'IL FRESCO' PROSECCO   VENETO, ITALY	12.5	60
VEUVE CLICQUOT   CHAMPAGNE, FRANCE	99	
VEUVE CLICQUOT MAGNUM   CHAMPAGNE, FRANCE	195	



## WHITE

ZILZIE BTW PINOT GRIGIO   SOUTH EASTERN AUSTRALIA	9	42
SELECTION 23 SAUVIGNON BLANC   MURRAY DARLING, SA	10	48
BABY DOLL SAUVIGNON BLANC   MARLBOROUGH, NZ	11.5	55
HOWARD PARK CHARDONNAY   MARGARET RIVER, WA	12.5	60
MAJELLA RIESLING   COONAWARRA, SA	12.5	60
DANESE DELLE VENEZIE PINOT GRIGIO   VENETO, ITALY	11.5	55

## PINK

BOUCHARD AINE ROSE   BURGUNDY, FRANCE	10.5	50
MAISON ANGELVIN   PROVENCE, FRANCE	13.5	65
LA GIOIOSA MOSCATO   VENETO, ITALY		55
VILLA AIX ROSE MAGNUM   PROVENCE, FRANCE	70	



## RED

ZILZIE BTW CABERNET MERLOT   SOUTH EASTERN AUSTRALIA	9	42
GEOFF MERRILL SHIRAZ   MCLAREN VALE, SA	10	48
TEUSNER "THE FAMILY" SHIRAZ   BAROSSA VALLEY, SA	12.5	60
RADIO BOKA TEMPRANILLO   PENEDES, SPAIN	10	48
THISTLE RIDGE PINOT NOIR   WAIPARA, NZ	12.5	60
ROUND 2 CABERNET SAUVIGNON   CLARE VALLEY, SA	11.5	55

# COCKTAILS

ASK ABOUT OUR WEEKLY  
COCKTAIL SPECIALS!

## APEROL SPRITZ \$12

APEROL, PROSECCO, SODA, ORANGE



## ESPRESSO MARTINI \$18

SMIRNOFF VODKA, KAHLUA, NUTELLA &  
FRESH ESPRESSO

## ALOE VERA MARGARITA \$19

ESPOLON TEQUILA, ALOE VERA, LIME &  
HONEY

## THE ROLL CALL \$19

SMIRNOFF VODKA, PEACH SCHNAPPS,  
CHAMBORD, COINTREAU, CRANBERRY &  
APPLE JUICE & LEMON

## OLD FASHIONED \$19

MAKER'S MARK, BITTERS, SUGAR & ORANGE

## NEGRONI \$20

TANQUERAY GIN, VERMOUTH, CAMPARI &  
ORANGE

## SOUTH SIDE \$18

GORDON'S GIN, APPLE JUICE, LIME, SODA,  
MINT & CUCUMBER

## WHISKEY SOUR \$19

SOUTHERN COMFORT BLACK, LEMON, SUGAR  
& CHERRY

## GET SOCIAL!



# GREENWOOD HOTEL

BOOK YOUR NEXT  
FUNCTION WITH US!

FUNCTIONS@GREENWOODHOTEL.COM

## MAINS

- HOUSEMADE CHICKEN SCHNITZEL** 22  
herb & parmesan crusted, slaw, fries & roast chicken gravy
- BEER BATTERED MARKET FISH** 24  
sauce tartare, slaw & fries
- SHEPHERD'S PIE** 26  
peas, broccolini, gremolata, eggplant puree & pecorino crust
- CHARGRILLED TASMANIAN SALMON** 28  
pearl cous cous, aged chorizo, pickled peppers, baby spinach & rouille
- CHURRASCO CHOOK (GF)** 28  
pinto bean, sweet corn, pomegranate, coriander, avocado & white BBQ sauce
- GRAIN FED BLACK ANGUS SIRLOIN (GF)** 30  
potato gratin, broccolini, beetroot puree, mushroom salsa & jus

## BURGERS

ALL SERVED ON A MILK BUN WITH  
ROSEMARY SALTED FRIES

- BBQ PULLED PORK** 20  
slaw, pickled cucumber, apple sauce, aioli & crackling
- WAGYU ROYALE** 20  
bacon, jack cheese, tomato relish, lettuce, tomato & chipotle aioli
- KARAAGE CHICKEN** 20  
kimchi slaw, shallot, coriander & sesame aioli
- FALOUMI (V)** 20  
falafel, haloumi, eggplant chutney, lettuce, tomato, aioli & harissa yoghurt

ASK ABOUT OUR FREE ONSITE  
PARKING IN GREENWOOD  
PLAZA CAR PARK

## SALADS

- HUMMUS SUPER BOWL (V)** 19  
roast butternut, farro, broccolini, baby kale, carrot kraut, activated almonds, zartar & vincotto  
add haloumi - \$5  
add chicken - \$5  
add seared tuna - \$7
- SPICED SQUID (GF)** 20  
aromatic leaf, bean sprout, chilli, coriander, cherry tomato, cashews, tamarind & sriracha aioli
- CRISPY DUCK (GF)** 20  
red cabbage, orange, hazelnuts, parmesan, lentil & currants
- BBQ SESAME CHICKEN (GF)** 22  
cucumber, bean sprouts, chilli, coriander, baby gem, crispy shallots & roast sesame and ginger dressing
- SEARED TUNA (GF)** 24  
avocado, heirloom tomato, kalamata olives, soy bean, sauce gribiche

## SIDES

- FRIES (V)** 10  
aioli
- POTATO WEDGES (V)** 12  
sour cream & sweet chilli
- ASPEN FRIES (V)** 12  
truffle, parmesan, rosemary & aioli
- STEAMED BROCCOLINI (V, GF)** 10  
soy, ginger & sesame
- MIXED LEAF SALAD (V, GF)** 10  
mixed leaf, cherry tomato, olives & parmesan

## GOURMET PIZZAS

- MARGHERITA (V)** 20  
fiore di latte, fresh tomato & basil
- HAWAII FIVE-0** 21  
double smoked ham, caramelised pineapple & rosemary
- TONY PEPPERONI** 21  
pepperoni, mozzarella, tomato, oregano & parmesan
- MEDITERRANEAN (V)** 22  
grilled eggplant, zucchini, cherry tomato, kalamata olives, goat's chevre & basil
- CAPRICOSA** 22  
soppressa salami, ham, field mushroom, artichoke, olive & basil
- PORTUGUESE CHICKEN** 23  
marinated chicken, spinach, onion, olive, cherry tomato, fresh oregano & peri-peri sauce
- CHILLI CARNI** 23  
pulled beef, mushroom, ricotta, cherry tomato, chilli & chimichurri
- SPICY PRAWN & SAUSAGE** 24  
chilli, cherry tomato, garlic, parsley & saffron aioli
- GLUTEN FREE BASES ADD \$4**
- THE CALZONE** 24  
ricotta, smoked mozzarella, pumpkin, spinach, semi-dried tomato, basil, prosciutto & rocket

2 FOR 1 PIZZAS  
THURSDAYS  
5PM-CLOSE

## SHARE PLATES

AVAILABLE 3PM-CLOSE  
\$12 EACH OR 3 FOR \$30

- CHEESY BEEF NACHO SPRING ROLLS**  
w/ chimichurri
- FIELD MUSHROOM ARANCINI (V)**  
w/ pine nuts, salsa verde & aioli
- SALT & PEPPER SQUID (GF)**  
w/ sriracha aioli
- DUKKAH SPICED HUMMUS (V)**  
w/ grilled flat bread & pickled chilli
- SATAY CHICKEN SKEWERS (GF)**  
w/ peanut & coconut sauce
- BLOODY MARY SALMON TACOS (GF)**  
w/ avocado & coriander
- MONCHEGO & CHORIZO MELT**  
w/ green tomato chutney
- 5-SPICED PORK BELLY STEAMED BUNS**  
w/ coriander, peanuts, pickled lettuce & hoi sin
- SPICY KOREAN FRIED CHICKEN WINGS (GF)**

The Greenwood Hotel endeavours to identify ingredients on our menu that may pose risk to those with food allergies. However, due to the nature of commercial kitchens, we do not assume any liability for adverse reactions to food consumed. Patrons concerned with food allergies are asked to advise our friendly staff of any intolerances. Refunds will not be issued if patrons do not make staff aware of any allergies they may have.