

## BUBBLES

ZILZIE BTW SPARKLING   MURRAY DARLING	9	42
VARICHON ET CLERC BLANC DE BLANC   BURGUNDY, FRANCE	10.5	50
VILLA SANDI 'IL FRESCO' PROSECCO   VENETO, ITALY	12.5	60
LA GIOIOSA MOSCATO   VENETO, ITALY		55
VEUVE CLICQUOT   CHAMPAGNE, FRANCE		99

## WHITE

ZILZIE BTW PINOT GRIGIO   MURRAY DARLING	9	42
SELECTION 23 SAUVIGNON BLANC   MURRAY DARLING	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
SAND DOLLAR PINOT GRIS   WAIPARA, NZ		60

## PINK

BOUCHARD AINE ROSE   BURGUNDY, FRANCE	11	50
MAISON ANGELVIN   PROVENCE, FRANCE	13.5	65
VILLA AIX ROSE MAGNUM   PROVENCE, FRANCE		60

## RED

ZILZIE BTW CABERNET MERLOT   MURRAY DARLING	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
DELIVERANCE PINOT NOIR   WAIPARA, NZ	12.5	60
ROUND 2 CABERNET SAUVIGNON   CLARE VALLEY, SA	11.5	55

# COCKTAILS



## APEROL SPRITZ \$15

APEROL, PROSECCO, SODA, ORANGE

## ESPRESSO MARTINI \$20

KRAKEN SPICED RUM, KAHLUA & FRESH ESPRESSO

## MARGARITA \$20

1800 SILVER TEQUILA, COINTREAU & LIME

## \$15 COCKTAIL HAPPY HOUR FRIDAYS 2- 4PM

ORDER AT THE OUTDOOR BAR

## APPLE PIE \$20

FIREBALL, ABSOLUT VANILLA VODKA, FRESH APPLE JUICE, BROWN SUGAR & CINNAMON

## OLD FASHIONED \$20

BUFFALO TRACE, BITTERS & ORANGE

## BERRY BOLTMAN \$20

HENDRICK'S GIN, AROMATIC FEVER TREE, BLUEBERRIES, RASPBERRIES & MINT

## LYCHEE MARTINI \$20

KETEL ONE VODKA, LYCHEE LIQUEUR, LYCHEE JUICE & LEMON

ASK ABOUT OUR  
FREE ONSITE  
PARKING IN  
GREENWOOD  
PLAZA CAR PARK

## GET SOCIAL!

 @GREENWOODHOTEL  
 /GREENWOODHOTEL

# GREENWOOD HOTEL

## MAINS

- CHICKEN SCHNITZEL** 22  
herb & parmesan crumb, slaw, fries & roast chicken gravy
- BEER BATTERED SNAPPER** 25  
tartare sauce, slaw & fries
- SHEPHERD'S PIE** 26  
peas, broccolini, gremolata, eggplant puree & pecorino crust
- BBQ HALF CHOOK (GF)** 28  
pinto bean & sweet corn salsa, jalapenos, pomegranate, coriander, avocado & white BBQ sauce
- BERKSHIRE PORK BELLY** 28  
spiced carrot, chinese broccoli, caramelised pineapple & master stock
- CRISPY SKIN CONE BAY BARRAMUNDI (GF)** 29  
winter cassoulet, tomato, grilled zucchini, salsa verde & cavolo nero crisp
- 300G TAIJIMA WAGYU RUMP MB 6+ (GF)** 36  
celeriac rosti, enoki, cherry tomatoes, broccolini, red wine jus & miso butter

## BURGERS

ALL SERVED ON A MILK BUN WITH ROSEMARY SALTED FRIES

- BBQ PULLED PORK** 20  
slaw, pickled cucumber, apple sauce, aioli & crackling
- WAGYU LUXE** 20  
bacon jam, jack cheese, pickle, red onion, lettuce, basil pesto & truffle aioli
- KARAAGE CHICKEN** 20  
kimchi slaw, shallot, coriander & sesame aioli
- FALOUMI (V)** 20  
falafel, haloumi, eggplant chutney, lettuce, tomato, aioli & harissa yoghurt

## SALADS

- HUMMUS SUPER BOWL (V)** 20  
roast sweet potato, farro, broccolini, baby kale, carrot kraut, activated almonds, za'atar & vincotto  
add falafel - \$5  
add haloumi - \$6  
add chicken - \$6  
add seared tuna - \$7
- SPICED SQUID (GF)** 21  
aromatic leaf, bean sprout, chilli, coriander, cherry tomato, cashews, tamarind & sriracha aioli
- CRISPY DUCK (GF)** 22  
red cabbage, orange, hazelnuts, parmesan, lentil & currants
- BBQ SESAME CHICKEN (GF)** 22  
cucumber, bean sprouts, chilli, coriander, baby gem, crispy shallots & roast sesame dressing
- TUNA TATAKI (GF)** 25  
buckwheat noodle, soybean, daikon radish, snow pea, wild rice crisps & yuzu dressing

## 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)** 21  
fiore di latte, fresh tomato & basil
- HAWAII FIVE-O** 22  
double smoked ham, caramelised pineapple & rosemary
- TONY PEPPERONI** 22  
pepperoni, mozzarella, oregano & parmesan
- MEDITERRANEAN (V)** 23  
grilled eggplant, zucchini, cherry tomato, kalamata olives, goat's chevre & basil
- SICILIANA** 23  
prosciutto, bocconcini, roquette, parmesan & vincotto
- BRESAOLA CARPACCIO** 24  
wagyu bresaola, potato, pickled mushrooms, roast garlic & truffle aioli
- PORTUGUESE CHICKEN** 24  
marinated chicken, onion, olive, cherry tomato, fresh oregano & peri-peri sauce
- CHILLI CARNI** 24  
pulled beef, mushroom, ricotta, cherry tomato, jalapeno & chimichurri
- SPICY PRAWN & SAUSAGE** 24  
chilli, cherry tomato, garlic, parsley & saffron aioli

GLUTEN FREE BASES ADD \$5

**2 FOR 1 PIZZAS**  
THURSDAYS  
5PM - CLOSE

BOOK YOUR NEXT  
FUNCTION WITH US!

FUNCTIONS@GREENWOODHOTEL.COM

## SHARE PLATES

AVAILABLE 3PM - CLOSE

\$12 EACH OR 3 FOR \$30

- CHEESY BEEF NACHO SPRING ROLLS**  
w/ chimichurri
- PORCINI ARANCINI (V)**  
w/ pine nuts, salsa verde & aioli
- SALT & CHILLI SQUID (GF)**  
w/ lime, shallots & nuoc cham
- MISO EGGPLANT STEAMED BUNS (V)**  
w/ chilli, tofu, coriander & shallots
- BAJA BARRAMUNDI TACOS (GF)**  
w/ pico de gallo, baby gem, avocado & chipotle aioli
- CRISPY PORK BELLY**  
w/ chilli caramel, shizo, coriander & spring onion
- SEARED BEEF TARTARE**  
w/ crackers, cornichon, parsley & truffle aioli
- DUKKAH SPICED LAMB SKEWERS (GF)**  
w/ cumin & mint yoghurt
- 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.