

GREENWOOD HOTEL

OPEN MONDAY TO SATURDAY FROM 12PM 'TIL LATE

MAINS

SICHUAN SQUID (GF, DF)

green papaya, red shiso, young coconut, chili, coriander, raw peanut dressing & kaffir lime aioli \$24

BEER BATTERED BARRAMUNDI

dill slaw, fries, tartare & lemon \$27

CHICKEN SCHNITZEL

herb & parmesan crumb, slaw, fries & roast chicken gravy \$23

GRILLED TASMANIAN SALMON

chinese broccolini, brown rice, shimji mushrooms, miso broth, wakame & yuzu aioli \$30

RIVERINA LAMB LEG CHOP (GF, DF)

caponata, white bean purée, chermoula & rocket \$29

260G GRASS FED SIRLOIN (GF)

creamed mash, broccolini, mushroom ragout, horseradish butter & red wine jus \$32

BURGERS

ALL SERVED ON A MILK BUN WITH FRIES
GLUTEN FREE BUN \$3

BBQ PULLED PORK

red cabbage & walnut slaw, pickled cucumber, caramelised apple sauce, chipotle aioli & crackling \$21

WAGYU ROYALE

bacon, cheese, pickles, lettuce, tomato, onion, aioli & tomato relish \$21

KARAAGE CHICKEN

kimchi slaw, coriander & sesame aioli \$21

SPICED LENTIL (V)

coconut labneh, pickled cauliflower, lettuce, tomato, onion, chili relish & aioli \$21

cheese \$2
bacon \$4
wagyu patty \$6

SALADS

HARISSA CAULIFLOWER (VG, DF)

freekeh, butternut squash, pomegranate, baby kale, crispy chickpea, mint, coconut & tahini labneh & hazelnut dukkah \$22

add lentil pattie (VG) \$5
add chicken \$6
add haloumi \$6
add seared tuna \$7

BURRATA PANZANELLA (V)

heirloom tomato, pangrattato, eschalot, kalamata olive & basil vinaigrette \$24

add prosciutto \$4

TUNA POKE (GF, DF)

brown rice, edamame, wakame, avocado, pickled daikon & carrot, cucumber, ponzu, wasabi aioli & furikake \$24

BBQ SESAME CHICKEN (GF, DF)

cucumber, bean sprouts, chili, coriander, baby gem, crispy shallots & roasted sesame dressing \$24

SIDES

FRIES (V)

aioli \$10

ASPEN FRIES (V)

truffle, parmesan, rosemary & aioli \$13

POTATO WEDGES (V)

sour cream & sweet chilli \$12

CREAMED MASH (V, GF)

roast chicken gravy \$12

GARDEN SALAD (V, GF)

baby gem, cherry tomato, olives & parmesan \$10

STEAMED BROCCOLINI (GF)

soy, ginger & sesame \$12

GOURMET PIZZAS

GLUTEN FREE BASE ADD \$5
VEGAN CHEESE ADD \$3

MARGHERITA (V)

fiore di latte, fresh tomato & basil \$21

VEGANO (VG, DF)

roast garlic puree, portobello mushroom, zucchini, pine nuts, preserved lemon, vegan cheese & salsa verde \$23

HAWAII FIVE-O

double smoked ham, caramelised pineapple & rosemary \$23

TONI PEPPERONI

pepperoni, mozzarella, oregano & parmesan \$23

SICILIANA

prosciutto, bocconcini, roquette, parmesan & vincotto \$23

BRESAOLA CARPACCIO

wagyu bresaola, potato, pickled mushrooms, roast garlic & truffle aioli \$24

SALUMI

pork & fennel sausage, sundried tomato, artichoke, field mushroom & olive tapenade \$24

CHICKEN DIABLO

bbq chicken, pickled jalapeño, spanish onion, roasted capsicum & chipotle hot sauce \$24

PRAWN PUTTANESCA

cherry tomato, capers, kalamata olives, white anchovy, chili oil \$25

add mushroom \$3
add pickled jalapeño \$3
add pepperoni \$4
add chicken \$4
add prawns \$5

TO SHARE

AVAILABLE FROM 3PM

FIELD MUSHROOM & PINE NUT ARANCINI (V)

salsa verde (10 pcs) \$19

SALT & PEPPER SQUID (GF, DF)

coriander, chilli, garlic, thai basil & lime aioli \$17

BARRAMUNDI TACOS (GF, DF)

pico de gallo, baby gem, chipotle aioli & lime (3 pcs) \$18

CHICKEN WINGS (GF, DF) 500G/1KG

tossed in frank's hot sauce, served with white bbq sauce \$15/\$27

BURRATA BOARD

burrata cheese, oxheart tomato salsa, prosciutto, wagyu bresaola, marinated olives, pickles, beetroot relish & stone baked bread \$40

add extra bread \$6

GET SOCIAL!

  @GREENWOODHOTEL

The Greenwood Hotel endeavours to identify ingredients in 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

BUBBLES

ZILZIE BTW SPARKLING MURRAY DARLING	9.2	44
VARICHON ET CLERC BLANC DE BLANC BURGUNDY, FRANCE	11	52.5
VILLA SANDI 'IL FRESCO' PROSECCO VENETO, ITALY	12.5	60
VEUVE CLICQUOT CHAMPAGNE, FRANCE		115

WHITE

ZILZIE BTW PINOT GRIGIO ORANGE, NSW	9.2	44
SELECTION 23 SAUVIGNON BLANC MURRAY DARLING	10.5	50
VIDAL SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	12	57.5
HOWARD PARK CHARDONNAY MARGARET RIVER, WA	13.5	65
PUNT ROAD PINOT GRIS YARRA VALLEY, VIC	12.5	60
CLARE VALLEY RIESLING CLARE VALLEY, SA	12.5	60
LA GIOIOSA MOSCATO VENETO, ITALY		60
CAPE MENTELLE SEMILLION SAUVIGNON MARGARET RIVER, WA		70

PINK

ZILZIE BTW ROSÉ ORANGE, NSW	9.2	44
SAINT ROSÉ PROVENCE, FRANCE	12	57.5
ROQUEFUEILLE 'AMALIA' ROSÉ CORBIERES, FRANCE	13.5	65

RED

ZILZIE BTW CABERNET MERLOT MURRAY DARLING	9.2	44
GEOFF MERRILL 'PIMPALA ROAD' SHIRAZ MCLAREN VALE, SA	10.5	50
TEUSNER 'THE FAMILY' SHIRAZ BAROSSA VALLEY, SA	12.5	60
RADIO BOKA TEMPRANILLO PENEDES, SPAIN	12.5	60
LODEZ PINOT NOIR LANGUEDOC, FRANCE	12.5	60
HOWARD PARK CABERNET SAUVIGNON MARGARET RIVER, WA	13.5	65

COCKTAILS

ESPRESSO MARTINI 20

SMIRNOFF VODKA, KAHLUA, COFFEE

OLD FASHIONED 20

MAKER'S MARK BOURBON, BITTERS, ORANGE

MARGARITA 20

ESPOLON BLANCO TEQUILA, COINTREAU, LIME

FRENCH MARTINI 20

SMIRNOFF VODKA, CHAMBORD, PINEAPPLE JUICE

COSMOPOLITAN 20

SMIRNOFF VODKA, COINTREAU, CRANBERRY JUICE, LIME

AMARETTO SOUR 20

AMARETTO, LEMON, EGGWHITE

LONG ISLAND ICED TEA 20

SMIRNOFF VODKA, GORDON'S DRY GIN, BLANCO TEQUILA, LIME

NEGRONI 20

GORDON'S DRY GIN, CAMPARI, SWEET VERMOUTH

APEROL SPRITZ 17

APEROL, PROSECCO, SODA



ALCOHOL-FREE

MCGUIGAN ZERO SPARKLING 200ml HUNTER VALLEY, NSW	10
MCGUIGAN ZERO SAUVIGNON BLANC 185ml HUNTER VALLEY, NSW	10
MCGUIGAN ZERO ROSE 185ml HUNTER VALLEY, NSW	10
MCGUIGAN ZERO SHIRAZ 185ml HUNTER VALLEY, NSW	10