

PIZZAS

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

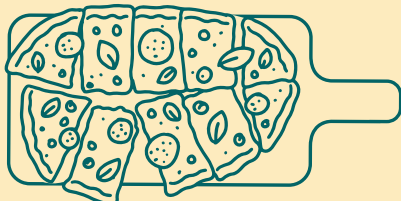
- Margherita (V)** 22
fiore di latte, fresh tomato & basil
- Vegano (VG, DF)** 23
roast garlic purée, portobello mushroom, zucchini, pine nuts, preserved lemon, vegan cheese & salsa verde
- Hawaii Five-O** 23
double-smoked ham, caramelised pineapple & rosemary
- Toni Pepperoni** 23
pepperoni, mozzarella, oregano & parmesan
- Siciliana** 23
prosciutto, bocconcini, rocket, parmesan & vincotto
- Chicken Diablo** 24
bbq chicken, pickled jalapeño, spanish onion, roasted capsicum & chipotle hot sauce
- Spicy Prawn & Sausage** 25
prawn, chorizo, chili, cherry tomato, garlic, parsley & saffron aioli

PIZZA SPECIAL

- Diavola** 24
pepperoni, capsicum, olives, chili oil, bocconcini

ADD ON

Mushroom +3 Pickled Jalapeño +3
Pepperoni +4 Chicken +4 Prawns +5



Greenwood Hotel endeavours to identify ingredients that may pose a risk to those with food allergies. However, due to the nature of commercial kitchens, we do not assume any liability for adverse reactions. Patrons are asked to advise staff of any intolerances when ordering, and refunds will not be issued if staff are not made aware of any allergies.

GREENWOOD Food Menu

MAINS

- Chicken Schnitzel** 24
herb & parmesan crumb, slaw, fries & roast chicken gravy
- Beer Battered Barramundi** 28
malt vinegar & pea slaw, fries & tartare
- Grilled Swordfish (GF, DF)** 30
fennel & saffron piperade, olive crumb, chili oil & salsa verde
- BBQ Chipotle Chicken (GF)** 28
avocado purée, sweet corn & black bean salsa, pomegranate & coriander
- Riverina Lamb Leg Chop (GF, DF)** 30
baba ghanoush, caponata salad & preserved lemon chermoula
- 280g Grass Fed Sirloin (GF)** 36
potato hash, braised eshallot, roast tomato, broccolini, red wine jus & parsley butter

**OPEN MONDAY TO FRIDAY
FROM 12PM 'TIL LATE**

V Vegetarian • VG Vegan • GF Gluten Free
DF Dairy Free

BURGERS

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

- Saigon BBQ Pork** 22
coriander, pickled veg, cucumber, shallots, nouc cham, soy mayo & crackling
- Wagyu Royale** 23
bacon, cheese, pickles, lettuce, tomato, onion, aioli & tomato relish
- Fried Chicken** 22
creole fried chicken, baby gem, tomato, cheese, jalapeño relish, buttermilk ranch
- Faloumi (V)** 22
falafel patty, haloumi, eggplant chutney, lettuce, tomato, aioli, harissa yoghurt

ADD ON

Cheese +3 Bacon +3 Wagyu Patty +6

SALADS

- Hummus Super Bowl (VG, DF)** 22
roasted sweet potato, farro, pomegranate, bbq broccolini, baby kale, carrot kraut, activated almonds, za'tar, vincotto
- + Falafel (VG)** 5
- + Chicken** 6
- + Haloumi (V)** 6
- + Seared Tuna** 7
- Crispy Duck (GF)** 24
frisee lettuce, baby chard, mandarin, spiced walnuts, red quinoa, pecorino, miso dressing
- Tuna Poké (GF, DF)** 24
brown rice, edamame, wakame, avocado, pickled daikon & carrot, cucumber, ponzu, wasabi aioli & furikake
- Spiced Squid Frito (GF, DF)** 25
rocket, sicilian olive, roast peppers, dehydrated cherry tomato, chili gremolata, aioli
- BBQ Sesame Chicken (GF, DF)** 24
cucumber, bean sprouts, chili, coriander, baby gem, crispy shallots & roasted sesame dressing

SIDES

- Fries (V)** 10
aioli
- Aspen Fries (V)** 13
truffle, parmesan, rosemary & aioli
- Potato Wedges (V)** 13
sour cream & sweet chili
- Garden Salad (V, GF)** 13
baby gem, kalamata olive, parmesan
- Steamed Broccolini (V, GF)** 12
soy, ginger & sesame

TO SHARE

AVAILABLE FROM 3PM

- Porcini, Truffle & Pine Nut Arancini (V)** 19
salsa verde (10 pcs)
- Spiced Squid Plate (GF, DF)** 18
chili oil, garlic aioli
- Fried Chicken Wings (GF)** 17
bourbon bbq glaze, buttermilk ranch
- Lamb Gyros** 19
fries, pickled cauliflower, tzatziki, gremolata (3 pcs)
- Crispy Pork Belly (GF)** 18
chili caramel, red shizo, sweet & salty peanuts
- Mezze Board** 40
lamb kofta, chickpea fritter, grilled haloumi, tzatziki, spiced hummus, pickled chili eggplant chutney, chermoula flat bread
- + Extra Bread \$6**

GET SOCIAL!

@GREENWOODHOTEL

BUBBLES

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

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
Rhinelander Riesling Clare Valley, SA	13	60
La Gioiosa Moscato Veneto, Italy		60
Cape Mentelle Semillion Sauvignon Margaret River, WA		70

PINK

BTW Rosé Orange, NSW	9.2	44
Saint Rosé Provence, France	12	57.5
Roquefueille 'Amalia' Rosé Corbieres, France	13.5	65

RED

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

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GREENWOOD Drinks Menu

COCKTAILS

Espresso Martini | 20
Smirnoff Vodka, Kahlua, Coffee

Old Fashioned | 20
Maker's Mark Bourbon, Bitters, Orange

Margarita | 20
Patron Silver, Triple Sec, Lime

French Martini | 20
Smirnoff Vodka, Chambord, Pineapple Juice

Cosmopolitan | 20
Smirnoff Vodka, Triple Sec, Cranberry Juice, Lime

Amaretto Sour | 20
Amaretto, Lemon, Eggwhite

Long Island Iced Tea | 20
Smirnoff Vodka, Gordon's Dry Gin,
Tequila Blu Reposado, Lime

Negroni | 20
Bombay Sapphire, Campari, Sweet Vermouth

Aperol Spritz | 17
Aperol, Prosecco, Soda

MOCKTAILS

Sunrise Sour 11
Cranberry, Pineapple, Lime, Rose

Eastside Sundowner 11
Elderflower, Cucumber, Lime, Mint

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

WTF are you doing tonight?



7PM-9PM

WED \$35 Bottles of Wine*
THURS \$25 Cocktail Carafes
FRI \$15 Espresso Martinis

*House wine. Greenwood Hotel practices the responsible service of alcohol.