

PIZZAS

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

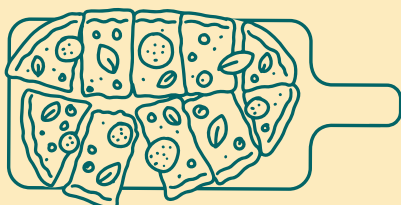
Margherita (V) fiore di latte, fresh tomato & basil	22
Vegano (VG, DF) roast garlic purée, portobello mushroom, zucchini, pine nuts, preserved lemon, vegan cheese & salsa verde	23
Hawaii Five-O double-smoked ham, caramelised pineapple & rosemary	23
Toni Pepperoni pepperoni, mozzarella, oregano & parmesan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

PIZZA SPECIAL

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

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

ADD ON

Cheese +3 Bacon +3 Wagyu Patty +6

SALADS

Hummus Super Bowl (VG, DF) roasted sweet potato, farro, pomegranate, bbq broccolini, baby kale, carrot kraut, activated almonds, za'tar, vincotto	22
+ Falafel (VG)	5
+ Chicken	6
+ Haloumi (V)	6
+ Seared Tuna	7
Crispy Duck (GF) frisee lettuce, baby chard, mandarin, spiced walnuts, red quinoa, pecorino, miso dressing	24
Tuna Poké (GF, DF) brown rice, edamame, wakame, avocado, pickled daikon & carrot, cucumber, ponzu, wasabi aioli & furikake	24
Spiced Squid Fritto (GF, DF) rocket, sicilian olive, roast peppers, dehydrated cherry tomato, chili gremolata, aioli	25
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 chili	13
Garden Salad (V, GF) baby gem, kalamata olive, parmesan	13
Steamed Broccolini (V, GF) soy, ginger & sesame	12

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
Rhineland 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

Tequila Blu Reposado, Cointreau, 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

Gordon's Dry Gin, 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.