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

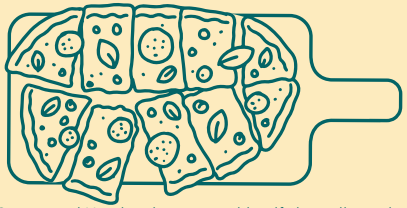
Spicy Prawn & Sausage **25**
prawn, chorizo, chili, cherry tomato, garlic, parsley & saffron aioli

PIZZA SPECIAL

Calabrese **24**
nduja salami, olives, cabanossi, caramelised onion, capsicum, mozzerella, basil oil

ADD ON

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



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

EXTRA SAUCE?

Aioli +2 Sweet Chilli & Sour Cream +2
Gravy +2 Tartare +2

OPEN MONDAY TO FRIDAY FROM 12PM 'TIL LATE

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

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.

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 Fritto (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
Domaine Aspras Petite Lisa | 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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FROM 12PM 'TIL LATE

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.