

GREENWOOD 

Food Menu

SPECIALS

Lamb Shank Pie 28

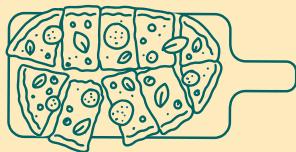
creamed mash, crushed peas, gremolata, rosemary jus

Cheese Steak Sandwich 26

rare chopped sirloin, smoked provolone, pepper conserve, rocket, pickled onion, horseradish mayo, ciabatta roll, fries

Bolognese Pizza 24

veal & pork ragu, bocconcini, kalamata olives, chilli oil, basil, parmesan



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.

PIZZAS

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

Mushroom +4 Jalapeño +3 Pepperoni +4
Prawns +6

Margherita (V) 22
fior di latte, fresh tomato & basil

Hawaii Five-O 23
double-smoked ham, caramelised pineapple & rosemary

Toni Pepperoni 23
pepperoni, mozzarella, oregano & parmesan

Mediterranean (V) 24
grilled eggplant, zucchini, cherry tomato, kalamata olives, goats cheese & basil

Spicy Prawn & Sausage 27
prawn, chorizo, chilli, cherry tomato, garlic, parsley & saffron aioli

Pork & Fennel 24
pork and fennel sausage, caramelised red onion, ricotta, parsley, chilli oil

Peri Peri Chicken 25
bbq chicken, spinach, onion, olive, cherry tomato, fresh oregano & peri-peri sauce

BURGERS

ALL SERVED ON A MILK BUN WITH FRIES
GLUTEN FREE BUN + \$4

Wagyu Royale 24
bacon, cheese, pickles, lettuce, tomato, onion, aioli & tomato relish

Cheese +2 Bacon +3 Wagyu Patty +7

Buffalo Chicken 23
fried chicken, tomato, hot sauce, pickles, chopped lettuce, celery, blue cheese sauce

Faloumi (V) 23
falafel patty, haloumi, eggplant chutney, lettuce, tomato, aioli, harissa yoghurt

MAINS

Chicken Schnitzel 26
herb & parmesan crumb, slaw, fries & gravy

Beer Battered Fish And Chips (DF) 29
australian barramundi, vinegar & pea slaw, tartare sauce

BBQ Chipotle Chicken (GF, DF) 30
avocado purée, sweet corn & black bean salsa, pomegranate & coriander

Tasmanian Salmon (DF) 34
almond fregola, chilli, soft herbs, smoked tomato sauce

280g Grain-Fed Sirloin (GF) 38
280g grain-fed sirloin, creamed mash, broccolini, onion fondant, cafe de paris, peppercorn jus

SALADS

Hummus Super Bowl (VG, DF) 24
roasted sweet potato, farro, pomegranate, grilled broccolini, baby kale, carrot kraut, activated almonds, za'tar, vincotto

+ Falafel (VG) 5

+ Chicken or Haloumi (V) 6

+ Seared Tuna 7

Crispy Duck (GF) 27
radicchio, rocket, baby beetroot, mint, red quinoa, bocconcini, pistachio praline, pedro ximenez dressing

Tuna Poké (GF, DF) 27
seared tuna, brown rice, soybean, wakame, avocado, pickled daikon & ginger & carrot, cucumber, ponzu, wasabi aioli & seasmé furikake

Szechuan Squid (GF, DF) 26
aromatic herb salad, bean sprout, chilli, cherry tomato, cashews, tamarind dressing, lime aioli

BBQ Sesame Chicken (GF, DF) 26
cucumber, bean sprouts, chili, coriander, baby gem, crispy shallots & roasted sesame dressing

SIDES

Fries (V, GF, DF) 11
aioli

Aspen Fries (V, GF) 14
truffle, parmesan, rosemary & aioli

Potato Wedges (V) 14
sweet chilli & sour cream

Mixed Leaf Salad (V, GF) 13
olive, cherry tomato, parmesan, lemon dressing

Steamed Broccolini (V, GF) 14
soy, ginger & sesame

EXTRA SAUCE?

Aioli, Sweet Chilli & Sour Cream, Gravy, Tartare + \$2

TO SHARE

AVAILABLE FROM 3PM

Porcini Arancini (V) 22
truffle, pine nut, salsa verde (10pcs)

Fried Squid (GF, DF) 19
szechuan pepper, kaffir lime aioli

Buffalo Hot Wings (GF) 20
franks hot sauce, celery, blue cheese dip (1/2 kg)

Javanese Chicken Satay Skewers 22 (GF, DF)
peanut and coconut sauce, crispy shallots, coriander (5pcs)

Chipotle Prawn Taco (DF) 25
fried king prawn, white corn tortilla, chipotle mayo, pico de garlo, avocado, coriander (3pcs)

Mezze Board 42
lamb kofta, chickpea fritter, grilled haloumi, tzatziki, spiced hummus, pickled chilli eggplant chutney, chermoula flat bread

+ Extra Bread \$6

BUBBLES

Zilzie Sparkling Murray Darling	9.5	45
Varichon et Clerc Blanc de Blanc Burgundy, France	11.5	55
Villa Sandi 'Il Fresco' Prosecco Veneto, Italy	13	62.5
Veuve Clicquot Champagne, France		120

WHITE

Zilzie Pinot Grigio Orange, NSW	9.5	45
Selection 23 Sauvignon Blanc Murray Darling	11	52.5
Vidal Sauvignon Blanc Marlborough, New Zealand	12.5	62.5
Howard Park Chardonnay Margaret River, WA	14.5	72
Yerring Station Chardonnay Victoria, Australia	13	62.5
Punt Road Pinot Gris Yarra Valley, VIC	13	65
Rhinelander Riesling Clare Valley, SA	13.5	62.5
La Gioiosa Moscato Veneto, Italy		65
Cape Mentelle Semillion Sauvignon Margaret River, WA		70

PINK

Zilzie Rosé Orange, NSW	9.5	45
Petite Lisa Rosé Provence, France	12.50	60
Amalia Roquefeuille Rosé Provence, France	14	67.5

RED

Zilzie Cabernet Merlot Murray Darling	9.5	45
Geoff Merrill 'Pimpala Road' Shiraz McLaren Vale, SA	11	52.5
Teusner 'The Family' Shiraz Barossa Valley, SA	15	74
Radio Boka Tempranillo Penedes, Spain	13	52.5
Yering Station Pinot Noir Victoria, Australia	13	60
Howard Park Cabernet Sauvignon Margaret River, WA	14.5	72

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

GREENWOOD Drinks Menu

COCKTAILS

Espresso Martini | 21

Smirnoff Vodka, Mr. Black, Coffee

Old Fashioned | 21

Maker's Mark Bourbon, Bitters, Orange

Margarita | 21

Patron Silver, Triple Sec, Lime

French Martini | 21

Smirnoff Vodka, Chambord, Pineapple Juice

Cosmopolitan | 21

Smirnoff Vodka, Triple Sec, Cranberry Juice, Lime

Amaretto Sour | 21

Amaretto, Lemon, Eggwhite

Long Island Iced Tea | 22

Smirnoff Vodka, Gordon's Dry Gin,
Tequila Blu Reposado, Lime

Negroni | 22

Bombay Sapphire, Campari, Sweet Vermouth

Aperol Spritz | 17

Aperol, Prosecco, Soda

Pineapple & Blood Orange Highball | 15

Seagrams VO, Pineapple, Lime,
Fever-Tree Blood Orange Soda

Wildberry & Elderflower G&T | 15

Greenalls Wildberry Gin,
Fever-Tree Elderflower Tonic, Lemon

MOCKTAILS

Sunrise Sour

Cranberry, Pineapple, Lime, Rose

Eastside Sundowner

Elderflower, Cucumber, Lime, Mint

ALCOHOL-FREE

Noot 0% Gin & Tonic

Noot 0% Ginger Mule

Noot 0% Negroni

HAPPY HOUR

FRIDAY 4-6PM

**\$7 HOUSE SPIRITS,
HOUSE WINES, TAP BEERS**

SIGN UP TO THE GREENWOOD FAMILY VIA THE QR BELOW TO REDEEM



GET SOCIAL!
@GREENWOODHOTEL



**GREENWOOD HOTEL
OFFERS FREE PARKING.
ENQUIRE WITHIN.**

Greenwood Hotel practices the Responsible Service of Alcohol. T&Cs apply. Enquire within.