

**GREENWOOD** 

# Food Menu

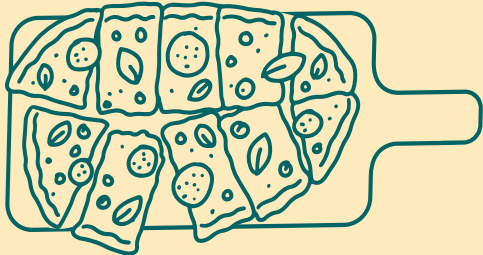
## SPECIALS

### Salumi Pizza 24

calabrese, pimenta chilli, bocconcini, basil

### Achiote Pork Belly 32

rapini, charred padron chilli, almond mole, chimichurri



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, spanish 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**  
wagyu beef patty, 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, lettuce, celery, blue cheese sauce
- Cheese Steak Sandwich 26**  
rare chopped sirloin, smoked provolone, pepper conserve, rocket, pickled onion, horseradish mayo, ciabatta roll, fries
- Faloumi (V) 23**  
falafel patty, haloumi, eggplant chutney, lettuce, tomato, aioli, harissa yoghurt
- Cheese +2 Bacon +3 Wagyu Patty +7

## MAINS

- Chicken Schnitzel 26**  
herb & parmesan crumbed chicken, slaw, fries, gravy
- Beer Battered Fish And Chips (DF) 29**  
Australian barramundi, vinegar & pea slaw, fries, 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, café de paris butter, 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, sesame, furikake
- Szechuan Squid (GF, DF) 26**  
aromatic herb salad, bean sprout, chilli, cherry tomato, cashews, tamarind dressing, lime aioli, coriander
- BBQ Sesame Chicken (GF, DF) 26**  
cucumber, bean sprouts, chilli, 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**  
olives, 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 gallo, 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**

# Drinks Menu

## BUBBLES

<b>BTW Sparkling Brut</b>   VIC, Australia	<b>9.5</b>	<b>45</b>
<b>Varichon et Clerc Blanc de Blanc</b>   Burgundy, France	<b>11.5</b>	<b>55</b>
<b>Cantina Prosecco</b>   Veneto, Italy	<b>13</b>	<b>65</b>
<b>Saint Rosé Sparkling</b>   Languedoc, France	<b>13</b>	<b>65</b>
<b>GH Mumm</b>   Reims, France		<b>110</b>

## WHITE

<b>BTW Pinot Grigio</b>   VIC, Australia	<b>9.5</b>	<b>45</b>
<b>Selection 23 Sauvignon Blanc</b>   VIC, Australia	<b>11</b>	<b>52.5</b>
<b>Little Angel Sauvignon Blanc</b>   Marlborough, NZ	<b>12.5</b>	<b>60</b>
<b>Howard Park Chardonnay</b>   Margaret River, WA	<b>14.5</b>	<b>72</b>
<b>Yering Station Chardonnay</b>   VIC, Australia	<b>13</b>	<b>62.5</b>
<b>Nove Vita Firebrand Pinot Gris</b>   Adelaide Hills, SA	<b>13</b>	<b>65</b>
<b>Rhineland Riesling</b>   Clare Valley, SA	<b>13.5</b>	<b>62.5</b>

## PINK

<b>BTW Rosé</b>   VIC, Australia	<b>9.5</b>	<b>45</b>
<b>Saint Rosé</b>   Languedoc, France	<b>12.5</b>	<b>60</b>
<b>Amalia Roquefeuille Rosé</b>   Provence, France	<b>14</b>	<b>67.5</b>

## RED

<b>BTW Cabernet Merlot</b>   VIC, Australia	<b>9.5</b>	<b>45</b>
<b>Geoff Merrill 'Pimpala Road' Shiraz</b>   McLaren Vale, SA	<b>11</b>	<b>52.5</b>
<b>Teusner 'The Family' Shiraz</b>   Barossa Valley, SA	<b>15</b>	<b>74</b>
<b>Radio Boka Tempranillo</b>   Penedes, Spain	<b>13</b>	<b>55</b>
<b>Yering Station Pinot Noir</b>   VIC, Australia	<b>13</b>	<b>60</b>
<b>Paxton AAA Shiraz</b>   McLaren Vale, SA	<b>13.5</b>	<b>65</b>
<b>Howard Park Cabernet Sauvignon</b>   Margaret River, WA	<b>14.5</b>	<b>72</b>
<b>Paringa Cornella Pinot Noir</b>   Mornington Peninsula, VIC	<b>16</b>	<b>80</b>

## SPRITZ'

**Aperol** | 17  
Aperol, Prosecco, Soda

**Hugo** | 18  
St Germain Elderflower Liqueur, Prosecco, Soda, Mint

## CLASSIC COCKTAILS

**Espresso Martini** | 21  
Smirnoff Vodka, Mr Black Coffee Liqueur, Espresso

**Mojito** | 20  
Bacardi Blanco, Mint, Lime

**Margarita** | 21  
Patrón Silver, Triple Sec, Lime

**Long Island Iced Tea** | 22  
Smirnoff Vodka, Gordon's Gin, Jose Cuervo, Triple Sec, Cola, Lime

**Amaretto Sour** | 21  
Disaronno, Lemon Juice, Egg White

**Old Fashioned** | 21  
Maker's Mark, Bitters, Sugar, Orange

## SHAKE IT UP A NOTCH!

**Lychee Fizz** | 22  
Absolut Vanilla, Lychee Liqueur, Lemon

**Peanut Butter Espresso Martini** | 24  
Sheepdog Peanut Butter Whiskey, Smirnoff Vodka, Espresso

**Candy Apple** | 22  
Fireball, Apple Liqueur, Butterscotch Liqueur, Apple Juice

**Spicy Margarita** | 23  
Casamigos Reposado, Triple Sec, Chilli, Lime

**Coconut Margarita** | 24  
1800 Coconut, Triple Sec, Lime, Toasted Coconut

**Watermelon Margarita** | 24  
Casamigos Reposado, Watermelon Juice, Lime

**Optional: Make It Spicy!**

## ALCOHOL-FREE

**Noot 0% Gin & Tonic** | 11

**Noot 0% Ginger Mule** | 11

**Noot 0% Negroni** | 11

**Coca Cola Glass Bottle** | 5

## MOCKTAILS

**Sunrise Sour** | 11  
Cranberry, Pineapple, Lemon, Rose

**Eastside Sundowner** | 11  
Elderflower Syrup, Cucumber, Lime, Mint

# HAPPY HOUR

**FRIDAY 4-6PM**

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

**SIGN UP TO THE GREENWOOD FAMILY VIA THE QR  
CODE 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.