

GREENWOOD

Food

SPECIALS

Crispy Duck Salad 27

red cabbage, tea-soaked currants, puy lentil, hazelnuts, parmesan, red wine vinaigrette

BURGERS

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

Cheese +2 | Bacon +3 | Wagyu Patty +7

- Wagyu Royale 24**
wagyu beef patty, bacon, cheese, pickles, lettuce, tomato, onion, aioli & tomato relish
- Buffalo Chicken 23**
fried chicken, tomato, hot sauce, pickles, lettuce, celery, blue cheese sauce
- Cheese Steak Sandwich 26**
medium 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

EXTRA SAUCE +2

Aioli
Sweet Chilli & Sour Cream
Gravy
Tartare

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
- Funghi (V) 24**
field, oyster mushrooms, enoki mushrooms, roast garlic purée, zucchini flower, stracciatella, truffle oil
- Pork & Fennel 25**
pork & fennel sausage, caramelised red onion, ricotta, parsley, chilli oil
- Sardinian Lamb 25**
artichoke cream, kalamata olive, semi-dried tomato, eggplant, gremolata, salted ricotta
- Peri Peri Chicken 25**
bbq chicken, spanish onion, olive, cherry tomato, fresh oregano, peri peri sauce
- Spicy Prawn & Sausage 26**
prawn, chorizo, chilli, cherry tomato, garlic, parsley, saffron aioli



2-4-1 PIZZAS

THURSDAYS FROM 5PM

*Terms & Conditions apply

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.

MAINS

- Chicken Schnitzel 26**
herb & parmesan crumbed chicken, slaw, fries, chicken gravy
- BBQ Chipotle Chicken (GF, DF) 32**
avocado purée, sweet corn & black bean salsa, pomegranate, coriander
- Beer Battered Fish & Chips 29**
Australian barramundi, crushed peas, fries, tartare sauce
- Tasmanian Salmon (GF) 34**
fennel and parsley velouté, kipfler potato, cavallo nero, pomello, olive crumb
- Cumin Lamb Shoulder (DF) 34**
slow roasted lamb, roast garlic toum, heirloom tomato tabbouleh, black barley, sumac onions, chermoula
- 250g Riverina Angus Rump MB+2 28**
fries, parmesan and rocket salad, peppercorn gravy (GF DF)
- 280g Grass-Fed Sirloin MB+2 (GF) 40**
potato hash, blistered cherry tomatoes, broccolini, truffle butter, port jus

SALADS

PICK A BASE:

- Hummus Super Bowl (VG, DF) 23**
roasted sweet potato, farro, pomegranate, grilled broccolini, baby kale, carrot kraut, activated almonds, za'atar, vincotto
- Niçoise Salad (GF, DF, V) 23**
soft boiled egg, kipfler potato, cos heart, cherry tomato, kalamata olive, shallots, green beans, vierge vinaigrette
- Poké Bowl (GF, DF, V) 23**
brown rice, soybean, wakame, avocado, pickled daikon & carrot, cucumber, ponzu, wasabi aioli, sesame furikake

ADD YOUR PROTEIN:

- + Grilled Chicken (GF) 5
- + Haloumi (V, GF) 5
- + Falafel (VG, GF) 5
- + Seared Tuna (GF, DF) 7

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
- Chargrilled Broccolini (V, GF) 13**
ricotta salata, chilli oil

TO SHARE AVAILABLE FROM 3PM

- Heirloom Bruschetta (3pcs) (V) 19**
heirloom tomatoes, stracciatella, garlic crouton, basil oil, olive crumb
- Porcini Arancini (6pcs) (V) 18**
truffle, pine nut, salsa verde
- Fried Calamari (GF, DF) 19**
lemon, chilli oil, garlic aioli
- Korean Fried Wings (GF, DF) 19**
fried chicken wings, gochujang, shallots
- Javanese Chicken Skewers (5pcs) 22**
(GF, DF)
peanut and coconut sauce, crispy shallots, coriander
- Prawn and Sesame Toast (4pcs) 18**
(DF)
chilli jam, coriander
- Greenwood Grazing Board 38**
serrano ham, salamanca salami, pickled onions, marinated olives, truffled stracciatella, cornichons, rosemary & garlic flat bread
- + Extra Flat Bread 3

Drinks Menu

BUBBLES

BTW Cuvee Blanc VIC, AUS	10	45
Varichon et Clerc Blanc de Blanc Burgundy, France	12	55
Cantina Prosecco Veneto, Italy	13	65
Mumm Marlborough Brut Cuvee Marlborough, NZ	18	85
GH Mumm Reims, France	110	

WHITE

BTW Pinot Grigio VIC, AUS	10	45
Selection 23 Sauvignon Blanc VIC, AUS	11	53
Little Angel Sauvignon Blanc Marlborough, NZ	13	60
Howard Park Chardonnay Margaret River, WA	15	72
Yering Station 'Elevations' Chardonnay VIC, AUS	13	63
Nova Vita Firebrand Pinot Gris Adelaide Hills, SA	13	65
Rhineland Riesling Clare Valley, SA	14	63
Ace & Arrows Vermentino Riverland, SA	17	80

PINK

BTW Rosé VIC, AUS	10	45
Campo Viejo Rioja, Spain	13	60
Amalia Roquefeuille Rosé Provence, France	14	68

RED

BTW Cabernet Merlot VIC, AUS	10	45
Geoff Merrill 'Pimpala Road' Shiraz McLaren Vale, SA	11	53
Teusner 'The Family' Shiraz Barossa Valley, SA	15	74
Radio Boka Tempranillo Penedes, Spain	13	55
Yering Station 'Elevations' Pinot Noir VIC, AUS	13	60
Paxton AAA Shiraz McLaren Vale, SA	14	65
Howard Park Cabernet Sauvignon Margaret River, WA	15	72
Paringa Cornella Pinot Noir Mornington Peninsula, VIC	16	80

SPRITZ

Aperol | 17
Aperol, Prosecco, Soda

Hugo | 18
Elderflower Liqueur, Prosecco, Soda, Mint

CLASSIC COCKTAILS

Mojito | 20
White Rum, Mint, Lime

Margarita | 21
Sesión Blanco Tequila, Triple Sec, Lime

Long Island Iced Tea | 22
Vodka, Gin, Tequila, Triple Sec, Cola, Lime

Amaretto Sour | 21
Disaronno, Lemon Juice, Egg White

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

Sesión Espresso Martini | 24
Vodka, Sesión Mocha, Espresso

SHAKE IT UP A NOTCH!

Lychee Fizz | 22
Absolut Vanilla, Lychee Liqueur, Lemon

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

Sesión Mango Spicy Margarita | 24
Sesión Blanco, Triple Sec, Lime, Habanero Bitters, Mango,
Tajin Rim

Spicy Margarita | 23
Reposado Tequila, Triple Sec, Chilli, Lime

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

Watermelon Margarita | 24
Reposado Tequila, Watermelon Juice, Lime

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.