

GREENWOOD Food

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

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, pineapple, rosemary

Toni Pepperoni 23
pepperoni, mozzarella, oregano, parmesan

Funghi (V) 24
field mushroom, 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, olives, cherry tomato, oregano, peri peri sauce

Spicy Prawn & Sausage 26
prawn, chorizo, chilli, cherry tomato, garlic, parsley, saffron aioli

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

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, cavallone, 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

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

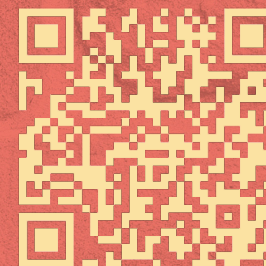
Javanese Chicken Skewers (5pcs) (GF, DF) 22
peanut and coconut sauce, crispy shallots, coriander

Prawn and Sesame Toast (4pcs) (DF) 18
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

WEEKLY SPECIALS

AVAILABLE FROM 5PM



CHICKY TUESDAYS
\$18 SCHNITTIES | \$20 PARMIS

RUMP IT UP WEDNESDAYS
\$20 RUMPS

2-4-1 PIZZA THURSDAYS

Drinks Menu

BUBBLES

BTW Cuvee Blanc VIC, AUS	10	45
Varichon et Clerc Blanc de Blanc Burgundy, France	12	58
Cantina Prosecco Veneto, Italy	14	68
Mumm Marlborough Brut Cuvee Marlborough, NZ	18	85
GH Mumm Reims, France	110	

WHITE

BTW Pinot Grigio VIC, AUS	10	45
Paracombe Pinot Gris Adelaide Hills, SA	14	68
Selection 23 Sauvignon Blanc VIC, AUS	11	53
Little Angel Sauvignon Blanc Marlborough, NZ	13	63
Howard Park Chardonnay Margaret River, WA	16	78
Yering Station 'Elevations' Chardonnay VIC, AUS	13	63
Wilson Watervale Riesling Clare Valley, SA	14	68
Ace & Arrows Vermentino Riverland, SA	17	83

PINK

BTW Rosé VIC, AUS	10	45
Campo Viejo Rioja, Spain	13	63
Maison Lorigeril Famille Rosé Languedoc, France	14	68

RED

BTW Cabernet Merlot VIC, AUS	10	45
Geoff Merrill 'Pimpala Road' Shiraz McLaren Vale, SA	11	53
Two Rivers 'Thunderbolt' Shiraz Hunter Valley, NSW	16	78
Maxwell Little Demon GSM McLaren Vale, SA	15	73
Radio Boka Tempranillo Penedes, Spain	13	63
Yering Station 'Elevations' Pinot Noir VIC, AUS	13	63
Paringa Cornella Pinot Noir Mornington Peninsula, VIC	18	88
Howard Park Cabernet Sauvignon Margaret River, WA	16	78

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

MON-FRI 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.