

GREENWOOD

Food

BURGERS

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

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

Wagyu Royale	25
wagyu beef patty, bacon, cheese, pickles, lettuce, tomato, onion, aioli, tomato relish	
Siam Chicken	24
hat yai fried chicken, chopped lettuce, green mango, coriander, sriracha mayo	
Cheese Steak Sandwich	26
black angus rump, smoked provolone, pepper conserve, rocket, pickled onion, horseradish mayo, ciabatta roll	
Falumi (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 (DF)	29
Australian barramundi, pea & vinegar slaw, fries, tartare sauce	
Tasmanian Salmon (GF)	34
fennel and parsley velouté, kipfler potato, cavallo nero, pomelo, olive crumb	
250g Riverina Angus Rump MB+1	32
300g Pinnacle Grass-Fed Sirloin MB+2	44
fries, parmesan and rocket salad, roast truss tomato (GF,DF*)	
Add choice of:	
peppercorn gravy, red wine jus, chicken gravy	

SALADS

PICK A BASE:	
Hummus Super Bowl (VG,DF,GF*)	23
roasted sweet potato, farro, pomegranate, grilled broccolini, baby kale, beetroot kraut, activated almonds, za'atar, vincotto	
Panzanella (V, GF*)	24
Stracciatella, Heirloom tomatoes, roasted peppers, red onion, baby cucumber, celery leaf, basil, pangrattato, aged balsamic	
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

Porcini Arancini (6pcs) (V)	17
truffle, pine nut, salsa verde	
Sweet Potato Hummus (VG)	17
grilled flat bread, crispy chili oil	
Heirloom Bruschetta (3pcs) (V)	19
heirloom tomatoes, stracciatella, garlic crouton, basil oil, olive crumb	
Calamari Fritto (GF, DF)	19
gremolata, chili oil, garlic aioli	
Bourbon Glazed Chicken Wings (GF)	19
fried chicken wings, buttermilk ranch, golden state peppers	
"Burnt Ends" Po Boy (2pcs)	19
smoked brisket, coleslaw, chimi churi, pickled onions, chipotle mayo	
Javanese Chicken Skewers (5pcs) (GF, DF)	22
peanut and coconut sauce, crispy shallots, 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 WEDNESDAYS

\$20 RUMPS

2-4-1 PIZZA THURSDAYS

Drinks

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
Torbreck 'Woodcutters' Shiraz Barossa Valley, SA	17	83

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 | 22

Woodford Reserve, Bitters, Sugar, Orange

Sesión Espresso Martini | 24

Vodka, Sesión Mocha, Espresso

Campari Negroni | 21

Campari, Gin, Vermouth, Orange

SHAKE IT UP A NOTCH!

Lychee Fizz | 22

Absolut Vanilla, Lychee Liqueur, Lemon

Ford's Gin French 75 | 21

Fords Gin, Lemon, Sugar Syrup, Prosecco

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

Monkey Shoulder Rob Roy | 24

Monkey Shoulder Whiskey, Vermouth, Bitters, Cherry

SPRITZ

Aperol | 17

Aperol, Prosecco, Soda

Hugo | 18

Elderflower Liqueur, Prosecco, Soda, Mint

Hendricks Original Gin Spritz | 19

Hendricks Gin, Elderflower, Prosecco, Cucumber

MOCKTAILS

Sunrise Sour | 11

Cranberry, Pineapple, Lemon, Rose

Eastside Sundowner | 11

Elderflower Syrup, Cucumber, Lime, Mint

Crodino Non-Alc Spritz | 14

Crodino, Soda, Orange

Spicy Orange Mockarita | 18

Seedlip, Lime, Blood Orange, Tabasco, Orange

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.