

GREENWOOD Food

MAINS

- Chicken Schnitzel** 26
herb & parmesan crumbed chicken,
slaw, fries, chicken gravy
- Beer Battered Fish & Chips** (DF) 28
Australian barramundi, rocket and
fennel salad, fries, tartare sauce
- 250g Black Angus Rump** (GF, DF*) 32
fries, rocket, cherry tomato and
parmesan salad
- Add choice of:**
peppercorn gravy, mushroom sauce,
chicken gravy

SIDES

- Fries** (V) 11
aioli
- Aspen Fries** (V) 14
truffle, parmesan, rosemary, aioli
- Potato Wedges** (V) 14
sour cream, sweet chilli

BURGERS

ALL SERVED ON A MILK BUN WITH FRIES
GLUTEN FREE BUN + \$3

CHEESE +2 | BACON +3 | WAGYU PATTY +7

- Wagyu Royale** 25
wagyu beef patty, bacon, cheese,
pickles, lettuce, tomato, onion, aioli,
tomato relish
- Fried Jerk Chicken** 24
buttermilk chicken, pineapple hot
sauce, lettuce, tomato, green papaya
pickle, chipotle & lime mayo
- Cheese Steak Sandwich** 26
black angus rump, smoked provolone,
pepper conserve, rocket, pickled onion,
horseradish mayo, ciabatta roll
- Faloumi** (V) 23
falafel patty, haloumi, eggplant chutney,
lettuce, tomato, aioli, harissa yoghurt

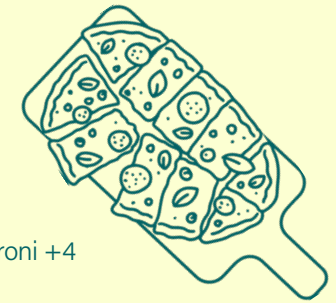
SALADS

- 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
- Poké Bowl** (GF, DF, V) 23
brown rice, soybean, wakame, avocado,
pickled daikon & carrot, cucumber, ponzu,
wasabi aioli, sesame furikake
- ADD YOUR PROTEIN:**
- + **BBQ Chicken** (GF) 5
- + **Grilled Haloumi** (V, GF) 5
- + **Falafel** (VG, GF) 5
- + **Seared Tuna** (GF, DF) 7

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
- Carnivore** 25
smoked ham, calabrese salami, Italian sausage,
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** 26
prawn, nduja, chilli, cherry tomato, garlic, parsley,
saffron aioli

EXTRA SAUCE? + \$2

Aioli
Sweet Chilli & Sour Cream
Gravy
Tartare

V Vegetarian • VG Vegan • GF Gluten Free • DF Dairy Free • * Can Be Made On Request

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.

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 Lorgieril 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.