

FOOD MENU

BURGERS

ALL SERVED ON A MILK BUN WITH FRIES
GF Bun +4 | Cheese +2 | Bacon +3 | Wagyu Patty +7

- Wagyu Royale** 26
wagyu beef patty, bacon, cheese, pickles, lettuce, tomato, onion, aioli, tomato relish
- Fried Jerk Chicken** 25
butter milk chicken, pineapple hot sauce, lettuce, tomato, pickled papaya
- Faloumi (v)** 24
falafel, halloumi, eggplant chutney, lettuce, tomato, onion, aioli, harissa yoghurt
- Cheese Steak** 27
angus rump, smoked provolone, spiced pepper relish, rocket, pickled onion, horseradish, mayo, ciabatta roll

EXTRA SAUCE +2

- Aioli
- Sweet Chilli & Sour Cream
- Tartare
- Chicken Gravy
- Mushroom
- Pepper

All sauces Gluten Free

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

GF OPTIONS & ADD ONS AVAILABLE

GF Base \$5 | GF Cheese +3

Jalapeno +3 | Mushroom +4 | Pepperoni +4 | Prawn +6

- Margherita (v)** 24
fior di latte, fresh tomato, basil
- Hawaii Five-0** 25
double smoked ham, caramelized pineapple, rosemary
- Pepperoni** 25
pepperoni, mozzarella, tomato, oregano, parmesan
- Funghi (v)** 26
roast garlic purée, field oyster & enoki mushrooms, zucchini flower, stracciatella, truffle oil
- Carnivore** 26
smoked ham, calabrese salami, italian sausage, chilli oil
- Peri Peri Chicken** 26
bbq chicken, spanish onion, olive, cherry tomato, fresh oregano, peri peri sauce
- Prosciutto** 26
confit garlic, fior di latte, prosciutto, rocket, parmesan, vincotto
- Spicy Prawn** 28
prawn, nduja, cherry tomato, garlic, parsley, saffron aioli

SIDES

- Fries (v,GF,DF)** 12
aioli
- Truffle Fries (v,GF)** 14
truffle, parmesan
- Sweet Potato Fries (vg)** 14
chilli, tomato relish
- Potato Wedges (v)** 14
sour cream, sweet chilli
- Mixed Leaf Salad (v,GF)** 13
olives, cherry tomatoes, parmesan, lemon dressing
- Steamed Broccolini (v,GF)** 13
ricotta salata, chilli oil

MAINS

- Chicken Schnitzel** 27
herb & parmesan crumb, slaw, fries, chicken gravy
- Spiced Squid (GF,DF)** 26
aromatic leaf, bean sprouts, chilli, carrot, coriander, cherry tomatoes, cashews, tamarind & sriracha aioli
- Beer Battered Fish & Chips** 28
rocket & fennel salad, tartare sauce, lemon
- BBQ Chipotle Chicken (GF,DF)** 33
avocado purée, sweetcorn & black bean salsa, pomegranate, coriander
- Crispy Skin Barramundi (GF,DF)** 36
garbanzos chickpeas, serrano chilli, baby spinach, lemon emulsion, tomato achar
- 250g 'Oakey Black' Angus Rump** 35
- 300g 'Bachelor' Sirloin** 49
both steaks served with fries, rocket, cherry tomato & parmesan salad + choice of sauce

SALADS

ADD ONS AVAILABLE

Seared Tuna +7 | BBQ Chicken +5 | Falafel +5
Grilled Halloumi +5

- Hummus Super Bowl (vg,GF)** 24
roast sweet potato, farro, grilled broccolini, baby kale, beetroot kraut, activated almonds, za'atar, vincotto
- Mighty Chopped Cobb** 24
free-range egg, avocado, baby cos, bbq sweetcorn, cherry tomatoes, garlic croutons, blue cheese ranch
- Greek Salad (vg,GF)** 24
heirloom tomatoes, cucumber, marinated olives, caperberries, pickled peppers, oregano, feta
- Poke Bowl (v,GF,DF)** 24
brown rice, soybean, wakame, avocado, pickled daikon, carrot, cucumber, ponzu, wasabi aioli, sesame furikake

TO SHARE

AVAILABLE FROM 3PM

- Mushroom Arancini (v)** 19
pine nut, truffle, parmesan, salsa verde
- Black Bean Chimichangas (v)** 19
mexican cheese, chipotle crema, coriander, pickled jalapeño
- Cajun Crab Rolls (2)** 22
fried soft-shell crab, lime slaw, old bay remoulade, aleppo pepper
- Karaage Popcorn Chicken (GF,DF)** 19
yuzu mayo, furikake
- Salt & Pepper Squid (GF,DF)** 20
sriracha mayo, lime, coriander
- Chicken Hot Wings** 22
Bourbon BBQ (GF)
- carolina dry spice, bourbon sauce*
- Frank's Hot Sauce (GF)** 22 
- blue cheese ranch*
- Gochujang (DF,GF)** 22 
- shallots, sesame*
- Greenwood Grazing Board** 39
serrano ham, salamanca salami, pickled onions, marinated olives, spiced hummus, cornichons, rosemary & garlic flat bread.

Extra Flat Bread +6

WEEKLY SPECIALS

AVAILABLE FROM 5PM

CHICKY TUESDAYS

\$18 SCHNITTYS | \$20 PARMIS

RUMP WEDNESDAYS

\$20 RUMPS

2-4-1 PIZZA THURSDAYS

GREENWOOD 

DRINKS

BUBBLES

BTW Cuvée Blanc VIC, AUS	11	50
Varichon et Clerc Blanc de Blanc Burgundy, FR	13	60
Cantina Prosecco Veneto, IT	15	70
GH Mumm Reims, FR		125

WHITE

BTW Pinot Grigio VIC, AUS	11	50
Paracombe Pinot Gris Adelaide Hills, SA	14	70
Selection 23 Sauvignon Blanc VIC, AUS	12	55
Little Angel Sauvignon Blanc Marlborough, NZ	14	65
Howard Park Chardonnay Margaret River, WA	16	80
Yering Station 'Elevations' Chardonnay VIC, AUS	14	65
Wilson Watervale Riesling Clare Valley, SA	15	70

PINK

BTW Rosé VIC, AUS	11	50
Maison Lorigeril Famille Rosé Languedoc, FR	15	70

RED

BTW Cabernet Merlot VIC, AUS	11	50
Geoff Merrill 'Pimpala Road' Shiraz McLaren Vale, SA	13	55
Two Rivers 'Thunderbolt' Shiraz Hunter Valley, NSW	16	80
Radio Boka Tempranillo Penedes, ESP	14	65
Yering Station 'Elevations' Pinot Noir VIC, AUS	14	65
Paringa Cornella Pinot Noir Mornington Peninsula, VIC	18	90
Howard Park Cabernet Sauvignon Margaret River, WA	16	80
Torbreck 'Woodcutters' Shiraz Barossa Valley, SA	17	85

CLASSIC COCKTAILS

Mojito 21 White Rum, Mint, Lime
Margarita 22 Sesión Blanco Tequila, Triple Sec, Lime
Long Island Iced Tea 23 Vodka, Gin, Tequila, Triple Sec, Cola, Lime
Amaretto Sour 22 Disaronno, Lemon Juice, Egg White
Old Fashioned 23 Woodford Reserve, Bitters, Sugar, Orange Peel
Sesión Espresso Martini 24 Vodka, Sesión Mocha, Espresso
Campari Negroni 22 Campari, Gin, Vermouth, Orange Peel

SHAKE IT UP A NOTCH

Lychee Fizz 23 Absolut Vanilla, Lychee Liqueur, Lemon
Ford's Gin French 75 22 Ford's Gin, Lemon, Sugar Syrup, Prosecco
Sesión Mango Spicy Margarita 25 Sesión Blanco, Triple Sec, Lime, Habanero Bitters, Mango, Tajin Rim
Spicy Margarita 24 Reposado Tequila, Triple Sec, Chilli, Lime
Coconut Margarita 25 1800 Coconut, Triple Sec, Lime, Toasted Coconut
Watermelon Margarita 25 Reposado Tequila, Watermelon Juice, Lime
Monkey Shoulder Rob Roy 25 Monkey Shoulder Whiskey, Vermouth, Bitters, Cherry

SPRITZERS

Aperol 19 Aperol, Prosecco, Soda
Hugo 19 Elderflower Liqueur, Prosecco, Soda, Mint
Hendricks Original Gin Spritz 20 Hendricks Gin, Elderflower, Prosecco, Cucumber

MOCKTAILS

Sunrise Sour 12 Cranberry, Pineapple, Lemon, Rose
Eastside Sundowner 12 Elderflower Syrup, Cucumber, Mint, Lime
Spicy Orange Mockarita 18 Seedlip, Lime, Blood Orange, Tabasco, Orange

HAPPY HOUR

MON - FRI 4PM - 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.