

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
- Hula Hula Chicken** 25
buttermilk fried chicken, hula hula bbq sauce, pineapple & bacon jam, lettuce, tomato, sriracha mayo
- Faloumi (V)** 24
falafel, halloumi, eggplant chutney, lettuce, tomato, aioli, harissa yoghurt
- Cheese Steak** 27
angus rump, smoked provolone, spiced tomato relish, rocket, pickled onion, horseradish, mayo, ciabatta roll

EXTRA SAUCE +2

- Aioli
- Sweet Chilli
- 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 | Vegan 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
- Fungi (V)** 26
roast garlic purée, field oyster & enoki mushrooms, 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

SALADS

ADD ONS AVAILABLE

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

- Winter Bowl (V)** 24
roast butternut pumpkin, cauliflower florets, quinoa, baby kale, goat's cheese, spiced pepitas, lemon vinaigrette, beetroot kraut, kale pesto
- Mighty Chopped Cobb (V)** 24
free-range egg, avocado, baby cos, bbq sweetcorn, cherry tomatoes, garlic croutons, blue cheese ranch
- Niçoise (V,GF)** 24
heirloom cherry tomatoes, green beans, marinated olives, kipfler potatoes, soft boiled egg, french radish, parsley vinaigrette
- Poke Bowl (V,GF,DF)** 24
brown rice, soybean, wakame, avocado, pickled daikon, carrot, cucumber, ponzu, wasabi aioli, sesame furikake

MAINS

- Chicken Schnitzel** 28
herb & parmesan crumb, slaw, fries, gravy
- Spiced Squid (GF,DF,CN)** 27
aromatic leaf, bean sprouts, chilli, coriander, cherry tomatoes, cashews, tamarind & sriracha aioli
- Beef & Ale Pie** 25
chestnut mushroom, speck, broccolini, smoked garlic mash
- Beer Battered Fish & Chips (DF)** 29
rocket & fennel salad, tartare sauce, lemon
- Crispy Skin Barramundi (GF,DF)** 36
smoked eggplant purée, quinoa tabouli, pickled chilli, lemon
- Himalayan Lamb Shank (GF)** 34
roasted polenta, puy lentil & tomato achar, coriander
- Pork & Fennel Malloredus** 34
semolina gnocchi, pork ragu, tuscan cabbage, pecorino, parsley

STEAKS

- 250g 'Oakey Black' Angus Rump** 35
chips, rocket, cherry tomatoes, parmesan, choice of sauce
- 300g 'Bachelor' Sirloin** 49
chips, rocket, cherry tomatoes, parmesan, choice of sauce

SIDES

- Fries (V,GF,DF)** 11
rosemary salt, aioli
- Mixed Leaf Salad (V,GF)** 12
olives, cherry tomatoes, parmesan, lemon dressing
- Chargrilled Broccolini (V,GF)** 13
ricotta salata, chilli oil
- Creamy Mash (V,GF)** 13
gravy
- Truffle Fries (V,GF)** 14
parmesan
- Potato Wedges (V)** 14
sour cream, sweet chilli

3PM MENU

AVAILABLE FROM 3PM

- Mushroom Arancini (V,CN) (6pc)** 21
pine nuts, truffle, parmesan, salsa verde
- Cauliflower Fondue (V)** 19
roasted cauliflower nuggets, manchego & sage fondue
- Chorizo Brochettes (GF) (3pc)** 22
halloumi, hot honey, redbush oregano, lemon
- Southern Fried Prawns** 22
habanero salt, louisiana remoulade, lemon
- Karaage Popcorn Chicken (GF,DF)** 20
yuzu mayo, furikake
- Salt & Pepper Squid (GF,DF)** 21
sriracha mayo, lime, coriander
- Chicken Hot Wings** 20
Gochujang (DF,GF) 🌶️🌶️
shallots, sesame
- Bourbon BBQ (GF)** 21
carolina dry spice, bourbon sauce
- Frank's Hot Sauce (GF) 🌶️** 22
blue cheese ranch
- Greenwood Grazing Board** 39
serrano ham, salamanca salami, truffled stracciatella cheese, pickled onions, marinated olives, cornichons, rosemary & garlic flat bread

Extra Flat Bread +6

CHEF'S SPECIALS

- Roast Pumpkin Soup - 22**
honey glazed speck, crème fraîche, cheese toastie
- Crumbed Lamb Cutlets - 32**
corfu potatoes, green beans, salsa verde

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
Gullyview Estate Riesling Clare Valley, SA	17	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.