

FOOD MENU

BURGERS

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

Wagyu Royale	27
wagyu beef patty, bacon, cheese, pickles, lettuce, tomato, onion, aioli, tomato relish	
Hula Hula Chicken	26
buttermilk fried chicken, hula hula bbq sauce, pineapple & bacon jam, lettuce, tomato, sriracha mayo	
Faloumi (V)	25
falafel, halloumi, eggplant chutney, lettuce, tomato, aioli, harissa yoghurt	
Cheese Steak	28
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
A = Australian Seafood | I = Imported Seafood

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)	25
fior di latte, fresh tomato, basil	
Hawaii Five-0	26
double smoked ham, caramelized pineapple, rosemary	
Pepperoni	26
pepperoni, mozzarella, tomato, oregano, parmesan	
Funghi (V)	27
roast garlic purée, field oyster & enoki mushrooms, stracciatella, zucchini flower, truffle oil	
Carnivore	27
smoked ham, calabrese salami, italian sausage, chilli oil	
Peri Peri Chicken	27
bbq chicken, spanish onion, olive, cherry tomato, fresh oregano, peri peri sauce	
Prosciutto	27
confit garlic, fior di latte, prosciutto, rocket, parmesan, vincotto	
Spicy Prawn (I)	29
prawn, nduja, cherry tomato, garlic, parsley, saffron aioli	

SALADS

ADD ONS AVAILABLE

Seared Tuna (A) +7 | BBQ Chicken +5 | Falafel +5
Grilled Halloumi +5

Winter Bowl (V)	25
roast butternut pumpkin, cauliflower florets, quinoa, baby kale, goat's cheese, spiced pepitas, lemon vinaigrette, beetroot kraut, kale pesto	
Poke Bowl (V,GF,DF)	25
brown rice, soybean, wakame, avocado, pickled daikon, carrot, cucumber, ponzu, wasabi aioli, sesame furikake	

MAINS

Chicken Schnitzel	
herb & parmesan crumb, slaw, fries, gravy	
Spiced Squid (GF,DF,CN) (I)	
aromatic leaf, bean sprouts, chilli, coriander, cherry tomatoes, cashews, tamarind & sriracha aioli	
Beef & Ale Pie	
chestnut mushroom, speck, broccolini, smoked garlic mash	
Beer Battered Fish & Chips (DF) (A)	
rocket & fennel salad, tartare sauce, lemon	
Pork & Fennel Sardinian Gnocchi	
semolina gnocchi, pork ragu, tuscan cabbage, pecorino, parsley	

STEAKS

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

SIDES

Fries (V,GF,DF)	13
rosemary salt, aioli	
Mixed Leaf Salad (V,GF)	14
olives, cherry tomatoes, parmesan, lemon dressing	
Chargrilled Broccolini (V,GF)	14
ricotta salata, chilli oil	
Creamy Mash (V,GF)	14
gravy	
Truffle Fries (V,GF)	15
parmesan	
Potato Wedges (V)	15
sour cream, sweet chilli	

SHARED

Mushroom Arancini (V,CN) (6pc)	22
pine nuts, truffle, parmesan, salsa verde	
Cauliflower Fondue (V)	20
roasted cauliflower nuggets, manchego & sage fondue	
Chorizo Brochettes (GF) (3pc)	23
halloumi, hot honey, redbush oregano, lemon	
Southern Fried Prawns (GF) (I)	23
habanero salt, louisiana remoulade, lemon	
Karaage Popcorn Chicken (GF,DF)	21
yuzu mayo, furikake	
Salt & Pepper Squid (GF,DF) (I)	22
sriracha mayo, lime, coriander	
Chicken Hot Wings	
Gochujang (DF,GF) 🌶️	23
shallots, sesame	
Bourbon BBQ (GF)	23
carolina dry spice, bourbon sauce	
Frank's Hot Sauce (GF) 🌶️	23
blue cheese ranch	
Greenwood Grazing Board	40
serrano ham, salamanca salami, truffled stracciatella cheese, pickled onions, marinated olives, cornichons, rosemary & garlic flat bread	

Extra Flat Bread +6

GREENWOOD



DRINKS

BUBBLES

BTW Cuvée Blanc VIC, AUS	12	51
Varichon et Clerc Blanc de Blanc Burgundy, FR	14	61
Cantina Prosecco Veneto, IT	16	71
GH Mumm Reims, FR		126

WHITE

BTW Pinot Grigio VIC, AUS	12	51
Paracombe Pinot Gris Adelaide Hills, SA	15	71
Selection 23 Sauvignon Blanc VIC, AUS	13	56
Little Angel Sauvignon Blanc Marlborough, NZ	15	66
Howard Park Chardonnay Margaret River, WA	17	81
Yering Station 'Elevations' Chardonnay VIC, AUS	15	66
Gullyview Estate Riesling Clare Valley, SA	18	71

PINK

BTW Rosé VIC, AUS	12	51
Maison Lorigeril Famille Rosé Languedoc, FR	16	71

RED

BTW Cabernet Merlot VIC, AUS	12	51
Geoff Merrill 'Pimpala Road' Shiraz McLaren Vale, SA	14	56
Two Rivers 'Thunderbolt' Shiraz Hunter Valley, NSW	17	81
Radio Boka Tempranillo Penedes, ESP	15	66
Yering Station 'Elevations' Pinot Noir VIC, AUS	15	66
Paringa Cornella Pinot Noir Mornington Peninsula, VIC	19	91
Howard Park Cabernet Sauvignon Margaret River, WA	17	81
Torbreck 'Woodcutters' Shiraz Barossa Valley, SA	18	86

CLASSIC COCKTAILS

Mojito 22 White Rum, Mint, Lime
Margarita 23 Sesión Blanco Tequila, Triple Sec, Lime
Long Island Iced Tea 24 Vodka, Gin, Tequila, Triple Sec, Cola, Lime
Amaretto Sour 23 Disaronno, Lemon Juice, Egg White
Old Fashioned 24 Woodford Reserve, Bitters, Sugar, Orange Peel
Sesión Espresso Martini 25 Vodka, Sesión Mocha, Espresso
Campari Negroni 23 Campari, Gin, Vermouth, Orange Peel

SHAKE IT UP A NOTCH

Lychee Fizz 24 Absolut Vanilla, Lychee Liqueur, Lemon
Ford's Gin French 75 23 Ford's Gin, Lemon, Sugar Syrup, Prosecco
Sesión Mango Spicy Margarita 26 Sesión Blanco, Triple Sec, Lime, Habanero Bitters, Mango, Tajin Rim
Spicy Margarita 25 Reposado Tequila, Triple Sec, Chili, Lime
Coconut Margarita 26 1800 Coconut, Triple Sec, Lime, Toasted Coconut
Watermelon Margarita 26 Reposado Tequila, Watermelon Juice, Lime
Monkey Shoulder Rob Roy 26 Monkey Shoulder Whiskey, Vermouth, Bitters, Cherry

SPRITZERS

Aperol 20 Aperol, Prosecco, Soda
Hugo 20 Elderflower Liqueur, Prosecco, Soda, Mint
Hendricks Original Gin Spritz 21 Hendricks Gin, Elderflower, Prosecco, Cucumber

MOCKTAILS

Sunrise Sour 13 Cranberry, Pineapple, Lemon, Rose
Eastside Sundowner 13 Elderflower Syrup, Cucumber, Mint, Lime
Spicy Orange Mockarita 19 Seedlip, Lime, Blood Orange, Tabasco, Orange

HAPPY HOUR

MON - FRI 4PM - 6PM

\$7 HOUSE SPIRITS, HOUSE WINES, TAP BEERS

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GREENWOOD HOTEL OFFERS FREE PARKING. ENQUIRE WITHIN.
Greenwood Hotel practices the Responsible Service of Alcohol.
T&Cs apply. Enquire within.