

THE
Greensborough
HOTEL

Entrées

Garlic or Herb Bread	\$7.00
Cheese & Garlic Bread	\$8.00
Bacon & Cheese Garlic Bread	\$10.00
Crispy Pork Belly With Hoi Sin dipping sauce	\$16.00
Salt & Pepper Calamari With roasted garlic aioli	\$15.00
Mushroom Bruschetta Sautéed wild mushrooms with Meredith feta (v)	\$16.00
Soup of the Day Warm dinner roll	\$8.00
Onion Rings Beer battered & served with smokey BBQ sauce (v)	\$10.00
Mac & Cheese Bites Served with truffled aioli (v)	\$14.00
Saganaki Kefalograviera topped with honey spiced figs (v)	\$15.00

Salad

Classic Caesar	\$16.00
Add Chicken	\$3.00
Add Smoked Salmon	\$5.00
Cypriot Grain & Haloumi Topped with honey yoghurt dressing (v) (gf)	\$19.00
Calamari & Saganaki Mixed leaf, cherry tomato, cucumber, red onion, feta cheese & lemon tyme vinaigrette, topped with fried calamari & grilled Kefalograviera saganaki	\$21.00
Grilled Chicken & Quinoa Grilled marinated chicken, cherry tomato, kalamata olives, red onion, feta cheese, mint & quinoa, With a lemon & oregano dressing	\$21.00

Pasta

Pumpkin & Ricotta Lasagna Napoli Sauce & Cheese, Served with a Greek Salad (v)	\$20.00
Fettuccine King Prawn King prawns, nduja Italian salumi tapenade, chilli, fresh basil & cherry tomatoes	\$28.00
Gnocchi Napoletana Homemade tomato, onion & basil sauce (v)	\$20.00
Spaghetti Meatballs	\$25.00
Fettuccine Chorizo Chorizo, pippies, Napoli sauce & fresh rocket	\$26.00
Spaghetti Frutti di Mare Chilli, prawns, mussels, pippies calamari & Napoli (gf opt)	\$30.00
Penne Pollo e Gamberi chicken, prawns, bacon, mushrooms, avocado pink sauce & parsley (gf opt)	\$27.00
Spaghetti Aglio e Olio Garlic oil, chilli, basil pesto & parsley (gf opt)	\$20.00
Fettuccine Carbonara	\$22.00
Penne Vegetarian Eggplant, zucchini, capsicum, cherry tomato roasted pine nuts, olives, Meredith feta & basil pesto. (v) (gf opt)	\$20.00

*Gluten Free Penne extra \$4.00

For the Kids

ALL KIDS MEALS \$10
with a free soft drink or juice

Kids eat free Friday & Saturday

*Conditions apply

*see kids menu

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Mains

Chicken Parmigiana	\$23.00
Crumbed chicken breast topped with Beechwood smoked ham, Napoli & cheese	
Sticky BBQ Pork Spare Ribs	\$26.00
Includes house made slaw & beer battered chips	
Roast of the Day	\$23.00
Roasted root vegetables & beef jus	
Veal Schnitzel	\$25.00
House crumbed veal served with your choice of sauce (beef, pepper or mushroom jus)	
Beer -Battered Flathead	\$27.00
Fresh Australian Flathead fillets in a crispy beer batter, with lemon, tartare, chips & salad	
Chicken, Crab & Prawn Filo	\$28.00
Chicken breast filled with prawn & crab meat. Wrapped in filo pastry & oven baked, topped with a creamy garlic sauce. Served with a mini Caesar salad & chips	
Pumpkin Risotto	\$22.00
Butternut Pumpkin, spinach, pinenuts & Meredith goats cheese (v) (gf opt)	
Mee Goreng	\$22.00
Malaysian fried noodles with chicken, pork & prawns with vegetables in the Chef's special sauce.	
House Made Beef Rissoles	\$22.00
Mashed potato & green peas topped with onion gravy	
Thai Green Chicken Curry	\$23.00
Served with steamed rice & fresh Roti bread	
Herb Coated Lamb Cutlets	\$28.00
Roasted garlic potatoes, artichokes & kalamata olives	
Crumbed Pork Fillet	\$27.00
With a cauliflower puree, buttered broccolini & apple sauce	

300 grm Pure Angus Porterhouse	<i>Steak</i> \$32.00
250 grm Pure Angus Scotch Fillet	\$30.00

100% CERTIFIED PREMIUM PURE ANGUS
 Served with your choice of beef jus, pepper jus or mushroom jus.
 Beer battered steak fries & mixed leaf salad, drizzled with palm sugar vinaigrette

please allow up to 45 minutes for a well - done steak