

ASSORTED BREADS

SOURDOUGH GARLIC OR HERB COBB LOAF (SERVES 2) (V)	\$12
TRADITIONAL BRUSCHETTA (V) (VGO)	\$14
Basil pesto, tomato, red onion, garlic, parmesan, olive oil & a drizzling of balsamic glaze	
TURKISH BREAD & DIPS (GFO) (V)	\$17
Ask staff for dip selection	
TOASTED CIABATTA BREAD (GFO) (V)	\$8
Served with assorted warm olives & Danish feta	

SHARE PLATTERS & STARTERS

SOUP OF THE DAY (GFO)	\$9
3 CHEESE ARANCINI BALLS (V)	\$18
DUCK SPRING ROLLS	\$18
House made with shredded veg served with ponzu dipping sauce	
BARRAMUNDI SPRING ROLLS	\$18
Shredded Veg & Barramundi with sweet chilli & soy	
SAGANAKI (V)	\$18
House made, grilled with lemon infused olive oil. Served with caramelised lemon, rocket & shaved parmesan	
ZUCCHINI FRITTERS (V)	\$18
Zucchini, corn & haloumi cheese served with sriracha mayonnaise	
14 HOUR SLOW ROAST LAMB (GFO)	\$18
90g portion, served with crumbled Danish feta & char grilled brioche crouton	
LEMON PEPPER CALAMARI (GFO)	ENTRÉE \$18 MAIN \$30
Flash fried with dressed rocket, caramelised lemon & aioli	
OYSTER NATURAL (G)	4 - \$10 8 - \$20 12 - \$30
OYSTER KILPATRICK (G)	4 - \$14 8 - \$27 12 - \$40
HOT & COLD GRAZING PLATE	\$38
Croquettes, Duck spring rolls, Asian fried selection, calamari, saganaki, cheeses, pickled vegetables & fresh morsels, cold meats served with breads	
CHARCUTERIE BOARD	\$35
Prime selection of 3 different cured meat, house pickled vegetables, olives, cheese & fresh morsels & served with breads	

**V = VEGETARIAN | VO = VEGETARIAN OPTION | GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION | VG = VEGAN | VGO = VEGAN OPTION**

MAINS

FROM THE CHAR GRILL

From Victorian's Portland region, cooked to your liking with large beer battered fries, cauliflower mornay pot & roasted Queensland blue pumpkin wedge.
Steaks are served with your choice of peppercorn, mushroom, garlic butter or red wine jus

PORTERHOUSE STEAK 320G (GFO)	\$36
EYE FILLET 230G (GFO)	\$42
RIB EYE OF BEEF 450G (GFO)	\$45
SEAFOOD SAUCE	ADD \$7

CORNEBEEF	\$28
With house made sauerkraut, mash potato, minted peas & mustard cheese sauce	
LAMB SHANK	\$29
Slow braised with beetroot & root vegetables with creamy mash, snow peas & parsnip chips	
PORK & FENNEL SAUSAGE RAGOUT	\$26
with creamy polenta, honey carrots & served with grilled ciabatta bread	
VEAL CUTLET (GF)	\$36
Marinated with fresh herbs, grilled & served with cheesy mash, honey heirloom carrots, pancetta wrapped green beans then served with a side of house made avocado & pink peppercorn jam	
GUINNESS PIE	\$28
Chunky beef, Guinness, smoked pork spec & stilton cheese	
CHICKEN TANDOORI (GFO)	\$30
Oven baked & served with curried ratatouille, saffron rice, green peas, minted yoghurt & papadams	
CRISPY SKIN SALMON FILLET	\$32
oven baked with think winter vegetable chowder & char grilled ciabatta bread	
GRILLED SEAFOOD PLATE (GFO)	\$38
Grilled fish, prawns, scallops, oyster, calamari, chips and salad, with aioli	
THAI GREEN CURRY PRAWNS	\$34
Served with Asian greens, saffron rice & house salad	
BARRAMUNDI FILLET (GFO) (VO)	\$32
Grilled & served with mash, caper berries, broccoli, honey heirloom carrots, lemon butter & crispy prosciutto	



PUB FAVOURITES

CHICKEN PARMIGIANA SCHNITZEL	\$26 \$25
Ham, napoli sauce & mozzarella, served with chips & salad	
ROAST OF THE DAY (GFO)	\$25
Served with roasted vegetables, greens & gravy	
FRIED FISH	\$25
Beer battered fresh Australian flake fillets served with chips, house salad & aioli	
EGG PLANT PARMA (V) (VGO)	\$25
Crumbed eggplant layered with napoli sauce, mozzarella served with chips & house salad	

BURGERS

DOUBLE WAGYU BURGER (GFO)	\$25
300g of prime wagyu beef patties, with cheese, lettuce, tomato, house made tomato relish and served with chips	
PULLED LAMB BURGER (GFO)	\$25
14 hour slow roasted lamb served on a brioche bun, minted aioli, rocket, mozzarella, tomato topped with bush tomato chutney & chips	
PULLED JACKFRUIT BURGER (VG) (GFO) (V)	\$23
With house made slaw, vegan cheese, caramelised onion & chips	
CURRIED LENTIL BURGER (VG) (V)	\$25
2 curried lentil patties, beetroot relish, vegan mayonnaise, vegan cheese, spinach, cos lettuce, tomato & served with chips	
EGGPLANT STACK BURGER (V) (VGO)	\$23
Crumbed eggplant layered with long bacon, avocado, shredded cos lettuce, spicy aioli in a brioche bun served with chips	

\$12 KIDZ ZONE

ALL KIDS MEALS INCLUDE FREE ACTIVITY PACK & SOFT DRINK

POPCORN CHICKEN
Served with chips & salad or veg

CHICKEN SCHNITZEL
Served with chips & salad or veg

GRILLED CHICKEN SALAD

FISH & CHIPS
Served with chips & salad or veg

MEAT BALL BOATS
Served with chips & salad or veg

SOFT CHICKEN TACOS (2)
Served with chips & salad or veg

SPAGHETTI BOLOGNESE

CHEESE OR VEGIE BURGER
Served with chips & salad or veg



GREENSBOROUGH HOTEL
75 Main St GREENSBOROUGH
GREENSBOROUGH HOTEL



Location code Q9QRGT

SENIORS

ROAST OF THE DAY (GFO)	\$18
Served with roasted vegetables	
GRILLED OR FRIED FISH	\$18
With chips & salad	
BANGERS & MASH	\$18
Pork sausages with mash, peas & gravy	
CORNER BEEF	\$20
With house made sauerkraut, mash potato, minted peas & mustard cheese sauce	
ROASTED VEGETABLE RISOTTO (GFO) (V) (VGO)	\$20
tossed with roasted vegetables, garlic, fresh thyme, white wine & a hint of Napoli. Topped with shaved parmesan	
BEEF LASAGNE	\$20
Home made lasagne served with house salad	
VEGAN LASAGNE (V) (VG)	\$20
Layered lasagne with roasted vegetables, vegan cheese, soy bechamel & oven baked & served with house salad	
GUINNESS PIE	\$21
Chunky beef, Guinness, smoked pork spec & stilton cheese	
PORTERHOUSE STEAK 170GM (GFO)	\$23
With chips & salad. Includes your choice of Peppercorn, mushroom, garlic butter or red wine jus sauce	
GRILLED SEAFOOD PLATTER (GFO)	\$25
With chips & salad	
MIXED GRILL (GFO)	\$26
Steak, lamb chops, sausage, bacon & egg, served with chips & salad or vegetables	

**PRESENT YOUR SENIORS CARD & RECEIVE A FREE SOUP OR
DESSERT WITH ALL SENIOR & FULL PRICED MAIN MEALS**

Seniors meals served as per descriptions, changes for sides of Salad, Mash or Vegetables add \$1.50
All Senior desserts are served with cream. Add scoop of ice-cream \$2

SALADS

CAESAR SALAD (V) (VGO) (GFO)	\$22
Cos lettuce, bacon, garlic croutons, poached egg, anchovies, parmesan cheese & Caesar dressing.	
CHICK PEA & BLACK BEAN (V) (VGO)	\$23
tossed with vine cherry tomatoes, red onion seeds, mint & basil with lemon dressing	
ASIAN DUCK SALAD (GFO)	\$26
really Aster duck breast served atop of salad or rice noodle and Asian vegetables with lightly spiced Asian dressing	

PASTA & RISOTTO

**PENNE, LONG SPAGHETTI, 3 COLOUR FETTUCINE, BEEF TORTELLINI,
GLUTEN FREE PENNE**

VEGAN LASAGNE (V) (VG)	\$24
Layered lasagne with roasted vegetables, vegan cheese, soy bechamel & oven baked served with house salad	
BOLOGNESE (GFO)	\$24
Your choice of pasta with house made bolognese sauce	
TRADITIONAL BEEF LASAGNE	\$24
Served with house salad	
ROASTED VEGETABLE RISOTTO (GFO) (V)	\$24
Tossed with assorted roasted vegetables, garlic, fresh thyme, white wine, with a hint of napoli & shaved parmesan	
CHICKEN AVOCADO (GFO)	\$25
Your choice of pasta, tossed with chicken breast, avocado, spring onions, white wine, cream sauce, light chilli & parmesan	
CHICKEN RISOTTO (GFO) (VGO) (VO)	\$25
Chicken, semi dried tomato & pesto, avocado with shaved parmesan & a touch of cream	
GAMBERO (GFO)	\$29
Your choice of pasta, tossed with black tiger prawns, cherry tomatoes, garlic, light chilli, basil, lemon zest, white wine & a touch of cream	
MARINARA (GFO)	\$29
Your choice of pasta, tossed with prawns, scallops, Australian flake, calamari, clam meat, garlic, olive oil & yarra valley chardonnay	

EXTRAS

EGG OR BACON (GF)	\$2
CHICKEN	\$4
PRAWNS (3) (GFO)	\$6
BOWL OF CHIPS (V) (VGO)	\$8
SIDE OF VEGETABLES (V) (GF) (VGO)	\$7
SIDE OF SALAD (V) (GF) (VGO)	\$7
PLANT BASED CHICKEN	\$4

\$18 LUNCH MENU

AVAILABLE 11:30AM - 2:30PM DAILY

LUNCH CHICKEN CAESAR (GFO) (VO)

Cos lettuce, bacon, croutons, poached egg, anchovies, parmesan cheese & Caesar dressing with chicken

SINGLE LENTIL BURGER (V) (VG)

Single lentil pattie, beetroot, relish, vegan cheese, eggplant, tomato & spinach

SINGLE WAGYU BURGER & CHIPS (GFO)

With lettuce, tomato, relish & cheese

CHICKEN WRAP (GFO)

Grilled chicken, bacon, lettuce, tomato, aioli & fries

THE VEGAN WRAP (V) (VG) (GFO)

Beetroot pattie, vegan cheese, onion jam, lettuce, tomato & vegan mayonnaise, served with chips

PULLED LAMB FOCACIA (GFO)

Pulled lamb, mozzarella, tomato relish, rocket & fries

STEAK & BACON FOCACIA (GFO)

Scotch fillet, bacon, egg, tomato, lettuce, tomato sauce & fries

PICCOLO CHICKEN PARMA

Ham, napoli sauce & mozzarella served with house salad & chips

LUNCH ROAST (GFO)

Served with roasted vegetables

GRILLED OR FRIED FISH & CHIPS

Served with chips & house salad

TRADITIONAL BEEF LASAGNE

Served with house salad

**MEALS ARE SERVED AS LISTED THROUGH OUR EXTENSIVE MENU.
UNFORTUNATELY CHANGES CAN NOT BE MADE DURING PEAK TIMES**

FOOD ALLERGIES

Please be aware that all care is taken when catering for special dietary requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for the best to our ability, however the decision to consume a meal is the responsibility of the diner.

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE