

MENU

TO SHARE

GARLIC & PARMESAN FLATBREAD - 11 *gfa*

BOWL OF CHIPS
tomato sauce - 8 *gf ve*

BOWL OF WEDGES
sour cream, house made sweet chilli - 8 *vea*

TAPAS - 12

**BAROSSA VALLEY CHEESE COMPANY
HALOUMI FRIES (4)**
beetroot labneh *v*

SOUTHERN FRIED CHICKEN TENDERS (4)
sriracha aioli *dfa gfa*

PORK BELLY BITES
smashed garlic potatoes, house made
apple sauce *df gf*

**GRILLED AUSTRALIAN PRAWN
SKEWERS (2)**
garlic butter coating, apple slaw *dfa gf*

HOUSE MADE ARANCINI (4)
chef's selection - *see daily specials*

SALADS

CRISPY ASIAN
lettuce, tomato, cucumber, crunchy
noodles, bean shoots, shaved carrots,
crushed peanuts, hoisin dressing - 16 *gf ve*

PECAN
lettuce, spring onion, fire roasted
capsicum, pecans, cucumber, cherry
tomatoes, crumbled feta, maple syrup
dressing - 16 *gf ve*

MEDITERRANEAN BOWL
cous cous, zucchini, eggplant, capsicum,
carrot, fetta, Mediterranean dressing - 18
dfo v

TOPPERS +6
fried chicken *df gf*
grilled chicken *df gf*
salt & pepper squid *df gf*
grilled haloumi *v*
grilled prawns *df gf*
tofu bites *ve*

SCHNITZELS

*hand crumbed, served with chips & salad
add veg +4*

CHICKEN BREAST - 150G - 18 / 300G - 21

PORTERHOUSE BEEF - 150G - 19 / 300G - 23

THE "STEINY" PORTERHOUSE 500G - 32

MUSHROOM - 18 *ve*

SAUCES
gravy, pepper, dianne, mushroom +2

TOPPINGS
parmy +4
hawaiian +4
gct: bacon, onion, mushrooms,
bbq sauce, cheese +6
creamy garlic prawns +8

BURGERS - 20

THE NORTON
grilled house made beef patty, onion
jam, bacon, cheese, tomato, lettuce,
tomato chutney, chips

SOUTHERN FRIED CHICKEN
slaw, cheese, bacon, house made aioli,
chips

MUSHROOM, HALOUMI & SMASHED AVO
oven baked field mushroom,
grilled haloumi, tomato, lettuce,
smashed avocado, pesto aioli, chips *vea*

COMMUNITY PIE

*we collaborate with a local identity to
create a unique pie with part proceeds
given back to local charities - see daily
specials*

STEAKS

BUTCHER'S CUT
see daily specials

300G GRAIN FED MSA ANGUS RUMP
chips, salad - 26 *dfa gfa*

SAUCES
gravy, pepper, dianne, mushroom +2

SIDES - 4 *v*

SEASONAL VEGETABLES
garlic butter

CREAMY MASH

GARLIC GREEN BEANS

SLAW

FAVOURITES

FISH & CHIPS
battered, grilled, or crumbed, chips,
salad, house made tartare - 22 *df gfa*

SALT & PEPPER SQUID
chips, salad, house made tartare -22 *df gf*

CRISPY SKIN PORK BELLY
steamed rice, Asian greens, ginger,
garlic & soy dressing - 28 *df gf*

BEEF SHORT RIBS
18hr cooked ribs, garlic mash,
green beans - 34

CHICKEN CACCIATORE
tomato, onion & olive chicken maryland,
mash, garlic green beans - 26

PIZZAS

10" pizzas cooked in our stone oven

BAROSSA SUPREME
tomato sugo, mozzarella, pepperoni,
cabanossi, ham, mushrooms, olives - 21

CHICKEN & PUMPKIN
BBQ sauce, mozzarella, chicken,
pumpkin, pine nuts, pineapple - 20

PEPPERONI
tomato sugo, mozzarella, pepperoni - 18

VEGETARIAN
tomato sugo, mozzarella, spinach,
zucchini, roasted capsicum, mushrooms,
eggplant, fetta, pesto aioli -20 *veo*

POTATO & BACON
tomato sugo, mozzarella, potato, bacon,
rosemary sea salt - 18

ADD ONS
anchovies +2
pineapple +2
gluten free base + 3
vegan cheese + 2



THE
GREENOCK