THE GREENOCK

ESTABLISHED 1864

2 Murray St, Greenock thegreenock.com.au

(08) 8562 8136

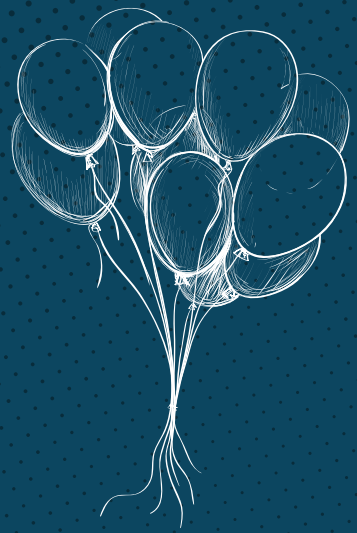
ABOUT US

Welcome to The Greenock. Our charming little country pub is located in the beautiful Barossa Valley Wine Region. Boasting heritage style fixtures that we've modernised and restored since taking over in 2016.

With quality food and wine being the heart of the region, we've worked hard to create menus and drink offerings that showcase the best of the area.

With our determination to work hard, and our diverse range of skills, we're certain that we're making a positive contribution to the town of Greenock by creating a central, heart to the town, bringing people together to enjoy each others company, while indulging on some great food and wine!

Chris, Amanda, Andy & Alicia Adams



FUNCTION SPACES

RESTAURANT

Our restaurant area boasts a large open space with fireplaces, private bar, stained glass windows, easy access to restrooms and glass doors that open up to our large alfresco.

Perfect for groups of up to 80 people sit down or 120 stand up.

Minimum spends apply Friday and Saturdays and confirmed upon consultation with Greenock function staff.

Minimum spends are for the total food and beverage spend of your function. If your function does not reach the required amount the hotel may apply a surcharge so that the amount is reached.

COCKTAIL PLATTERS

Each platter serves 20 people

Arancini - 20 pieces (vegetarian included)
Chefs Selection - 55

Pastries - 24 pieces
pies & sausage rolls with tomato & BBQ sauce - 60

Pizza Slab
choice of Barossa supreme, pepperoni, chicken & pumpkin, vegetarian - 50 *gfa*

Southern Fried Chicken Tenders - 20 pieces
smoky BBQ aioli - 50 *ga, dfa*

Sliders - 20 pieces
- beef patty, lettuce, cheese, tomato relish - 90
- haloumi, lettuce, tomato relish - 80
- southern fried chicken, cheese, lettuce, aioli, guacamole 80

Bao Buns - 20 pieces
chicken, sweet pickled carrot, cucumber, Asian dressing - 40

Salt & Pepper Squid & Fish Goujons
aioli dipping sauce - 40

Crostini - 20 pieces
- bocconcini, cherry tomatoes, basil, balsamic glaze – 55 v
- basil pesto, sweet potato, buffalo cauliflower, pepitas, aioli – 55 v
- chicken, guacamole, slaw, aioli - 55

Chicken Wingettes & Drumettes - 2kg
crispy coated, lime aioli or siracha hot sauce - 45

AntiPasto
cheese, cured meats, olives, dips, marinated vegetables with ciabatta slices - 60

Vegan Platter
buffalo cauliflower, fried chickpeas, stuffed mushrooms, chefs dips seasonal vegetable sticks, vegan aioli (POA)

Dessert platter
chefs selection (POA)

DRINK PACKAGES

HOUSE PACKAGE

3 Hours - $45 per person

4 Hours - $50 per person

Redbank Emily Brut Cuvee Chardonnay Pinot Noir

Banrock Moscato

Thorn Clarke Pinot Gris

Magic Box Cab Sav

Tap Beers - Choice of any 3 beers on tap
(please contact us for our current range of availabilities, excludes craft beer)

PREMIUM PACKAGE

3 Hours - $60 per person

4 Hours - $65 per person

Hentley Farm Blanc De Noir

Kalleske Semscato

Murray St White Label Rose

Ariadne Chardonnay

Thorn Clarke Pinot Gris

Laughing Jack Shiraz

Travis Earth MGS

Magic Box Cab Sav

Tap Beers - Choice of any 3 beers on tap
(please contact us for our current range of availabilities, excludes craft beer)

We also offer subsidised drinks, bar tabs and bespoke packages on request.

SET MENU

2 : 2 $45

2 : 2 :1 $55

includes bread rolls and shared bowls of salad

ENTRÉE

PECAN SALAD
lettuce, spring onion, fire roasted capsicum, pecans, cucumber, cherry tomatoes, crumbled fetta, maple syrup dressing (gf/ve)

PORK BELLY BITES
smashed garlic potatoes & house made apple sauce (gf)

SOUTHERN FRIED CHICKEN TENDERS
sriracha aioli

MAINS

300G GRAIN FED RUMP
creamy garlic mash, broccolini, jus (gf)

GRILLED HALOUMI STACK
roasted zucchini, eggplant, blistered cherry tomatoes, fire roasted capsicum, rocket, balsamic glaze (v,vea)

CRISPY SKIN PORK BELLY
steamed rice, Asian greens, ginger, garlic & soy dressing (df, gf)

MEDITERRANEAN GRILLED CHICKEN BREAST
roasted chat potatoes, dill & lemon Greek yoghurt dressing, grilled roma tomatoes, rocket, red onion & fetta salad (gf)

CARAMELISED SALMON
honey soy & sesame, rice, broccolini (df, gf)

DESSERTS

JAM DOUGHNUT
dark chocolate ganache, strawberries, double cream

ESPRESSO MARTINI RIPPLE CAKE
coffee liqueur, choco ripple biscuits, cream, coffee beans, chocolate curls

CAKE

(Cutlery, plates and napkins supplied)
20-50 people - $30 total
50—100 people - $50 total
Cut and plate cake for dessert ($2 per person)

GROUP MENU

available for bookings over 30 guests

TO SHARE

GARLIC & PARMESAN FLATBREAD - 11 (gfa)

WEDGES
with sour cream & house-made sweet chilli - 8 (v/vea)

TAPAS 12 EA

BAROSSA VALLEY CHEESE COMPANY HALOUMI FRIES
beetroot labneh (v)

SOUTHERN FRIED CHICKEN TENDERS
sriracha aioli (gfa/dfa)

PORK BELLY BITES
smashed garlic potatoes, house made apple sauce (gf)

HOUSE MADE ARANCINI
chef's selection

SCHNITZELS

with salad & chips

CHICKEN - 150g - 18 / 300g - 21

PORTERHOUSE - 150g - 19 / 300g - 23

THE 'STEINY' PORTERHOUSE - 500g - 32

MUSHROOM - 18 (ve)

Sauce / Toppings
plain gravy, pepper, dianne, mushroom +2

FAVOURITES

CRISPY ASIAN SALAD
lettuce, tomato, cucumber, mint, crunchy noodles, bean shoots, shaved carrots, crushed peanuts, hoisin dressing - 16 (ve/gfa/df)

SOUTHERN FRIED CHICKEN BURGER
slaw, cheese, bacon, house made aioli, chips - 20

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

SALT & PEPPER SQUID
chips, salad, house made tartare - 22 (gf/df)

PEPPERONI PIZZA
tomato sugo, mozzarella, pepperoni - 20

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

300G GRAIN FED MSA ANGUS RUMP
chips, salad – 26 / gravy, pepper, dianne, mushroom +2

TERMS & CONDITIONS

Tentative Bookings: Enquiries are held for a maximum of 7 days.

Confirmation: Confirmed bookings should be communicated in writing to our functions manager at functions@thegreenock.com.au. A function will be deemed to be confirmed only when a required deposit of 20% is paid. The hotel reserves the right to cancel any bookings when this has not been done within 7 days. If your function is to be held less than 14 days from your enquiry date, the room hire fee is required within 24 hours of tentative booking.

Cancellation: Cancellation of functions must be advised in writing to our functions manager. If the event is cancelled with less than 30 day's notice all deposits will be forfeited.

Dietary Requirements: We require written notice of all dietary requirements no later than 14 days before your event to ensure we are able to source appropriate stock to cater for this. Items are subject to availability. Dietaries that are advised on the day of the event will be charged in addition to the meals ordered.

Entertainment: We are able to assist you with organising entertainment such as live musicians and DJs for your event. Our functions include soft background music if you wish through our Nightlife music system.

Damage: Organisers of a function are financially responsible for any damage/breakage sustained by organisers, organiser's guests, invitees or any other persons attending or involved in the function. No attachments are to be used on the walls.

Cleaning: General cleaning of the room is included in the cost of your function. If cleaning requirements are deemed to be excessive or any specialised cleaning is required – additional charges will be incurred. You are welcome to use decorations for your function, however nothing can be screwed, nailed or adhered to any wall or surface. Confetti or table scatters must not be used.

Responsible Service and Behaviour: It is your responsibility to make sure that all your guests adhere to our dress code and behave in a responsible manner. We practice responsible service of alcohol and no alcoholic beverages will be consumed by minors (under 18) on our premises under any circumstances. Guests deemed to be intoxicated or behaving in an inappropriate manner will be asked to leave immediately with no exceptions.

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