

Menu

Starters & Tapas

GARLIC & PARMESAN FLATBREAD - 12 *gfa*

HOUSE MADE ARANCINI (4)

see daily specials - 12 *v*

PRAWN WONTONS (4)

prawn wrapped in wonton, fried & served on deep fried hokkien noodles, topped with najim sauce and fresh coriander - 17

CRUMBED BAROSSA CAMEMBERT (4)

with chilli cranberry jam & topped with grain mustard aioli - 15

BUSH DUKKAH CRUMBED FRIED CHICKEN (4)

chicken tenders on leaves, with chipotle aioli - 14

THAI BARRAMUNDI FISH CAKES (4)

asian side salad, sweet chilli sauce - 15

STEAMED BAO BUNS (3)

beef brisket, sweet pickled white radish, cabbage, carrot, asian dressing - 16

MARINATED PAPRIKA TOFU (4)

topped with green tomato chutney, on sliced roma tomatoes - 12 *ve*

Salads

SMOKED CHICKEN SALAD

stripped chicken thigh, spanish onion, mizuna lettuce, baby spinach, roasted capsicum, avocado chunks, baby mozzarella, tossed in honey mustard mayo - 20

ASIAN SALAD

vermicelli, carrot, cucumber, cherry tomatoes, capsicum, red cabbage, rocket, fried shallots, lime wedge, sesame soy dressing - 18 *df gf ve*

TOPPERS +6

marinated paprika tofu *ve*
bush dukkah crumbed chicken *df*
grilled chicken *df gf*
salt & pepper squid *df gf*
grilled prawns *df gf*

Burgers

THE NORTON

house made beef patty, streaky bacon, american cheese, sweet gherkin, tomato, lettuce, on a toasted bun with chips & chipotle sauce - 24

BUSH DUKKAH CRUMBED FRIED CHICKEN

with sliced swiss cheese, prosciutto crisps, house made tomato chutney, leaves on a toasted bun with chips & chipotle aioli - 22

PLANT-BASE BURGER & MUSHROOM FLAT

housemade burger & field mushroom, grilled with battered onion rings, tomato, spinach, avocado aioli on a toasted bun with chips & vegan aioli - 20 *df ve*

Community Pie

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

Schnitzels

hand crumbed, served with salad & chips
(*add veg +3*)

CHICKEN BREAST - 150G - 18 / 300G - 22

PORTERHOUSE BEEF - 150G - 19 / 300G - 24

THE "STEINY" PORTERHOUSE 500G - 35

LARGE FLAT MUSHROOMS - 18 *ve*

SAUCES

gravy, pepper, dienne, mushroom +2

TOPPINGS

parmi +4
hawaiian +4
gct: bacon, onion, mushrooms, bbq sauce, cheese +6
garlic sauce +5
creamy garlic prawns (5) +8

Pizzas

10" pizzas cooked in our stone oven

PEPPERONI

tomato sugo, mozzarella, pepperoni - 18

MARGHERITA

tomato sugo, mozzarella, tomato slices, basil pesto - 18 *veo*

HAWAIIAN

tomato sugo, mozzarella, shaved ham, pineapple - 18

SMOKED CHICKEN

chicken thigh, tomato sugo, mozzarella, cherry tomato, spanish onion, spinach - 24

BBQ PULLED BEEF BRISKET

smokey bbq sauce, mozzarella, pulled beef, chorizo, sundried tomato, spanish onion - 24

VEGETARIAN

tomato sugo, mozzarella, balsamic mushrooms, pumpkin, spanish onion, spinach - 20 *veo*

GREENOCK SUPREME

tomato sugo, mozzarella, chorizo, shaved ham, balsamic mushrooms, cherry tomato, pepperoni, spanish onion - 22

ADD ONS

anchovies, pineapple +2
gluten free base +4, vegan cheese +3

Favourites

FISH & CHIPS

battered, grilled, or crumbed, with chips, salad, house made tartare - 1 piece - 20 / 2 pieces - 24 *df gfa*

SALT & PEPPER SQUID

chips, salad, house made tartare - 23 *df gf*

MACENDON RANGERS DUCK BREAST

pan-fried & roasted to medium rare, on a warm cous cous, garlic chive & peach salad, topped with orange segments & citrus glaze - 35

300G MSA RUMP

chips, salad - 35 *dfa gfa*

SAUCES gravy, pepper, dienne, mushroom +2

BUTCHER'S CUT - see daily specials

RED ASIAN PORK TENDERLOIN

on sweet potato puree with cracked wheat salad & asian glaze topped sweet potato crisps - 29 *gf*

SEAFOOD CHOWDER COBB

selection of seafood, fish pieces, prawns, squid, green mussels cooked in bacon with a creamed corn base, finished with cherry tomatoes & cream and served in a cobb loaf - 31

LAMB CUTLETS

honey & rosemary marinated, seasonal roasted vegetables with a side red wine jus - 35 *df gf*

CAULIFLOWER & CHICKPEA RED LENTIL DAHL

rice, naan bread - 20 *v df*

SALMON & CHORIZO PASTA

oven baked salmon pieces, chorizo, red onion, baby spinach, olives, roasted capsicum tossed with sundried pesto, wiechs cracked pepper pasta - 30

Sides

WEDGES

sour cream, sweet chilli sauce - 11 *ve*

CHIPS

tomato sauce or aioli - 9 *gf v*

SEASONAL ROASTED VEGETABLES - 6 *df gf ve*

HOUSE SALAD - 5

SMASHED POTATO MASH

chive & garlic butter - 6 *v*

Desserts - SEE DESSERT MENU



THE GREENOCK

ESTABLISHED 1864
