Entrées

DIAMOND REWARDS

Pay for your meal using Diamond Reward Points

Oven Baked Cob Loaf (V), *filled with herb, cheese & garlic* **7.5**

Bruschetta of the Day (V), *please see our specials board*

Soup de Jour (V,G), *fresh soup made by our team of chefs* **7.5**

Garlic Prawns (G), *prawns sautéed with garlic, finished with cream & served on rice* **E) 16.0 M) 26.0**

Salt & Pepper Calamari, *salt & pepper dusted squid on a rocket & Spanish onion salad with chilli lime aioli* **E) 14.0 M) 22.0**

Fresh Tasmanian Oysters, *natural, kilpatrick or smoked salmon with spring onions, soy & cream (minimum 4 oysters) Each* **2.8**

Grilled Scallop Skewers (G), *scallops wrapped in bacon served on a bed of rice with a light garlic sauce* **E) 16.0 M) 26.0**

Twice Cooked Pork Belly (G), *with Asian greens & sticky soy* **14.0**

Seafood Cocktail *mixed seafood with fresh avocado & homemade cocktail sauce served on salad greens with fresh lemon* **14.0**

Potato Wedges (V), *served with sour cream & sweet chilli sauce* **9.0**

Pizzas, Pastas & Risottos

Three Cheese & Mushroom Risotto (G), *sliced mushrooms with bocconcini, scamorza & mozzarella cheeses* **E) 15.0 M) 22.0**

Prawn & Asparagus Risotto (G) , *asparagus, grilled prawns & braised leeks* **E) 15.0 M) 22.0**

Chicken, Pumpkin & Pesto Risotto (V,G) , *grilled chicken, roasted pumpkin, fresh rocket & basil pesto* **E) 15.0 M) 22.0**

BBQ Chicken Pizza*, *BBQ sauce, sliced chicken & red peppers topped with mozzarella cheese* **16.0**

Salsiccia Pizza *, *Italian sausage, scamorza cheese, napoli sauce & fresh basil* **16.0**

Lamb, Pumpkin & Spinach Pizza*, *finished with tzatziki & roasted pine nuts* **16.0**

Caponate Pizza* (V), *napoli, grilled eggplant, roasted peppers, mozzarella cheese and fresh basil* **15.0**

Summer Vegetarian Lasagna (V), *with pumpkin, tomato, eggplant, roasted peppers, fetta & fresh basil* **E) 13.0 M) 19.0**

Pasta Marinara, *with pipis, prawns, scallops, calamari, fresh garlic, chilli & napoli sauce* **E) 15.0 M) 22.0**

Beef & Pork Ragu, *slow cooked in a white wine & napoli sauce, finished with shaved parmesan* **E) 14.0 M) 20.0**

Chicken Carbonara , *sliced chicken, prosciutto & mushrooms finished with fresh cream & parmesan* **E) 14.0 M) 20.0**

Selection of Pastas - Farfalle (Bow Tie Style), **Penne or Linguine**

Salads

Poached Prawn & Smoked Salmon Salad (G), *with rocket, tomato, avocado, bocconcini & lemon dressing* **21.0**

Coconut Poached Chicken & Mango Salad (G), in *Mescaline salad, red peppers, snowpea sprouts & cashews* **19.0**

Greek Lamb Salad (G), *Cos lettuce, tomato, cucumber, olives, fetta, grilled lamb fillet & fresh tzatziki dressing* **21.0**

Classic Caesar Salad (V),
Roma cos leaves, garlic croutons, bacon lardons & parmesan with Caesar dressing, finished with anchovies & poached egg **15.0**
with crispy chicken **19.0**
with salt & pepper calamari **21.0**

(G) *Denotes dishes that are, or can be, made Gluten Free*
(V) *Denotes dishes that are, or can be, made Vegetarian*
** Pizza base is a soft dough base*

All prices include GST

Mains

Chicken Schnitzel, *chefs own crumbed chicken breast with your choice of sauce.* **19.5**

Traditional Chicken Parmigiana, *chefs own crumbed chicken breast topped with tomato, smoked ham & cheese* **21.5**

BBQ Meat Lovers Parmigiana, *chefs own crumbed chicken breast topped with chorizo, prosciutto, bacon, ham & cheese* **22.5**

Twice Cooked Pork Belly (G), *with braised lentils, Asian greens & finished with a green apple glaze* **26.0**

Prosciutto Chicken, *pan seared chicken breast wrapped in prosciutto filled with fetta & capsicum, finished with a garlic sauce* **24.5**

Greenside Open Angus Beef Burger, *fresh tomato, lettuce, beetroot, cheese & bacon on a toasted Turkish bread with chips* **22.0**

Open Chicken Burger, *marinated grilled chicken breast, tomato, lettuce & cheese on a toasted Turkish bread with chips* **22.0**

Lamb Souvlaki, *marinated lamb pieces on a Greek salad finished with tzatziki* **24.0**

French Trimmed Pork Cutlet, *stuffed with a macadamia crumble served with garlic mash , sautéed leek & plum sauce* **24.0**

Steamed Salmon (G), *served on green beans & roasted chat potatoes finished with a tarragon vinaigrette* **26.5**

Kangaroo Fillet (G), *marinated in red wine, rosemary & garlic & served with your choice of sides* **22.0**

Vegetarian Green Curry (V), *pumpkin, red peppers, snowpeas, green beans, zucchini, tofu & chickpeas in a Thai green curry* **19.0**

Chicken Scaloppine (G), *pan fried chicken pieces with sliced mushroom & Marsala sauce* **24.0**

From The Grill (G),
Black Angus porterhouse 350gm **29.5**
Scotch Fillet 350gm **30.5**
served with your choice of sauce—pepper, garlic butter, caramelised onion, mushroom or seafood ($2 extra)

Seafood Plate, *smoked salmon, grilled scallop skewer, salt & pepper calamari, king prawns, oysters natural & battered flathead served with fries, salad & fresh lemons* **29.0**

Seafood for 2 - Cold Plate *king prawns, oysters natural, smoked salmon & seafood cocktail served with salad & dipping sauces*
& Hot Plate *Crispy skin salmon, grilled scallop skewers, salt & pepper calamari & garlic prawns,* **70.0**

Roast of the Day (G), *served with seasonal vegetables* **1/2 serve 13.0 M) 18.5**

Fish & Chips, *beer battered flat head fillets with lemon & tartare sauce* **1/2 serve 15.0 M) 22.0**

Fish of the Day (G), *please see specials board*

All Main meals can be accompanied with chips, salad or vegetables unless stated
Please order & pay at the bar & quote table number

Sides

Dinner Roll .90 **Bowl of Fries 4.0**

Bowl of Garden Fresh Vegetables 6.0 **Side Salad**, *small garden salad to accompany meal* **4.0**

Sweets

Banoffe Pie Sundae, *crunchy biscuit, banana, rich toffee sauce, white chocolate sauce & topped with a crisp wafer* **7.5**

Lemon Blizzard Sundae, *layers of meringue and lemon sauce topped with a crispy wafer* **7.5**

Eton Mess Sundae, *a delicious blend of meringue & forest fruits with white chocolate sauce* **7.5**

Honeycomb Explosion Sundae, *crunchy honeycomb, drizzled with rich toffee sauce & chocolate sauce* **7.5**

All Sundaes are made with creamy vanilla ice cream and topped with fluffy cream

Sticky Date Pudding, *served warm with caramel sauce & ice cream* **8.5**

Apple Crumble, *served warm with custard & ice cream* **8.5**

Home-Made Cakes & Biscuits, *a selection of sweets are available from the cake fridge*

Beverage List

Penfolds Selection

		Vintage	Glass	Bottle
Bin 128	Shiraz	2009	13.5	58.0
Bin 28	Kalimna Shiraz	2008	13.5	58.0
Bin 407	Cabernet Sauvignon	2008		96.0
Bin 389	Cabernet Shiraz	2008		99.0

Sparkling

		Glass	Bottle
SE Aust	Rothbury Sparkling Cuvee	4.5	18.0
France	Maison de Grand Esprit Pinot Noir Chardonnay		38.0
SE Aust	Yellowglen Vintage Pinot Noir Chardonnay	8.0	34.0
SE Aust	Rosemount O	6.5	26.0
SE Aust	Yellow and Pink Piccolos 200ml		8.5
SE Aust	Yellowglen Bella	8.0	34.0
SE Aust	Seppelt Salinger Pinot Noir Chardonnay		49.0

White Wines

SE Aust	Rothbury Estate Semillon Sauvignon Blanc	4.5	18.0
NZ	Angel Cove Sauvignon Blanc	6.5	26.0
NZ	Secret Stone Marlborough Sauvignon Blanc	8.0	34.0
WA	Hartogs Plate Semillon Sauvignon Blanc	6.5	26.0
SE Aust	Rothbury Estate Chardonnay	4.5	18.0
WA	Devils Lair "Hidden Cave" Chardonnay	9.0	38.0
SA	Ingoldby Chardonnay	8.0	34.0
Vic	T'Gallant Cape Schank Pinot Grigio	7.0	28.0
WA	Annies Lane Riesling	8.5	36.0
SE Aust	Be Moscato	6.0	24.0

Red Wines

SE Aust	Rothbury Estate Cabernet Merlot	4.5	18.0
SA	Metala White Label Shiraz Cabernet	8.0	34.0
SA	Pepperjack Shiraz	9.5	40.0
SA	Wolf Blass Bilyara Shiraz	6.5	26.0
Vic	Seppelts The Drives Shiraz	7.0	28.0
NZ	Squealing Pig Pinot Noir	8.5	36.0
NZ	Matua Valley Hawkes Bay Merlot	7.0	28.0
SA	Greg Norman Reserve Shiraz	8.5	36.0
SA	Maglieri of McLaren Vale Cabernet Sauvignon	9.5	40.0
SA	Rouge Homme Limestone Coast Cabernet Merlot	7.5	32.0

Hot Beverages

Coffee - Cappuccino, Latte, Flat White, Long Black, Macchiato, Mocca, Short Black 3.5 Mug 4.5
Hot Chocolate - White or Classic 3.5 Mug 4.5
Black Teas - English Breakfast, Earl Grey, Green Tea, Jasmine Blossom Green Tea3.5
Chai Latte - Vanilla or Chocolate 3.5 Mug 4.5

greenside BISTRO

Enjoy the view & indulge the palate

By utilising the freshest of produce, all meals are cooked to order and as such certain dishes can take at least thirty minutes to prepare. We hope you appreciate this and find that the wait will be more than worthwhile.

Light Meals 11am—5pm

Open Steak Sandwich, *grilled beef fillet with bacon, cheese, lettuce, caramelised onion, egg & tomato relish* **16.5**

Chicken Caesar Wrap, *crisp fillets of chicken with a Caesar salad wrapped in a tortilla* **13.5**

Chicken & Asparagus Melt, *sliced chicken, peppers, asparagus & cheese served with salad* **12**

Open Chicken Schnitzel Sandwich, *breast fillet with lettuce, tomato, cheese & mayonnaise* **14.5**

Salt & Pepper Calamari, *with chips & salad* **14.0**

Toasted Sandwich, *fillings - ham, cheese, tomato, chicken, Spanish onion, marinated peppers, avocado* **5.0**
(up to 3 fillings) with chips **7.0**

$12 Budget Buster Lunch — Monday to Friday

Veal Cordon Bleu , *served with chips & garden salad*
Battered Flathead, *served with chips, garden salad & home made tartare sauce*
Roast of Day (G), *served with roasted chats, vegetables & gravy*
Seafood Basket, *battered fish, crumbed prawn, scallop & calamari with chips & garden salad*
Salmon Patties, *served with chips & garden salad*
Summer Vegetarian Lasagna, *served with chips & garden salad*

DIAMOND REWARDS

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