

## SNACKS -

SKIN ON CHIPS (GF/DF/V)  
W/ ROSEMARY & THYME SALT, &  
AIOLI. \$8

POPCORN PORK  
SLOW COOKED PULLED PORK IN  
BEER BATTER W/ CHIPOTLE JAM.  
\$13

SOUTHERN FRIED CHICKEN STRIPS  
(GF/DF ON REQUEST)  
W/ GREEN SRIRACHA, KEWPIE  
MAYO, HOUSE MADE PICKLES &  
APPLE SLAW. \$13

DIRTY FRIES "THE SMOKEY TEXAN"  
(GF)  
TOPPED W/ PULLED BEEF BRISKET,  
SMOKEY BBQ, SRIRACHA, BASIL  
AIOLI, JALAPENOS & BACON DUST.  
\$15

MARINATED WARMED OLIVES  
WARMED TURKISH BREAD, SPICED  
PUMPKIN PUREE, HOUSE MADE  
RICOTTA W/ PISTACHIO DUKKAH.  
\$16

ITALIAN MEATBALLS (GF OPT)  
PORK, FENNEL & CHILLI  
MEATBALLS IN A LIGHT TOMATO &  
BASIL PASSATA W/ CRUSTY BREAD.  
\$16

## WHATS ON?

### MONDAY

Mexican Mondays  
Trivia  
\$10 Greenroof Lager Jugs

### TUESDAY

\$15 Pasta and Garlic Bread

### WEDNESDAY

Baos, Beers and Bingo  
(\$5 Baos & \$20 Buckets)

### THURSDAY

Wing Pong (Dollar Wings, Ping  
Pong Games & \$20 Buckets)  
Silent Cinema in the Beer Garden

### FRIDAY

Member's Draw  
Discounts & Raffles  
\$10 Espresso Martinis 8-10pm  
DJ til late

### SATURDAY

Late Nights  
\$10 Espresso Martinis 8-10pm  
DJ til late

### SUNDAY

\$5 Stone & Woods  
Sunday Roasts



The Greenroof



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# MAINS -

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WARM BEETROOT SALAD (V/GF)  
ROASTED BEETROOT & PUMPKIN, BABY SPINACH, FETA & PINE NUTS W/ BALSAMIC DRESSING. \$17  
+ ADD CHICKEN \$4

CRISPY SKINNED SALMON (GF)  
SERVED W/ SPICED PUMPKIN PUREE, SAUTÉED SEASONAL VEG, TOPPED W/ DUKKAH & SWEET POTATO CRISPS.  
\$24

CHICKEN PARMY  
CHICKEN BREAST PARMIGIANA.  
SERVED W/ CHIPS & SALAD. \$22

LAMB BELLY BURGER  
ROSEMARY LAMB BELLY BURGER, LETTUCE, BEETROOT RELISH & SMASHED FETA. SERVED W/ CHIPS.  
\$18

CLASSIC CHEESEBURGER  
100% BEEF PATTY W/ CHEESE, HOUSE-MADE PICKLES, LETTUCE, AIOLI, SMOKEY BBQ & TOMATO RELISH. SERVED W/ CHIPS. \$16

PULLED PORK BURGER  
12HR SLOW ROAST PORK W/ MELTED CHEESE, BBQ SAUCE & LETTUCE.  
SERVED W/ CHIPS. \$16

THE MAD MIGUEL BURGER  
SLOW ROAST BEEF BRISKET W/ LETTUCE, SMOKEY BBQ, APPLE SLAW & ONION RINGS. SERVED W/ CHIPS.  
\$18

SWEET POTATO BURGER (V)  
SLOW ROASTED SWEET POTATO W/ AVOCADO, TOMATO, LETTUCE, BASIL OIL, TOMATO RELISH, AIOLI & SMASHED FETA. SERVED W/ CHIPS.  
\$16

DEEP SOUTH SPICED CHICKEN BURGER  
TOPPED W/ APPLE SLAW, TOMATO, LETTUCE, CHEESE, BASIL AIOLI & TOMATO RELISH. SERVED W/ CHIPS.  
\$16

SOFT SHELL CRAB TACOS  
THREE SOFT FLOUR TORTILLA TACOS W/ SOFT SHELL CRAB, RUSTIC SALSA & PERRI PERRI. \$18

BEEF CHEEKS  
SLOW ROAST BEEF CHEEKS W/ OLIVES, FETA & HERBED SOFT POLENTA. \$24

SCOTCH FILLET (GF)  
250G SCOTCH FILLET, SWEET POTATO MASH, ROAST FIELD MUSHROOM & SEASONAL VEG. SERVED W/ RED WINE JUS. \$28

BAO BUNS  
THREE STEAMED TAIWANESE BUNS W/ DEEP SOUTH FRIED CHICKEN, ASIAN SLAW, KEWPIE MAYO, CRUSHED PEANUTS, SESAME SEEDS & FRESH HERBS. \$18

ROAST PUMPKIN PASTA (V)  
ROAST PUMPKIN, BABY SPINACH & FETA TOSSED THROUGH PAPPARDELLE W/ A SAGE & THYME CREAM SAUCE  
\$18

BEER BATTERED FISH  
SERVED W/ SALAD, CHIPS & LEMON.  
\$19

MEATBALL PAPPARDELLE  
PORK, FENNEL & CHILLI MEATBALLS IN A LIGHT TOMATO & BASIL PASSATA, TOSSED THROUGH PAPPARDELLE. TOPPED W/ FRESH PARMIGIANO. \$21

## WAFFLES -

### MONSTER WAFFLE SPECIAL

WAFFLE, DEEP FRIED BANANA, CRUSHED NUTS, SALTED CARAMEL, VANILLA ICE CREAM, WHIPPED CREAM. \$18

CLASSIC VANILLA WAFFLE. \$10

Choose one of each:

### SPREADS

SALTED CARAMEL, NUTELLA, PEANUT BUTTER.

### TOPPERS

HONEYCOMB, KIT KAT, MARS BAR, SNICKERS, MALTESERS, BANANA, WHIPPED CREAM.

### ICE CREAM

CHUNKY CHOC, VANILLA BEAN, SALTED CARAMEL.

EXTRAS CAN BE ADDED FOR \$2 EACH

## KIDS -

PASTA W/ CHEESE & TOMATO SAUCE. (V) \$8

HOUSE MADE CHICKEN STRIPS W/ CHIPS OR SALAD. \$8

CHEESE BURGER W/ BEEF, CHEESE & BBQ SAUCE. SERVED W/ CHIPS. \$8

BATTERED FISH W/ CHIPS OR SALAD. \$8



## **RUSTIC FLAIR STREET FOOD**

*Rustic Flair Street food have taken over our kitchen here at The Greenroof. Rustic Flair started out as a food truck making delicious, locally sourced street food at the Newcastle Farmers Markets, and have now brought their vibe into our kitchen.*

# DRINKS -

*\*Drink prices are subject to change.  
\*Cocktails are served up until 10pm.*

## WHITE

Angove Sauvignon Blanc	6 / 26
David Hook Pinot Grigio	7.50 / 36
Audrey Wilkinson Semillion	8.50 / 40
Oyster Bay Sauvignon Blanc	9 / 38
Tulloch Verdelho	7 / 34
IronBark Hill Chardonnay	6.50 / 32
Brown Brothers Moscato	6.50 / 28

## ROSÉ

Angove Organic Rosé	7 / 36
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## RED

Memzie Homestead Shiraz	6 / 26
Ferngrove Malbec	8 / 40
Alternatus Tempranillo	8 / 40
Hollick Cab Sauvignon	8.50 / 40
Tyrells Brokenback Shiraz	9 / 42
Schild Estate Barossa Merlot	9 / 44
Devils Corner Pinot Noir	9 / 44

## SPARKLING

Angove Chardonnay Pinot Noir	6 / 26
Brown Brothers Prosecco	7.50 / 36

## CHAMPAGNE

BY THE BOTTLE ONLY

Nicolas Feuillatte Brut	69
Veuve Clicquot	99

## NON - ALCOHOLIC

Hubro Cold Brew	4
500ml / 1ltr Sparkling	5 / 9
San Pellegrino	

## COCKTAILS

ALL 15

Aperol Spritz
French Martini
Mojito
Amaretto Sour
Passionfruit Caprioska
Lychee Martini
Espresso Martini
Margarita

## INTERNATIONAL BOTTLED BEERS

Corona	8
Asahi	8.50
Budweiser	8
Stella Artois	8
Peroni	8
Heineken	8.50



## CIDER

Somersby Apple	8
Somersby Pear	8
Tilses Apple Truck	8.50
The Hills Pear	8.50
Rekorderlig Strawberry & Lime	9.50

## CANS

Brookvale Union Ginger Beer	8
Canadian Club & Dry	10
Captain Morgan & Cola	9

**GREENROOF**  
No 71 TUDOR<sup>SE</sup> HAMILTON

 The Greenroof  
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