

SNACKS -

Skin on chips (GF/DF/V)
w/ Rosemary & thyme salt,
& aioli \$8

Dukkah & Toasted Turkish Bread
(V/DF)
w/ Our pistachio dukkah, olive
oil & balsamic \$8

Dirty Fries (GF)
Topped w/ pulled pork,
sriracha, kewpie mayo, hoisin,
herbs & crushed peanuts \$14

Southern Fried Chicken Strips
(GF/DF)
w/ Green sriracha, kewpie
mayo, house made pickles
& apple slaw \$13

Italian Meatballs (GF opt)
Pork, fennel & chilli
meatballs in a light tomato
& basil passata w/ crusty
bread \$16

Popcorn Pork
Slow cooked pulled pork in
beer batter w/ chipotle jam
\$13

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



xxgreenroofxx

MAINS -

Spiced Pumpkin Salad (V/GF)

Slow roasted pumpkin & onion, baby spinach, cucumber, feta & pepitas w/ lemon & honey dressing. \$16

+ Add chicken \$4

Crispy Skinned Salmon (GF)

Served w/ spiced pumpkin puree, sautéed seasonal veg, topped w/ dukkah & sweet potato crisps. \$24

Autumn Grazing Plate

Fresh figs, prosciutto, tomato, bocconcini, basil, olive oil & balsamic w/ toasted turkish bread. Serves one. \$16

Chicken Parmy

Chicken breast parmigiana served w/ chips & salad. \$22

Pork Belly Long Roll

Crusty baguette w/ pork belly, asian slaw, pickled veg, cucumber, kewpie mayo, fresh herbs & sriracha. Served w/ chips \$16

Beef Brisket Tacos

Three soft flour tortilla tacos w/ slow cooked beef brisket, slaw, lettuce, fresh herbs & chipotle jam. \$16

Sweet Potato Burger (V)

Slow roasted sweet potato w/ lettuce, basil oil, tomato relish, aioli & smashed feta. Served w/ chips. \$16

Deep South Spiced Chicken Burger

Topped w/ apple slaw, sliced tomato, cheese & basil aioli w/ chips. \$16

Scotch Fillet (GF)

250g scotch fillet, sweet potato mash, roast field mushroom & seasonal veg, served w/ red wine jus. \$28

Classic Cheeseburger

100% beef patty w/ cheese, house-made pickles, lettuce, aioli, smoky BBQ & tomato relish. Served w/ chips. \$16

Bao Buns

Three steamed Taiwanese buns w/ pulled pork in sticky asian sauce, 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/ chips, salad, lemon and tartar sauce. \$19

Meatball Pappardelle

Pork meatballs w/ napolitana sauce, tossed through pappardelle & topped w/ fresh parmigiano. \$21

GF = Gluten Free • V = Vegetarian • DF = Dairy Free.

If you have dietary requirements, let us know and our chefs will endeavour to accommodate.

WAFFLES -

\$10 PER SERVE

Choose one of each:

WAFFLE FLAVOUR:

Classic Vanilla

SPREADS:

Salted Caramel, Nutella,
Peanut Butter

TOPPERS:

Honeycomb, Caramelized Choc,
Kit Kat, Mars Bar, Snickers,
Maltesers, Banana, Whipped
Cream

ICE CREAM:

Chunky Choc, Vanilla Bean,
Salted Caramel

KIDS -

Spaghetti w/ cheese & tomato
sauce (V) \$8

House made chicken strips w/
chips or salad \$8

Cheese Burger w/ 100% beef
patty, cheese & BBQ sauce, &
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.