



LUNCH 11:30 - 2:30 | DINNER 5:30 - 8:30

### ENTRÉES

<b>SOUP OF THE DAY</b> GFO	7
Served with complimentary dinner roll & butter	
<b>GARLIC BREAD</b> VO	10
<b>CHEESY GARLIC BREAD</b> VO	12
<b>BEEF SLIDERS (2)</b>	13.9
Brioche bun, beef patty, cheese, smoky BBQ sauce & slaw	

### SALADS

<b>CAULIFLOWER &amp; CHICKPEA SALAD</b> GFO, VO	22.9
Cumin dusted cauliflower florets, chickpeas, dried cranberries, hummus & honey balsamic mustard vinaigrette	
<b>CAESAR SALAD</b> GFO, VO	22.9
Baby cos lettuce with crispy bacon, croutons, anchovies, poached egg, shaved parmesan & Caesar dressing	
<b>ROCKET &amp; PARMESAN SALAD</b> GFO, VO	22.9
Wild rocket tossed with cucumber, cherry tomatoes, onion, shaved parmesan cheese, dried cranberries & honey balsamic vinaigrette	

### ADDITIONS

• Seared prawns GFO	9
• Tuscan herbed chicken tenders GFO	8
• Lemon pepper calamari GFO	8
• Chicken schnitzel	6.9

### PASTA & RICE

<b>SEAFOOD PAELLA</b>	32.9
Saffron rice, with scallops, prawns, mussels, fish, pipis, chorizo, red peppers, spinach, onion, olives, cherry tomato & herbs	
<b>GARLIC CREAM PRAWNS</b> GFO	32.9
Tiger prawns tossed in a garlic cream sauce served with saffron rice & spring onions	
<b>LINGUINE 5 MUSHROOMS WITH TRUFFLE CREAM</b> VO	26.9
Braised anaki, king brown, shitake, button, portobello mushrooms, baby spinach, garlic, cream, herbs & shaved parmesan cheese	
• Add Tuscan herbed chicken tenders	8
<b>SEAFOOD LINGUINE AGLIO OLIO</b>	32.5
Calamari, prawns, mussels, fish, pipis, & clams, cooked in garlic, olive oil & white wine, with onion, spinach, cherry tomato, parmesan & fresh herbs	

(GFO) - Gluten Free Option & (VO) Vegetarian Option available upon request  
(N) - Nuts

It must be noted within our premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, & dairy products. Guests requests will be catered for to the best of our availability, but the decision to consume a meal is the responsibility of the diners.

10% SURCHARGE ON PUBLIC HOLIDAYS | NO SPLIT BILLS

Greyhound Entertainment  
15 View Road, Springvale, VIC 3171  
Ph: 03 9545 5820

greyhoundentertainment.com.au

### SIGNATURE MAINS

<b>SLOW COOKED BEEF BRISKET</b> GFO	32.9
With mash potato, seasonal vegetables & red wine jus	
<b>MOROCCAN BEEF SPARE RIBS</b>	38.9
Slow cooked Moroccan beef ribs with potato wedges, cauliflower, corn & bourbon BBQ sauce	
<b>FULL RACK BBQ PORK SPARE RIBS</b>	42.9
With potato wedges, cauliflower, corn & smoky BBQ sauce	
<b>LAMB CUTLETS</b> GFO	36.9
Char-grilled lamb cutlets served on a cauliflower, dried cranberries, rocket & chickpea salad, hummus & honey balsamic mustard vinaigrette	

### MAINS

<b>CATCH OF THE DAY</b> GFO	MARKET PRICE
Grilled fish of the day served with chips, salad, lemon wedge & tartare sauce	
<b>BEER BATTERED FLATHEAD TAILS</b>	27.9
Served with chips & salad or seasonal vegetables, with lemon wedge & tartare sauce	
<b>LEMON PEPPER CALAMARI</b> GFO	25.9
With rocket & parmesan salad, house dressing, chips & aioli	
<b>TERIYAKI SALMON FILLET</b>	35.9
Grilled teriyaki salmon fillet served with stir-fry asparagus, spinach, broccoli & mash potato	
<b>CHICKEN SCHNITZEL</b>	26.9
Chicken schnitzel served with chips & salad or seasonal vegetables	
Selection of sauce: gravy, mushroom, peppercorn, red wine jus, or garlic butter	
<b>CHICKEN PARMIGIANA</b>	28.9
Chicken schnitzel topped with Napoli sauce, Virginian ham & mozzarella cheese, served with chips & salad or seasonal vegetables	
<b>PERI PERI CHICKEN</b> GFO	32.9
Half deboned chicken served with tzatziki, chips & salad	
<b>ROAST OF THE DAY</b> GFO	28.9
Served with roasted potato, pumpkin, seasonal vegetables & gravy	
<b>GE BEEF BURGER</b>	24.9
Brioche bun, BBQ beef patty, bacon, egg, lettuce, tomato, cheese, smoky BBQ sauce & aioli, served with chips	
<b>GE CHICKEN BURGER</b>	22.9
Brioche bun, home made crispy chicken breast fillet, bacon, lettuce, tomato, cheese & GE spicy supercharge sauce, served with chips	

### SIDES

<b>EXTRA SIDE SAUCE</b> GFO	3
Gravy, mushroom, peppercorn, red wine jus or garlic butter	
<b>SIDE CHIPS</b> GFO	8
<b>SEASONAL VEGETABLES</b> GFO	8
<b>SIDE SALAD</b> GFO	8
<b>SIDE MASHED POTATO</b>	8
<b>WEDGES WITH SOUR CREAM &amp; SWEET CHILLI</b>	8

### KIDS MEALS

For age 12 & under only

<b>BATTERED FISH &amp; CHIPS</b> GFO	10
<b>BEEF SLIDER &amp; CHIPS</b>	10
<b>NUGGETS &amp; CHIPS</b>	10
<b>LINGUINE NAPOLITANA &amp; PARMESAN CHEESE</b>	10
• Add a soft drink	3
• Add an ice cream	3

### PARMAS FOR PALLIATIVE CARE

\$1 from every parma sold goes towards Palliative Care

### FROM THE GRILL

<b>250G EYE FILLET STEAK</b> GFO	48.9
<b>300G SCOTCH FILLET STEAK</b> GFO	47.9
Cooked to your liking	
Served with chips & salad or seasonal vegetables	
Selection of sauce: gravy, mushroom, peppercorn, red wine jus or garlic butter	
<b>ADD SURF &amp; TURF</b> GFO	11
With a garlic cream tiger prawn sauce	
<b>RACK 'EM UP PLATTER FOR 2</b>	72.9
Served with Teriyaki chicken ribs, Moroccan beef ribs, BBQ pork ribs, lamb cutlets, potato wedges, corn & cauliflower	
Selection of sauce: gravy, mushroom, peppercorn, red wine jus or garlic butter	
• Add a Bottle of House Wine	10

### SENIOR MEALS

For senior card holders only, not valid for pension card holders

<b>SOUP OF THE DAY</b>	5
Served with complimentary dinner roll & butter	
<b>CAESAR SALAD</b> GFO, VO	17.9
Calamari, prawns, mussels, fish, pipis, & clams, cooked in garlic, olive oil & white wine, with onion, spinach, cherry tomato, parmesan & fresh herbs	
• Add prawns GFO	9
• Add Tuscan herbed chicken tenders GFO	8
• Add lemon pepper calamari GFO	8
• Add chicken schnitzel	6.9
<b>QUICHE LORRAINE</b>	21.9
Baked quiche with egg & bacon, served with chips, salad & tomato relish	
<b>SEAFOOD LINGUINE AGLIO OLIO</b>	19.9
Calamari, prawns, mussels, fish, pipis, & clams, cooked in garlic, olive oil & white wine, with onion, spinach, cherry tomato, parmesan & fresh herbs	
<b>GRILLED BARRAMUNDI FILLET</b> GFO	17.9
Served with chips, salad, lemon wedge & tartare sauce	
<b>BEER BATTERED FLATHEAD TAILS</b>	19.9
Served with chips & salad or seasonal vegetables, with lemon wedge & tartare sauce	
<b>CHICKEN SCHNITZEL</b>	17.9
Chicken schnitzel served with chips & salad or seasonal vegetables	
Selection of sauce: gravy, mushroom, peppercorn, red wine jus or garlic butter	
<b>CHICKEN PARMIGIANA</b>	18.9
Chicken schnitzel topped with Napoli sauce, Virginian ham & mozzarella cheese, served with chips & salad or seasonal vegetables	
<b>ROAST OF THE DAY</b> GFO	17.9
Served with roasted potato, pumpkin, seasonal vegetables & gravy	
<b>HALF RACK BBQ PORK SPARE RIBS</b>	23.9
With potato wedges & cauliflower	
<b>SLOW COOKED BEEF BRISKET</b> GFO	21.9
With mash potato, seasonal veg, & red wine jus	
<b>200G SCOTCH FILLET STEAK</b> GFO	28.9
Served with chips & salad or seasonal vegetables	
Selection of sauce: gravy, mushroom, peppercorn, red wine jus or garlic butter	
<b>DESSERT OF THE DAY</b>	5

### DESSERT

<b>STRAWBERRY CRÊPES</b>	12
Crepes filled with vanilla cream & strawberry compote, topped with vanilla dust	
<b>CHOCOLATE MOUSSE</b> GFO	12
Cointreau chocolate mousse with vanilla cream, maraschino cherries & raspberry coulis	
<b>CHURROS</b>	12
Cinnamon dusted churros with vanilla cream, strawberries & chocolate fudge sauce	
<b>CITRUS CRÊME BRÛLÉE</b> GFO	12
Citrus infused custard with a torched sugar top	