

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

ENTRÉES

SOUP OF THE DAY GFO Served with complimentary dinner roll & butter	7
GARLIC BREAD VO	10
CHEESY GARLIC BREAD VO	12
BEEF SLIDERS (2) Rrinche hun, heef natty, cheese smoky RRO sauce & slaw	13.9

SALADS

Cumin dusted cauliflower florets, chickpeas, dried cranberries, hommus & honey balsamic mustard vinaigrette	22.
CAESAR SALAD GFO, VO Baby cos lettuce with crispy bacon, croutons, anchovies, poached egg, shaved parmesan & Caesar dressing	22.
ROCKET & PARMESAN SALAD GFO, VO Wild rocket tossed with cucumber, cherry tomatoes, onion, shaved parmesan cheese, dried cranberries & honey balsamic vinaigrette	22.
ADDITIONS	
Seared prawns	9
Tuscan herbed chicken tenders	8
Lemon pepper calamari GFO	8
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FROM THE CRILL

FROM THE GRILL	4
300G SCOTCH FILLET STEAK GFO Cooked to your liking Served with chips & salad or seasonal vegetables Selection of sauce: gravy, mushroom, peppercorn, red wine jus or garlic butter	49.9
ADD SURF & TURF GFO With a garlic cream tiger prawn sauce	11
SLOW COOKED BEEF BRISKET GFO With mash potato, seasonal vegetables & red wine jus	32.9
MOROCCAN BEEF SPARE RIBS Slow cooked Moroccan beef ribs with potato wedges, coleslaw, corn & bourbon BBQ sauce	38.9
FULL RACK BBQ PORK SPARE RIBS With potato wedges, coleslaw, corn & smoky BBQ sauce	42.9
RACK 'EM UP PLATTER FOR 2 Served with Teriyaki chicken ribs, Moroccan beef ribs, BBQ pork ribs, potato wedges, corn & coleslaw Selection of sauce: gravy, mushroom, peppercorn, red wine jus or garlic butter	72.9
Add a Bottle of House Wine	10

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CATCH OF THE DAY GFO Grilled fish of the day served with chips, salad, lemon wedge & tartare sauce	MARKET PRICE
BEER BATTERED FLATHEAD TAILS Served with chips & salad or seasonal vegetables, with lemon wedge & tartare sauce	27.9
LEMON PEPPER CALAMARI GFO With rocket & parmesan salad, house dressing, chips & aioli	25.9
TERIYAKI SALMON FILLET Grilled teriyaki salmon fillet served with stir-fry asparagus, spinach, broccolini & mash potato	35.9
CHICKEN SCHNITZEL Chicken schnitzel served with chips & salad or seasonal vegetables Selection of sauce: gravy, mushroom, peppercorn, red wine jus, or garlic butter	26.9
CHICKEN PARMIGIANA Chicken schnitzel topped with Napoli sauce, Virginian ham & mozzarella cheese, served with chips & salad or seasonal vegetables	28.9
PERI PERI CHICKEN GFO Half deboned chicken served with tzatziki, chips & salad	32.9
ROAST OF THE DAY GFO Served with roasted potato, pumpkin, seasonal vegetables & gravy	28.9
GE BEEF BURGER Brioche bun, 180g beef patty, bacon, egg, lettuce, tomato, cheese, smoky BBQ sauce & aioli, served with chips	25.9
GE CHICKEN BURGER Brioche bun, home made crispy chicken breast fillet, bacon, lettuce, tomato, cheese & GE spicy supercharge sauce, served with chips	22.9
PASTA & RICE	
SEAFOOD PAELLA Saffron rice, with calamari, prawns, mussels, fish, pipis, chorizo, red peppers, spinach, onion, olives, cherry tomato & herbs	32.9
GARLIC CREAM PRAWNS GFO Tiger prawns tossed in a garlic cream sauce served with saffron rice & spring onions	32.9
LINGUINE 5 MUSHROOMS WITH TRUFFLE CREAM VO Braised enoki, king brown, shiitake, button, portobello mushrooms, baby spinach, garlic, cream, herbs & shaved parmesan cheese	26.9
Add Tuscan herbed chicken tenders	8
SEAFOOD LINGUINE AGLIO OLIO Calamari, prawns, mussels, fish, pipis, & clams, cooked in garlic, olive oil & white wine, with onion, spinach, cherry tomato, parmesan & fresh herbs	32.5
SIDES	
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EXTRA SIDE SAUCE GFO Gravy, mushroom, peppercorn, red wine jus or garlic butter	3
SIDE CHIPS GFO	8
SEASONAL VEGETABLES GFO	8
SIDE SALAD GFO	8
SIDE MASHED POTATO	8
WEDGES WITH SOUR CREAM & SWEET CHILI	LI 8

(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

KIDS MEALS

For age 12 or under only	
BATTERED FISH & CHIPS GFO	10
BEEF SLIDER & CHIPS	10
NUGGETS & CHIPS	10
LINGUINE NAPOLITANA & PARMESAN CHEESE	10
Add a soft drink Add an ice cream	3
SENIOR MEALS For senior card holders only, not valid for pension card holders	
SOUP OF THE DAY Served with complimentary dinner roll & butter	5
CAESAR SALAD GFO, VO Baby cos with crispy bacon, croutons, anchovies, poached egg, parmesan & Caesar dressing	17.9
Add prawns GFO	9
Add Tuscan herbed chicken tenders	8
Add lemon pepper calamari GFO Add chicken schnitzel	6.9
QUICHE LORRAINE Baked quiche with egg & bacon, served with chips, salad & tomato relish	21.9
SEAFOOD LINGUINE AGLIO OLIO Calamari, prawns, mussels, fish, pipis, & clams, cooked in garlic, olive oil & white wine, with onion, spinach, cherry tomato, parmesan & fresh herbs	19.9
GRILLED BARRAMUNDI FILLET GFO Served with chips, salad, lemon wedge & tartare sauce	17.9
BEER BATTERED FLATHEAD TAILS Served with chips & salad or seasonal vegetables, with lemon wedge & tartare sauce	19.9
CHICKEN SCHNITZEL Chicken schnitzel served with chips & salad or seasonal vegetables Selection of sauce: gravy, mushroom, peppercorn, red wine jus, or garlic butter	17.9
CHICKEN PARMIGIANA Chicken schnitzel topped with Napoli sauce, Virginian ham & mozzarella cheese, served with chips & salad or seasonal vegetables	18.9
ROAST OF THE DAY GFO Served with roasted potato, pumpkin, seasonal vegetables & gravy	17.9
HALF RACK BBQ PORK SPARE RIBS With potato wedges & coleslaw	23.9
SLOW COOKED BEEF BRISKET GFO With mash potato, seasonal veg, & red wine jus	22.9
DESSERT OF THE DAY	5
DESSERT	
STRAWBERRY CRÊPES Crepes filled with vanilla cream & strawberry compote, topped with vanilla dust	12
CHOCOLATE MOUSSE GFO Cointreau chocolate mousse with vanilla cream, maraschino cherries & raspberry coulis	12
CHURROS Cinnamon dusted churros with vanilla cream, strawberries & chocolate fudge sauce	12
CITRUS CRÈME BRÛLÉE GFO Citrus infused custard with a torched sugar top	12

PARMAS FOR PALLIATIVE CARE

\$1 from every parma sold goes towards Palliative Care





Sunday - Thursday 11:30am - 8:30pm Friday - Saturday 11:30am - 9:00pm

APPETIZERS

PRAWN DUMPLINGS (6) \$14.50 **PRAWN SPRING ROLLS (6)** \$14.50 **SATAY CHICKEN SKEWERS (6)** \$14.50

OUR SIGNATURE CHICKEN RIBS

YOUR CHOICE OF DIPPING SAUCE:

Salt & pepper (no sauce) Teriyaki Hot chilli Sriracha mayo

ENTREE - \$18.90 MAIN - \$23.90 FAMILY - \$28.90

MAINS

COMES WITH YOUR CHOICE OF STEAMED OR 50/50 **MAIN** COMBO **SWEET & SOUR PORK** \$18.50 \$25.90 \$21.50 \$27.90 CHICKEN STIRFRY (GFO)

Choice of style: Black bean, oyster sauce, chilli sambal, or satay (N)

BEEF STIRFRY (GFO) \$21.50 \$28.90 Choice of style:

Black bean, oyster sauce, chilli sambal, or satay (N)

PRAWNS (GFO) \$28.50 \$37.90

Choice of style: Black bean, oyster sauce, chilli sambal, or satay (N)

SEASONAL VEG, MUSHROOM \$18.50 \$24.90 & TOFU (GFO, VO)

Wok tossed tofu, straw mushrooms, bok choi, carrots & bean shoots

SIGNATURE SHAKING BEEF \$26.50 \$32.90

Diced beef tossed with onion, black pepper, and signature homemade soy sauce

CHICKEN RIBS COMBO \$23.90

Your choice of dipping sauce: Salt & pepper (no sauce), teriyaki, hot chilli, sriracha mayo

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> 15 View Road, Springvale, VIC 3171 Ph: 03 9545 5820 greyhoundsentertainment.com.au

FRIED RICE & NOODLES

SPECIAL FRIED RICE (GFO, VO) \$18.90 Fried rice wok tossed with shrimps, BBQ pork, egg & spring onion **SALTY FISH & CHICKEN FRIED RICE (GFO)** \$21.90 Fried rice wok tossed with diced chicken, julienne lettuce, salty fish, egg & spring onion \$22.90 SINGAPORE NOODLES (GFO, VO)

Wok tossed vermicelli with shrimps, Chinese sausage, BBQ pork, onion, capsicum and beanshoots with a touch of curry

CHAR KWAY TEOW (GFO, VO) \$22.50 Wok tossed fat rice noodle with egg,

prawns, calamari, Chinese sausage, onion & beanshoots

WONTON NOODLE SOUP \$21.90 Egg noodles with wonton & BBQ pork

SIDES

SIDE STEAMED RICE (GFO)	\$3.50
SIDE FRIED RICE (GFO)	\$8.00
SIDE NOODLES	\$5.00
ADD EGG	\$4.00
ADD CHINESE SAUSAGE	\$5.00
ADD MUSHROOMS	\$5.00
ADD PRAWNS (3) (GFO)	\$9.00
ADD BBO PORK	\$5.00