



# MAINS

## Fish and chips

two Hoki fillets coated in our Chef's own cider batter, served with garden salad, fries and home-made tartare sauce - \$22

## Steak, egg and chips

porterhouse steak cooked to your liking served with seasonal slaw - \$27

## El Toro - WOAP Burger

patty made of porterhouse steak, beef brisket, scotch pork and Spanish chorizo with bacon jam, pickles, cider battered onion ring, tomato, lettuce, aioli and BBQ sauce

## Chicken burger

buttermilk cornflake crumbed chicken with spicy aioli, pickles and slaw - \$23

## Vege burger

flat Parkvale mushroom, Haloumi cheese, aioli, lettuce and tomato - \$23

## Cajun chicken breast

served with roasted vegetable salad and home-made italian tomato sauce - \$28

## Watercress risotto

with goat cheese and toasted pine nuts - \$28

## Pizzas - \$18

choose any 3 toppings: chicken, bacon, ham, pepperoni, chorizo, red onion, pineapple, olives, feta, brie, smoked gouda, roasted peppers, BBQ sauce, cranberry sauce

**Add extra topping \$2**

**Add house-cured meat \$3**

www.greytownhotel.co.nz  
bookings: +64 6 304 9138

## Monday and Tuesday Dinner Menu

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# ENTREES

## Summer Salad

Seasonal summer salad with an option of grilled chicken breast or crispy calamari or vodka-beetroot cured salmon - \$18 / \$25

## Spicy chicken wings

half dozen chicken wings in GHT spicy sauce - \$15

## Bread and dips

fresh baked bread with house made seasonal dips - \$9

## Garlic bread

freshly baked cob loaf with lashing of garlic butter - \$9 / add cheese - \$1

## Assorted legumes

with rich lamb Bolognese and melted cherry tomatoes - \$16

## Venison meatballs

with carrot-ginger puree, baby sorrel, olive and sundried tomato tapenade - \$16

## House-cured meat platter

served with anti-pasti and freshly baked bread - \$30

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Wednesday to Sunday  
Chef's Choice Menu Available