

## STARTERS

### **GARLIC & HERB BREAD (V) 5**

Turkish loaf with house-made garlic & herb butter

### **TRIO OF DIPS (V) 14**

Chef's selection of dips with grilled flatbread, accompanied by olive oil, balsamic reduction & dukkah

### **WARMED OLIVES (V) 9**

Selection of marinated olive's, served with grissini bread sticks & balsamic reduction

### **PIZZA BREAD (V) 8**

Parmesan & pesto pizza bread topped with a tomato bruschetta mix & drizzled with olive oil

### **ESPANOL FRIED CHICKEN 13**

Herb & spice fried chicken tenderloins with aioli dipping sauce

### **BBQ PORK BELLY 16**

Crispy Greenvale Farm free range pork belly strips served with a beetroot & feta salad & a herbed yogurt sauce

### **PANKO CRUMBED PRAWNS 15**

Crumbed tiger prawns served with salsa verde sauce

### **CHEF'S PLATTER TO SHARE 25**

A bite size assortment of the chef's favourite menu items. Ideal for those looking for something to nibble on throughout the day or as a starter for any meal. Ask staff for today's selections



**PAY WITH ASTON CLUB**

Download the free app on the app store.

## MAINS

### **CONFIT DUCK LEG (GF) 25**

Orange & thyme infused confit duck leg with lyonnaise potatoes & sautéed baby spinach

### **SCOTCH FILLET STEAK (GF) 35**

Char-grilled scotch fillet with roasted garlic & oregano potatoes & sautéed greens.  
Finished with either red wine jus, mushroom jus, green peppercorn jus or garlic butter

### **GEMISTA (V) (GF) 19**

Capsicum stuffed with pearl barley, black rice & Mediterranean vegetables, served on a rocket salad with olive tapenade & an avocado & goats cheese salsa

### **FISH OF THE DAY (GF) 33**

The latest catch served with our quinoa salad then finished with an avocado scordalia

### **PRAWN AND CHORIZO SPAGHETTINI 18**

Pan-fried tiger prawns with chorizo, baby spinach, garlic, chilli, olive oil and parsley

### **MEDITERRANEAN VEGETABLE RISOTTO (V) (GF) 17**

Roasted Mediterranean vegetables, basil, pesto & parmesan

## PIZZA

### **HERBIVORE (V) 17**

Roasted pumpkin, caramelised onion, baby spinach, mozzarella & fetta

### **MARGHERITA (V) 16**

Slow roasted tomatoes, bocconcini, mozzarella and basil pesto

### **CALABRESE 17**

Salami, olives, mozzarella, mushrooms, artichokes and chill

### **TROPICAL 16**

Ham, pineapple, caramelised onions, napoli and mozzarella

### **NEW ORLEANS 17**

Cajun chicken breast, mozzarella, chorizo, capsicum, tomato, chilli jam & napoli

## PUB FARE

### **BBQ BACON CHEESE BURGER 20**

Grilled beef patty with cheese, bacon, BBQ relish, pickle, lettuce, aioli and served with beer battered steak fries and topped with a crispy onion ring

### **CHICKEN BURGER 19**

Grilled marinated chicken breast fillet with bacon, guacamole, parmesan, lettuce, tomato, aioli and served with beer battered steak fries

### **PULLED PORK CUBANO 22**

Cuban sandwich filled with Greenvale Farm free range slow braised pulled pork, Swiss cheese, pickles & mustard and served with slaw

### **STEAK SANDWICH 21**

Char-grilled porterhouse steak with bacon, egg, caramelised onion, lettuce, tomato, aioli, relish and served with beer battered steak fries

### **GARLIC TIGER PRAWNS (GF) 31**

A dozen pan fried marinated tiger prawns served with a Cajun cream sauce & a fragrant rice pilaf

### **COLONIAL BEER BATTERED FISH AND CHIPS 19**

Beer battered fish served with steak fries, salad and tartare sauce

### **SALT, PEPPER AND CAJUN CALAMARI 19**

Mildly spiced calamari served with aioli, beer battered steak fries and salad

### **SLIDER BURGERS 17**

One beef & one chicken slider served with aioli, chutney and steak fries

### **VEGETARIAN NACHOS (V) (GF) 16**

Oven warmed corn chips topped with melted mozzarella and a generous serve of sour cream, salsa, guacamole and jalapenos

## LUNCH MENU

### **HERBIVORE PIZZA (V)**

Roasted pumpkin, caramelised onion, mozzarella, baby spinach, and fetta

### **MARGHERITA PIZZA (V)**

Slow roasted tomatoes, bocconcini, basil pesto and mozzarella

### **GEMISTA (V) (GF)**

Capsicum stuffed with pearl barley, black rice & Mediterranean vegetables, served on a rocket salad with olive tapenade & an avocado & goats cheese salsa

### **BBQ BACON CHEESE BURGER**

Grilled beef patty with cheese, bacon, BBQ relish, lettuce, aioli and topped with a crispy onion ring  
Served with beer battered steak fries

### **CHICKEN BURGER**

Grilled marinated chicken breast fillet with bacon, guacamole, parmesan, lettuce, tomato, aioli and served with beer battered steak fries

### **COLONIAL BEER BATTERED FISH AND CHIPS**

Beer battered fish served with steak fries, salad and tartare sauce

### **FAMOUS SKINNY DOG HALF PARMA**

Napoli sauce, champagne ham, basil and melted mozzarella cheese

ALL MEALS ARE \$15 AND ARE AVAILABLE  
MONDAY THROUGH THURSDAY 12PM - 3PM

**\*NOT AVAILABLE PUBLIC HOLIDAYS**

## SALADS

### **QUINOA SALAD (V) (GF) 18**

A mix of quinoa, cranberries, cucumber, tomato walnuts, pumpkin seeds, red onion, sunflower kernels, mint, parsley, rocket leaves, feta and fresh lime **Add Chicken 5 Add Prawns 8**

### **THAI BEEF SALAD 20**

Pan-fried marinated beef served with crispy noodles, cashew nuts, sweet potato shavings, Asian style salad, crispy shallots and finished with a house made Thai dressing

### **CAESAR SALAD 16**

Crispy baby cos lettuce tossed with bacon, shaved parmesan, crunchy croutons and anchovies dressed with a Caesar dressing and topped with a soft poached egg **Add Chicken 5 Add Prawns 8**

### **ROASTED BEETROOT AND GOATS CHEESE SALAD (V) (GF) 16**

Wedges of roasted beetroot, toasted walnuts, rocket leaves, goat cheese and balsamic dressing **Add Chicken 5 Add Prawns 8**

## SIDES

### **BEER BATTERED STEAK FRIES (V) 9**

Chunky style beer battered steak fries served with aioli and tomato relish

### **SEASONED POTATO WEDGES (V) 10**

Crunchy potato wedges served with sour cream and sweet chilli sauce

### **GARDEN SALAD (V) (GF) 7**

Chef's choice of seasonal garden salad

### **PAN SEARED GREENS (V) (GF) 9**

Chef's choice of seasonal vegetables

### **ADDITIONAL SIDE CONDIMENTS 2**

Aioli, garlic butter, red wine jus, pepper jus, mushroom jus

## PARMAS GALORE

Full Serve 27 | Half Serve 18

### FAMOUS SKINNY DOG PARMA

Napoli sauce, champagne ham, basil and melted mozzarella cheese

### CLASSIC CAPRI

Slow roasted tomatoes, basil, mozzarella cheese, pesto, napoli sauce

### PAW LICKER

Chorizo, caramelized onion, Napoli sauce, mozzarella cheese & topped with chilli jam

### RAPID JOURNEY

Homemade Bolognese sauce and melted mozzarella cheese

### BRETT LEE

Free range egg, mozzarella cheese, BBQ sauce, bacon

### SPUD REGIS

Mashed potato and red wine jus topped with melted mozzarella cheese

### EL GRAND SENOR

Chorizo, chilli beans, capsicum, melted mozzarella topped with sour cream & corn chips

### SUN HERO

Champagne ham, sliced pineapple, BBQ sauce and melted mozzarella cheese

**All parmas are served with salad and beer battered steak fries.**

## CHILDREN'S MEALS

MINI CHEESE BURGER SERVED WITH CHIPS 13

SPAGHETTI NAPOLITANA (V) 13

CHICKEN NUGGETS SERVED WITH CHIPS 13

FISH AND CHIPS SERVED WITH SALAD 13

HAWAIIAN STYLE PIZZA SERVED WITH CHIPS 13

All children's meals include a pot of soft drink and a serve of kids ice cream.  
Children must be under the age of 12 years

## DESSERT

TRIO OF ICE CREAM (GF) 10

Selection of Ricketts Point ice creams - ask staff for today's selection

CHOCOLATE TART 11

Chocolate & salted caramel tart with chocolate ice cream

DESSERT OF THE DAY 12

Please ask staff for today's selection

WHITE CHOCOLATE CRÈME BRULEE 11

White chocolate crème brulee with strawberry ice cream

## COFFEE AND TEA

GIANCARLO 4

Espresso, Short Macchiato, Piccolo Latte  
Latte, Cappuccino, Flat White, Long Black, Macchiato, Chai Latte

HOT CHOCOLATE 4

TEMPLE TEA CO. 3.5

English Breakfast, Earl Grey, Chamomile, Sencha, Peppermint, Vanilla and Lemongrass & Ginger

## THURSDAY PARMA NIGHT

**\$20**

All parmas are served with salad, beer battered steak fries and a pot of Colonial Draught or soft drink.

- 1** HIGH EARNER - napoli sauce, champagne ham, basil and melted mozzarella cheese
- 2** CLASSIC CAPRI - slow roasted tomatoes, mozzarella cheese, basil, pesto and napoli sauce
- 3** PAUA TO BURN - napoli sauce with salami, Spanish onion, mozzarella cheese, jalapenos and olives
- 4** PAW LICKER - chorizo, caramelized onion, Napoli sauce, mozzarella cheese & topped with chilli jam
- 5** BRETT LEE - holbrook free range egg, BBQ sauce, bacon and melted mozzarella cheese
- 6** SPUD REGIS - mashed potato and red wine jus with melted mozzarella cheese
- 7** EL GRAND SENOR – chorizo, chilli beans, capsicum, melted mozzarella, and topped with sour cream and corn chips
- 8** SUN HERO - champagne ham, sliced pineapple, BBQ sauce and melted mozzarella cheese

The Skinny Dog Hotel, known for most of its existence as the Greyhound Hotel, was built sometime between 1873 and 1874. The hotel's current name, Skinny Dog Hotel, certainly finds its roots from the hotel's earliest period, when its first licensee was a successful greyhound breeder who housed many of his four legged racing hounds in pens on the adjoining land.

Embracing this historic link, the Skinny Dog parma night and the above variations of parmas have taken on the names of some of Australia's best performed and well known Greyhound champions.



## WHITE WINES

### Sparkling

NV SUNNYCLIFF BRUT <i>North West, Victoria</i>	8.5	40
NV HESKETH MADELINE ALICE CHARDONNAY PINOT NOIR <i>South Eastern Australia</i>	10	55
NV ZARDETTO RINASSENDO EXTRADRY PROSECCO <i>Veneto, Italy</i>	12	65
NV DUVAL-LEROY CHAMPAGNE BRUT <i>Champagne, France</i>		125

### Sauvignon Blanc

2014 THE PASS SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	8	40
2014 SUGARLOAF RIDGE SAUVIGNON BLANC <i>Coal River, Tasmania</i>	10.5	50
2014 PIKE AND JOYCE SAUVIGNON BLANC <i>Adelaide Hills, South Australia</i>	12	57

### Chenin Blanc

2012 KALLESKE FLORENTINE CHENIN BLANC <i>Barossa Valley, South Australia</i>		65
--	--	----

### Riesling

2015 ALKOOOMI BLACK LABEL RIESLING <i>Frankland River, Western Australia</i>	9	45
2011 AMISFIELD DRY RIESLING <i>Central Otago, New Zealand</i>		65

### Moscato

2012 PETER LEHMANN ART 'N' SOUL MOSCATO <i>Barossa Valley, South Australia</i>	8	38
--	---	----

### Chardonnay

2014 TALINGA PARK CHARDONNAY <i>Darlington Point, New South Wales</i>	8	38
2014 KUMEU RIVER 'VILLAGE' CHARDONNAY <i>Kumeu, New Zealand</i>	11	52
2011 PIMPERNEL VINEYARDS CHARDONNAY <i>Yarra Valley, Victoria</i>		70

### Pinot Grigio & Pinot Gris

2014 GREGORIS PINOT GRIGIO <i>Veneto, Italy</i>	10	48
2014 PEPPER TREE PINOT GRIS <i>Wrattonbully, South Australia</i>	9.5	45

## RED WINES

### Rosé

2014 KALLESKE ROSINA  
ROSE

Glass Bottle

9.5 45

### Other

Glass Bottle

8 40

2011 PETER LEHMANN FOUNDING STONE  
CABERNET MERLOT  
*Barossa Valley, South Australia*

2012 ALKOOMI BLACK LABEL  
SHIRAZ VIOGNIER  
*Frankland River, Western Australia*

11 52

### Pinot Noir

2014 PIKE & JOYCE 'RAPIDE'  
PINOT NOIR  
*Barossa Valley, South Australia*

10 47

2014 LA PROVA  
SANGIOVESE  
*Adelaide Hills, South Australia*

50

2011 AMISFIELD  
PINOT NOIR  
*Central Otago, New Zealand*

84

2011 SOLAR VIEJA CRIANZA  
TEMPRANILLO  
*Rioja, Spain*

11.5 50

### Cabernet Sauvignon

2013 PARKER ESTATE  
CABERNET SAUVIGNON  
*Coonawarra, South Australia*

10.5 50

### Shiraz

2013 FARM TO TABLE  
SHIRAZ  
*Strathbogie Rangers, Victoria*

7.5 35

2010 CREDARO  
CABERNET SAUVIGNON  
*Margaret River, Western Australia*

78

2013 BLUEMARK  
SHIRAZ  
*Barossa Valley, South Australia*

9 43

2014 CHAPEL HILL PARSON'S NOSE  
SHIRAZ  
*McLaren Vale, South Australia*

10 48

### Dessert Wine

2008 COOKOOTHAMA  
BOTRYTIS SEMILLON  
*Darlington Point, NSW*

40

2013 PEPPER TREE STICKY PIG  
PINOT GRIS  
*Wrattonbully, South Australia*

50



# Jackpot Burger

\$22

**THE LUCKY PERSON TO ORDER  
THE 1000<sup>TH</sup> BURGER WINS \$1000**

SKINNYDOG HOTEL

VICTORIAN

.....

Greenvale  
Farm

GREENVALEFARM.COM.AU