

## SMALL PLATES & STARTERS

<b>Mt. Zero Olives</b> GF	<b>8.5</b>
w/ chilli, lemon & herbs.	
<b>Trio of Dips</b> GFO	<b>12.5</b>
Accompanied by selection of bread.	
<b>Salt 'n pepper squid</b>	<b>14.5</b>
w/ rocket & house made lemon basil aioli.	
<b>Cevapi (cevapcici)</b> GFO	<b>17.5</b>
Serbian style sausages(5) w/ Ajvar (capsicum, tomato & eggplant relish) ..... traditionally served on a bed of finely diced onion!	
<b>Cauliflower</b>	<b>12.5</b>
Crumbed florets of cauliflower fried and served w/ house mayo.	
<b>Chicken Goujons</b> GF	<b>12.5</b>
Polenta & olive crumbed tenders w/ house aioli.	
<b>Meatballs Napolitana</b> GF	<b>13.5</b>
Beef & veal meatballs slow cooked in homemade tomato sugo. Served w/ bread.	
<b>Saganaki Trio</b> GF	<b>18.5</b>
Goose signature saganaki plate... Haloumi, Feta & Kefalograviera cheeses pan fried & topped w/ a selection of complimentary flavours.	

# NIGHT MENU

## SWEET TREATS

## BIGGER PLATES

<b>The Slider Board</b>	<b>19.5</b>
Trio of mini burgers	
<b>Beef</b> w/ Dijon mustard, caramelized onion, asiago cheese & beetroot relish.	
<b>Chicken</b> schnitzel, house mayo, apple slaw, camembert & bacon.	
<b>Haloumi</b> , roasted mushroom, sesame yoghurt, greens & capsicum.	
<b>Pappardelle</b>	<b>24.5</b>
Handmade wide ribbon pasta w/ slow braised duck ragù.	
<b>Meat &amp; 3+ veg</b> GF	<b>23.5</b>
Slow roasted lamb shank cooked w/ a medley of vegies to create a hearty sauce. Nestled on a bed of creamy mashed potato.	
<b>Some pork for your fork</b> GF	<b>28.5</b>
Sage & lemon infused pork cutlet w/ baked apples, creamed spinach & crispy potato.	
<b>Lamb souv</b> GFO	<b>18.5</b>
Open style souvlaki w/ grilled lamb backstrap, sesame yoghurt, rocket, cucumber a sprinkle of quinoa & pomegranate	
<b>The bird on the grain</b> GF	<b>22.5</b>
Braised organic chicken in a cherry tomato, mushroom & kalamata olive sauce served w/ lemon & parmesan quinoa.	
<b>Off the hook</b> GF	<b>24.5</b>
Pan seared Atlantic salmon on a nest of shredded leek, carrots & zucchini. Dotted w/ a zesty mustard vinaigrette	
<b>Beef it up</b> GF	<b>28.5</b>
250g eye fillet cooked to your liking & paired w/ parsnip mash, mushroom sauce & broccolini	

<b>Chocolate Fondant</b>	<b>15</b>
Rich chocolate cake w/ a gooey centre baked to order. Served w/ double cream & berries....please allow 20 mins	
<b>Affogato</b> GF	<b>15</b>
Homemade Vanilla bean icecream w/ a hit of espresso & a shot of amaretto. accompanied by amaretti biscotti	
<b>Warm Pear</b> GF	<b>15</b>
Wine poached pear w/ berry sorbet, vanilla custard & meringue kisses.	
<b>Crepes</b>	<b>15</b>
Classic lemon or strawberry w/ vanilla bean icecream	

## FINEPRINT

## SIDES & SALADS

<b>Horiatico</b> (Greek) GF	<b>11.5</b>
Tomatoes, cucumbers, olives, Spanish onion, caper berries, capsicum & Dodoni feta w/ a classic lemon dressing.	
<b>Pumpkin &amp; Beetroot</b> GF	<b>11.5</b>
Roasted baby beetroot & pumpkin, mixed leaves, candied walnuts & organic goats cheese.	
<b>Rocket Salad</b> GF	<b>9.5</b>
Rocket, Corella Pears & shaved parmesan w/ a classic balsamic dressing.	
<b>Chips</b> GF	<b>8.5</b>
<b>Roasted potatoes</b> GF	<b>8.5</b>
w/ garlic & rosemary	

We pride ourselves on the fact that 90% of our food is cooked from scratch on site. In sourcing fresh seasonal produce and also supporting good farming practices, we believe it helps us ensure that our passion and vision are on the road to being realised. Straight from the farm to your plate where possible.

Most of our meat supplied is now grass fed &/or free range.

We are also supported by Green Eggs for our free range eggs (as such yolk colour may vary). Organic stoneground bread by Dench. Buckwheat Gluten free by Matisse.

We try to accomodate changes where possible but during busy periods we may say NO in the interest of efficiency.

# DRINKS MENU

## COLD DRINKS

<b>ORGANIC BOTTLED JUICES</b>	<b>4.8</b>
Orange, Cloudy Apple, Apple/Guava, Apple/Carrot/Ginger	
<b>SAN PELLEGRINO</b>	<b>3.8</b>
Limonata, Chinotto & Aranciata Rossa.	
<b>SPARKLING WATER</b>	
Small (250ml)	<b>3.5</b>
Med (500ml)	<b>6.5</b>
Large (1 Ltr)	<b>9</b>
<b>SPLITROCK TIRO RANGE</b>	<b>3.8</b>
Italian red orange, Soda, Ginger ale & Pink grapefruit	
<b>SOFT DRINKS</b>	<b>4.5</b>
Coke, Diet Coke & Coke	

## BEERS & CIDERS

<b>BOAGS LIGHT</b>	<b>6.5</b>
<b>ASAHI</b>	<b>7.5</b>
<b>CORONA</b>	<b>7.5</b>
<b>STELLA ARTOIS</b>	<b>7.5</b>
<b>FAT YAK</b> Pale Ale	<b>8</b>
<b>WHITE RABBIT</b> Dark Ale	<b>8.5</b>
<b>VOREIA</b> (Greece) Pilsner	<b>8.5</b>
<b>VOREIA</b> (Greece) Stout	<b>8.5</b>
<b>5 SEEDS</b> Apple Cider	<b>7.5</b>
<b>5 SEEDS</b> Pear Cider	<b>7.5</b>
<b>REKORDERLIG</b> (500ml) Wild Berries	<b>14.5</b>
<b>REKORDERLIG</b> (500ml) Peach & Apricot	<b>14.5</b>

## BASIC COCKTAILS

<b>APEROL SPRITZ</b>	<b>14.5</b>
<b>ESPRESSO MARTINI</b>	<b>18</b>
<b>MARTINI</b>	<b>18</b>
Classic or vodka Dirty or dry we are happy yo comply!	
<b>MOJITO</b>	<b>18</b>
<b>GREEN GOOSE</b>	<b>18</b>
Green Goose version of a mojito style drink flavoured w/ basil & fresh lime.	
<b>COSMOPOLITAN</b>	<b>18</b>

## SPARKLING WINE

	GLS	BTL
<b>Markview</b> NV Brut Cuvée. NSW	<b>8</b>	<b>30</b>
<b>Tenuta Ca' Bolani</b> Prosecco. Italy	<b>10</b>	<b>38</b>
<b>Croser</b> NV Adelaide Hills, SA.	<b>11</b>	<b>44</b>
<b>Moët &amp; Chandon</b> Champagne, France		<b>88</b>

## WHITE WINE

	GLS	BTL
<b>Mr Mick</b> Riesling. SA.	<b>9</b>	<b>38</b>
<b>Over &amp; Under</b> Pinot Gris. VIC.	<b>8</b>	<b>30</b>
<b>Evans &amp; Tate</b> Sauvignon Blanc. WA	<b>8</b>	<b>30</b>
<b>Lobster Reef</b> Sauvignon Blanc. NZ.	<b>10</b>	<b>38</b>
<b>Evans &amp; Tate</b> Chardonnay. WA.	<b>8</b>	<b>30</b>
<b>Monkey Bay</b> Chardonnay. NZ.	<b>10</b>	<b>38</b>
<b>Stonier</b> Chardonnay. VIC.		<b>46</b>
<b>Pizzini</b> Pinot Grigio. VIC.		<b>44</b>

## ROSÉ

	GLS	BTL
<b>Chant du Midi</b> Rosé. France.	<b>9</b>	<b>34</b>

## RED WINE

	GLS	BTL
<b>Trentham</b> Pinot Noir. NSW.		<b>38</b>
<b>Tightrope</b> Pinot Noir VIC	<b>10</b>	<b>38</b>
<b>Stonier</b> Pinot Noir VIC.	<b>12</b>	<b>48</b>
<b>Evans &amp; Tate</b> Cab. Sauvignon. WA.	<b>8</b>	<b>30</b>
<b>Over &amp; Under</b> Shiraz VIC.	<b>9</b>	<b>30</b>
<b>Bad Henry 2013</b> Shiraz, NSW	<b>11</b>	<b>36</b>
<b>Jip Jip Rocks</b> Shiraz, SA	<b>11</b>	<b>38</b>
<b>St Hallet</b> FAITH Shiraz SA.		<b>38</b>
<b>Ciao Bella</b> Sangiovese. ITALY.	<b>10</b>	<b>36</b>



# HAPPY HOUR

## EVERY FRIDAY NIGHT

**5 - 6 PM & 9 - 11PM**



# LIVE MUSIC FRIDAYS



**TAG YOUR GREEN GOOSE VISIT**  
@THEGREENGOOSE\_  
@MALVERNGOOSE  
#THEGREENGOOSE

(GFO) gluten free option available  
(GF) gluten free  
\*\* Please inform your waiter if there  
are any food allergies prior to ordering.

**LOOKING FOR A FUNCTION VENUE?**  
**TAKE OURS!**  
For more information on events &  
functions email  
thegreengoose@iprimus.com.au