

# Breakfast

Until 11:30am

## ROMANIAN BUREKAS (BOO-RE-KAS)(V) \$18.20

*An old fashioned Romanian village dish. Golden filo pastry filled with our secret mix of premium Bulgarian Fetta and fresh herbs. The pastry is served nestled on rocket fresh tomato topped with soft poached egg and homemade African Chili Pesto.*

## SLAVIC PEPPERONATA (PEPPER-ON-ATTA)(V) \$17.50

*A delicious warm and spicy capsicum relish served on grilled sourdough and accompanied by spinach and soft poached eggs.*

## SALMON & CAMEMBERT MELT \$18.60

*Smoked salmon, avocado and melted camembert layered on our specialty dark rye served with rocket and caramelized lemon.*

## GRILLED HALOUMI (V) \$17.40

*Pan fried halomi with thyme tomatoes and asparagus w/ a spicy tomato relish and fried egg.*

## VEGETARIAN BREAKFAST (V) \$19.50

*Pesto crusted tomato, grilled haloumi, Sautéed Mushrooms, wilted baby spinach, rosti and eggs on toasted sourdough*

## BIG BREAKFAST \$23.50

*Bacon, mushroom, italian sausage, wilted spinach, rosti, roasted tomato, house made baked beans and eggs on toasted sourdough*

## BACON AND EGGS \$13.50

*Rashers of bacon, eggs how you like on toasted sourdough*

## EGGS ON TOAST (V) \$10.90

*Eggs cooked to your liking served with toasted sourdough*

## EGGS BENEDICT (V) \$14.90

*Everyone's favorite, no explanation required.*

*Add Bacon \$3.30 | Mushrooms \$2.20 | Smoked Salmon \$4.50*

## For the kids (strictly up to 10yrs of age)

Bacon & Eggs \$7.50

One Egg on Toast \$5.50

Vegetemite Toast \$3.50

## Extras

Bacon \$3.30 | Mushrooms \$2.20 | Avocado \$3.50

Italian Sausage \$3.90 | Smoked Salmon \$4.50

Beans \$3.00 | Sourdough Toast \$4.00 | Egg \$2.50

Roasted Tomato \$2.50 | Haloumi \$4.20 |

Hollandaise \$2.20 | Caramelized lemon \$3.20

extras supplementary to main items

*For gluten free, lactose free and any other dietary requirements, please discuss with our friendly staff.*

*Not all changes to menu items may be possible nor can we guarantee satisfaction of your altered selection.  
We prepare fresh so there may be some delays during peak times.*

# LUNCH

12pm - 2:30pm

**Trio of bruschetta** \$17.50  
*Three slices of grilled sourdough individually topped with different taste bud sensations:  
Homemade beetroot dip topped with Fetta, chunky Tomato and basil, Homemade olive tapenade & crisp pancetta.*

**Egyptian Dukkah** \$14.70  
*Sour dough topped with an Egyptian dry mix of roasted nuts, seeds and spices finely blended together.*

**Cevup burger** \$19.20  
*Homemade lightly spiced skinless sausages served with mixed greens, onion and tomato with sides of Ajvar (a baltic capsicum spread), Kaymak (a creamy turkish spread) and sweet potato chips.*

**Soutzoukakia (Greek Meatballs)** \$17.50  
*Homemade Greek meatballs served w/ a smahed potato medley*

**Trio of Skewers** \$19.50  
*Lamb Kofta, herb infused Chicken and marinated Beef served with a mixed salad and a spiced yougurt.*

**Baked field mushroom** \$16.50  
*A baked field mushroom stuffed with a pesto quinoa, cherry tomatoes, zucchini and spanish onion.*

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**Antipasto Platter**  
*Chef's delicious choice of cured meats, homemade dips, marinated and chargrilled vegetables, peperoncini, olives and crusty bread*  
For 1 \$16.90 For 2 \$26.50

**Seared seafood plate** \$24.90  
*Prawns, squid and scallops seared with lime, paprika and chilli. Served with a honey lemon vinaigrette tossed salad.*

**Eye Fillet** \$34.00  
*Moroccan style 250g Eye fillet rubbed with chimichurri and served with a roasted vegetable medley and lime salted potato crisps.*

**Polenta Chips** \$10.90  
*served with beetroot aioli, topped with parmesan and parsley.*

**Jerusalem mix hummos plate** \$17.50  
*Fresh homemade hummus w/ grilled sourdough topped with an Israeli style mix of meats tossed through fresh herbs and best eaten with hands than cutlery.*

Kids meals \$9.50  
Meatballs | kids steak and chips | chicken skewer and vegetables

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# D I N N E R

from 5:30pm

## Entrees

Crusted sweet piccolo peppers (\*) \$12.50  
stuffed with goats cheese and basil served with crisp  
herbs.

Polenta Chips w beetroot aoili \$10.90

Seared Prosciutto wrapped bocconcini \$14.60

### Antipasto plate

Chef's delicious choice of cured meats, homemade dips,  
marinated and chargrilled vegetables, peperoncini,  
olives and crusty bread

For 1 \$16.90 For 2 \$26.50

Haloumi salad \$13.90

Pan fried haloumi on a salad of rocket, cherry tomatoes  
and asparagus with a lemon basil dressing

Baked Mushroom \$12.50

A baked field mushroom stuffed with a pesto  
quinoa, cherry tomatoes, zucchini and spanish onion.

Seared scallops 4 scallops \$14.90 8 scallops \$28.50  
w/ a spiced pumpkin puree and crisp pancetta

Trio of Bruschetta \$17.50

Homemade beetroot dip topped with Fetta, chunky Tomato  
and basil, Homemade olive tapenade & crisp pancetta.

## Green Gallows Set menu options

3 course \$60\*

2 course \$45\*

\*Menu exclusion apply.

\*Minimum 2 people.

\*Not valid with any other coupons, discounts or  
offers.

Tables of 8 or more must order from a separate set  
menu

Check out our facebook for information  
about live music, stand up comedy and theme  
nights.

[www.facebook.com/greengallowsterrigal](http://www.facebook.com/greengallowsterrigal)

Want to have a party? Call us to discuss  
all your function, event and party  
requirments.

Phone: 4384 4169

Kids meals \$9.50

kids meatballs | kids steak and chips |  
chicken skewer and vegetables

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etary*

*requirements, please discuss with our friendly*

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# D I N N E R

from 5:30pm

## M A I N S

Baked field mushrooms \$23.90  
*stuffed with bush tomato and quinoa*

Trio of Skewers \$19.50  
*Lamb Kofta, herb infused Chicken and marinated Beef served with a mixed salad and spiced yoghurt.*

Baked Spatchcock \$29.50  
*Stuffed with red peppers and seeded mustard with blueberry jus served on grilled polenta and broccolini*

Stuffed Capsicums \$18.90  
*with a herb mince, tomato and Spanish onion, drizzled with egg and lemon sauce and smashed potato medly*

Pressed pork belly \$26.50  
*with a cider puree and caramelised onion and crispy thyme potatoes*

Chilli lemon prawns \$27.50  
*Tossed through a spicy rattatoullie with toasted sourdough*

Pan seared Swordfish \$36.20  
*w slow roasted garlic, crisp caper berries and blistered truss tomatoes*

Eye Fillet \$34.00  
*250g Eye fillet rubbed with chimichurri served with a vegetable medley and lime salted potato crisps*

Baby Snapper \$33.50  
*A whole Baby Snapper. Oven baked, crisped herbs w/ crunchy potatos and pumpkins*

Soutzoukakia (Greek Meatballs) \$17.50  
*Homemade Greek meatballs served with a sweet potato medley. The Soutzoukakia is an extremely popular dish full of authentic flavors*

## D E S S E R T S

Bittersweet chocolate and dolce leache' fondant with bourbon infused strawberries \$17.50

Saffron poached pear tart w/ a frangipane filling served w/ crème anglaise & vanilla ice cream \$17.50

De constructed pavlova Peach melba meringue, passionfruit cream, fruit punch jelly and spun sugar \$16.50

Dessert tasting plate - peanut butter brownie, honey raspberry cheesecake, biscotti, crème brulee and vanilla ice cream \$28.50

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