

ALL DAY DINING
GREEN HAUS RESTAURANT

TO BEGIN WITH

Soup of the day With grilled three cheese toasted bread			26
Green haus garlic bread Toasted sourdough bread with a blend of garlic and herb butter			18
Oysters	½ Doz	1 Doz.	
Natural with lemon	60	110	
Kilpatrick	70	130	
Rockefeller	65	120	
Risotto cake with prawn & scallop With Romanesco & balsamic glaze			50
Fried kataifi wrapped prawns Mango chutney & mint yoghurt			60
Seared scallops Roasted sweet corn salsa, crispy speck and Champagne vinaigrette			80
Grilled peppered chicken salad Avocado, feta, mixed lettuce leaves, Roma tomatoes, Kalamata olives, Spanish onion and lemon vinaigrette			40
Green haus caesar salad Cos lettuce, crispy bacon, roasted garlic, shaved parmesan, Garlic croutons, anchovies, poached egg and creamy Caesar dressing			40
Add			
Grilled chicken			18
Grilled prawns			15
Smoked salmon			35
Lentil and potato curry (V) Served in a crisp tortilla basket with steamed basmati rice pilaf			40

SANDWICHES AND BURGER
(All served with Fries)

Green haus club Chicken, turkey, tomato, lettuce and bacon layered between sourdough bread	45
Black angus ground beef burger Caramelised onion, lettuce, fried egg, tomato and Swiss cheese	48
Portabella mushroom burger (V) Grilled marinated mushroom, rocket, tomato, beetroot relish and smoked red capsicum mayonnaise	45
BLTA Toasted Turkish bread filled with grilled bacon, lettuce, tomato, avocado, mayonnaise and Dijon mustard	40



(v) Vegetarian Option

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PASTA AND RISSOTTO

Spaghetti bolognese Shredded short ribs of Black Angus premium beef	50
Linguine "Marinara" Scallops, prawns, squid, green lip mussels and local fish, served in a rich tomato sauce	50
Roasted chicken risotto Thyme, shaved parmesan, roasted tomato, spinach & whipped Goat cheese	65
Roasted mushroom and baby spinach Tortellini (V) In a creamy pesto, sauce Gluten free pasta available, please ask your waiter for assistance	42

FROM THE GRILL

MSA graded black angus porterhouse of beef	80
MSA graded scotch fillet of beef	83
Wagyu beef rump 450 gm	95
MSA grade eye fillet of beef	95
New Zealand grass fed coffee crusted rack of lamb	85
Pork fillet medallions served with grilled apple	70

All grilled dishes are gluten free and served with slow roasted mushroom, roasted tomato, steamed broccolini, potato, garlic and onion pave and sauced with their own jus
Add 6 PGK Mushroom Sauce, Add 6 PGK Pepper Sauce

FROM THE STOVES

Fish of the day Served with mussels, Calamari, Jasmin rice and lemon dressing	75
Atlantic salmon Marinated in spices of the Middle East, Mograbieh and yoghurt mint dressing	90
Chicken breast stuffed with crabmeat with a lemon Beurre blanc	80
Milne Bay fish hot pot Coconut braised fish with seasonal vegetables and aibika leaves served with jasmine rice	60
Curry bowl of the day In a crispy tortilla bowl, basmati rice and Raita	75

SIDE DISHES

Locally grown Highland mashed potatoes	16
Locally grown kang kong and baby spinach sautéed with butter (V)	18
Slow roasted seasonal vegetables (V)	20
Steamed jasmine rice (V)	16
Beer battered fries (V)	18



greenhaus

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SWEET ENDING

Planifolia vanilla creme brûlée Caramelized sugar, Almond Short Bread	35
Chocolate gateaux Toffee sauce, Mascarpone Cream	37
Chocolate lemon tart Chocolate salsa of ganache, forest berries	37
Baked cheese cake Blueberry compote, mango sauce	37

KIDS MENU

MEALS

Super salad Avocado, greens and Asian dressing	25
Mini slider beef patty Junior beef patty, tomato, lettuce, caramelized onion, cheddar cheese and tomato sauce served with fries	30
Ham, cheese & tomato sandwich Toasted with served with fries	25
Kids ham and pineapple pizza	26
Chicken goujon Served with fries and aioli	22

KIDS DESSERTS

Seasonal fruit Selection of local fruit served with ice cream	18
Banana split Cream, ice cream & chocolate topping	16
Chocolate mousse cake Chocolate garnish & chocolate sauce	18

ALL DAY BEVERAGE GREEN HAUS RESTAURANT

WINES BY THE GLASS

SPARKLING

Stanley Cellar Selection	25
Yellowglen Perle Vintage <i>Victoria - Australia</i>	38
Bianca Vigna Prosecco <i>Treviso - Italy</i>	36

WHITE

Stanley Cellar Selection	24
Mojo Sauvignon Blanc <i>Adelaide Hills - Australia</i>	27
Brokenwood Semillon <i>Hunter Valley - Australia</i>	35



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ROSE

Sandalford Cabernet Sauvignon Rose
Margaret River – Australia

37

RED

Stanley Cellar Selection

26

Tobacco Road Pinot Noir

28

King Valley - Victoria

Evans & Tate Cabernet Sauvignon

37

Margaret River – Australia

CHAMPAGNE

Moët et Chandon Imperial

450

Epernay - France

Mumm Cordon Rouge

415

Reims - France

Veuve Clicquot Yellow Label

515

Reims - France

Pol Roger

515

Epernay - France

Bollinger

535

Ay - France

Dom Perignon

1500

Epernay - France

Moët et Chandon Rose Imperial

755

Epernay - France

SPARKLING WINE

Bianca Vigna Prosecco

170

Treviso - Italy

Yellowglen Perle Vintage

190

Victoria - Australia

Deutz Cuvee Brut

255

Marlborough – New Zealand

Chandon

215

Yarra Valley - Australia

Segura Viudas Cava Brut

215

Penedes - Spain

Carpené Malvolti Prosecco Extra Dry DOCG

200

Valdobbiadene - Italy

Heemskerk

350

Tasmania - Australia



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WHITE WINE

PINOT GRIGIO

Moonstruck Pinot Grigio <i>Victoria – Australia</i>	170
Devil's Corner Pinot Grigio <i>Tasmania - Australia</i>	175

SAUVIGNON BLANC

Mojo Sauvignon Blanc <i>Adelaide Hills - South Australia</i>	125
Brancott Estate Letter Series B Sauvignon Blanc <i>Marlborough - New Zealand</i>	185
Dog Point Sauvignon Blanc <i>Marlborough - New Zealand</i>	205
Petaluma Sauvignon Blanc <i>Adelaide Hills - Australia</i>	220
Cloudy Bay Sauvignon Blanc 'Te Koko' <i>Marlborough - New Zealand</i>	435

CHARDONNAY

Tobacco Road Chardonnay <i>King Valley- Victoria</i>	130
Sandalford Unoaked Chardonnay <i>Margaret River – Australia</i>	165
Brokenwood Indigo Chardonnay <i>Hunter Valley - Australia</i>	255

OTHER WHITE WINE VARIETIES

Mad Bay Semillon, Sauvignon Blanc <i>Western Australia – Australia</i>	110
Brokenwood Semillon <i>Hunter Valley - Australia</i>	155
Pikes Riesling <i>Clare Valley - Australia</i>	175
Dry River Gewürtztraminer <i>Martinborough - New Zealand</i>	410

ROSE WINE

Sandalford Cabernet Sauvignon Rose <i>Margaret River - Australia</i>	165
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RED WINE

PINOT NOIR

Tobacco Road Pinot Noir King Valley – Victoria	130
Brancott Estate Letter Series T Pinot Noir Marlborough - New Zealand	235
Cold Streams Hill Pinot Noir Yarra Valley - Australia	265
Dog Point Pinot Noir Marlborough - New Zealand	515

CABERNET SAUVIGNON

Mojo Cabernet Sauvignon Coonawarra- South Australia	140
Evans & Tate Cabernet Sauvignon Margaret River - Australia	165
Brown Brothers Patricia Cabernet Sauvignon Victoria - Australia	415

SHIRAZ

Mad Bay Shiraz Western Australia - Australia	120
Earthworks Shiraz Barossa Valley - Australia	150
Brokenwood Indigo Shiraz Beechworth - Australia	305
Annie's Lane Copper Trail Shiraz Clare Valley - Australia	505
Rockford Basket Press Shiraz Barrosa Valley – Australia	650

ITALIAN RED WINE

Antinori Santa Cristina Tuscany - Italy	170
Poletti la Sagrestana Sangiovese Superiore Emilia Romagna - Italy	180

DESSERT WINE

Brokenwood Cricket Pitch Sticky Wicket (375ml) Hunter Valley - Australia	165
De Bortoli Noble One Botrytis Semillon (500ml) Riverina - Australia	230



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FORTIFIED WINE

Penfolds Club Tawny <i>South Eastern - Australia</i>	15
McWilliam's Hanwood Tawny <i>Riverina - Australia</i>	18

BEER, CIDER & SOFT DRINKS

BEER	
SP Lager	Papua New Guinea 16
South Pacific Export	Papua New Guinea 17
Niugini Ice	Papua New Guinea 18
Heineken	Netherlands 19

CIDER	
Strongbow - Gold Apple	England 20
Strongbow - Honey	England 20

SOFT DRINKS	
Coca Cola, Coke Zero, Sprite, Fanta, Tonic Water, Ginger Ale	10
Red Bull, Ginger Beer	15

WATER	
Pure Water 600ml	8
Pure Water 1500ml	12
San Pellegrino 750ml	12
	20

SPIRITS

VODKA	
Smirnoff Red (grain)	Russia 18
Ketel One (wheat)	Netherlands 20
Ketel One Citron (wheat, citrus peel)	Netherlands 20
Belvedere (rye)	Poland 22
Grey Goose (grain, wheat)	France 22
Stolichnaya Elite (wheat)	Russia 30

GIN	
Gordon's	Scotland 18
Tanqueray	Scotland 20
Bombay Sapphire	England 20
Plymouth	England 20
Tanqueray No 10	Scotland 22
Hendrick's	Scotland 25
Ink	Australia 28



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FORTIFIED WINE

Penfolds Club Tawny <i>South Eastern - Australia</i>	15
McWilliam's Hanwood Tawny <i>Riverina - Australia</i>	18

BEER, CIDER & SOFT DRINKS

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SP Lager	Papua New Guinea 16
South Pacific Export	Papua New Guinea 17
Niugini Ice	Papua New Guinea 18
Heineken	Netherlands 19

CIDER	
Strongbow - Gold Apple	England 20
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RUM & CACHACHA

Bacardi Carta Blanca	Bermuda	18
Bundaberg Red	Australia	18
Captain Morgan Spiced	Jamaica	20
Sailor Jerry	Caribbean	20
Havana Club 3 years	Cuba	20
Mount Gay Silver	Barbados	20
Appleton	Jamaica	24
Sagatiba Pura Cachaça	Brazil	18

TEQUILA

Sauza Gold	Mexico	18
Jose Cuervo Especial Silver	Mexico	20
Jose Cuervo Especial Gold	Mexico	22
Herradura	Mexico	30
Patrón Añejo	Mexico	40

BLENDED SCOTCH, IRISH AND CANADIAN WHISKY

Johnnie Walker Red Label	Scotland	18
Dewars	Scotland	20
Ballentine's	Scotland	20
Johnnie Walker Black Label	Scotland	22
Dimple	Scotland	22
Monkey Shoulder	Scotland	24
Chivas Regal 18 yrs	Scotland	30
Johnnie Walker Blue Label	Scotland	65
Jameson	Ireland	18
Tullamore Dew	Ireland	26
Red Breast 12 yrs	Ireland	38

Canadian Club

Canadian Club	Canada	20
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SINGLE MALT SCOTCH

Glenmorangie 10 yrs	Highland	20
Glenmorangie 18 yrs	Highland	45
Dalwhinnie 15 yrs	Highland	25
Talisker 10 yrs	Isle of Skye	30
Laphroaig 10 yrs	Islay	30
Glenfiddich Solera 15 yrs	Speyside	36

AMERICAN WHISKEY

Jim Beam	Kentucky	18
Maker's Mark	Kentucky	20
Wild Turkey	Kentucky	20
Jack Daniels	Tennessee	20
Woodford Reserve	Kentucky	20
Woodford Reserve Master Series Classic Malt	Kentucky	24
Gentlemen Jack	Tennessee	32
Booker's	Kentucky	32



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Sagatiba Pura Cachaça	Brazil	18

TEQUILA

Sauza Gold	Mexico	18
Jose Cuervo Especial Silver	Mexico	20
Jose Cuervo Especial Gold	Mexico	22
Herradura	Mexico	30
Patrón Añejo	Mexico	40

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Talisker 10 yrs	Isle of Skye	30
Laphroaig 10 yrs	Islay	30
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APERITIF, DIGESTIVE, LIQUEURS

Martini Bianco	Italy	16
Martini Dry	Italy	16
Martini Rosso	Italy	16
Noilly Prat	France	16
Pernod	France	16
Campari	Italy	16
Aperol	Italy	16
Pimm's	England	20
Dom Benedictine	France	16
Baileys	Ireland	16
Malibu	Barbados	16
Kahlua	Mexico	16
Crème de Cacao	Netherlands	16
Triple Sec	France	16
Midori	Japan	16
Southern Comfort	United States	20
Frangelico	Italy	20
Jim Beam Fire	United States	20
Opal Sambuca - White	Italy	20
Opal Sambuca - Nero	Italy	20
Amaretto Di Saronno	Italy	20
Tia Maria	Jamaica	20
Cointreau	France	20
Limoncello	Italy	20
Galliano Ristretto	Italy	20
Grand Marnier, Cordon Rouge	France	20
Jagermeister	Germany	22
Drambuie	Scotland	22
Chartreuse, Green	France	22
Chambord	France	22
BRANDY & COGNAC		
St Agnes	Australia	16
St-Rémy	France	18
Hennessy VS	France	40
Martell VSOP	France	48
Courvoisier XO	France	74
Hennessy XO	France	125



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Midori	Japan	16
Southern Comfort	United States	20
Frangelico	Italy	20
Jim Beam Fire	United States	20
Opal Sambuca - White	Italy	20
Opal Sambuca - Nero	Italy	20
Amaretto Di Saronno	Italy	20
Tia Maria	Jamaica	20
Cointreau	France	20
Limoncello	Italy	20
Galliano Ristretto	Italy	20
Grand Marnier, Cordon Rouge	France	20
Jagermeister	Germany	22
Drambuie	Scotland	22
Chartreuse, Green	France	22
Chambord	France	22
BRANDY & COGNAC		
St Agnes	Australia	16
St-Rémy	France	18
Hennessy VS	France	40
Martell VSOP	France	48
Courvoisier XO	France	74
Hennessy XO	France	125



(v) Vegetarian Option

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COFFEE MENU
(OUR COFFEE IS LOCALLY SOURCED)

	REG	LRG
American Coffee Freshly brewed ground coffee beans	10	12
Espresso Shot of espresso coffee	10	
Double Espresso Double shot of espresso coffee	10	
Ristretto A very short shot of espresso coffee, bolder, fuller and more bodied than espresso	10	
Caffe Macchiato Shot of espresso with a "stain" of milk	10	12
Cappuccino Shot of espresso topped with foamed milk and finished with chocolate powder dusting	10	12
Caffe Latte Steamed milk with a shot of espresso poured slowly	10	12
Flat White Shot of espresso filled with steamed milk	10	12
Mocha Shot of espresso and chocolate filled with steamed milk	10	12
Piccolo Latte Shot of espresso topped with steamed milk filled to the top of an espresso cup	10	
Long Black Single shot of espresso filled w/ fresh boiling water	10	12
Hot Chocolate Rich chocolate & steamed milk with chocolate powder dusting	10	12
Chai Latte Chai powder with steamed milk and foam poured slowly	10	12
 Add your choice of syrups to your favorite beverage Caramel, vanilla, hazelnut, coconut.		2
 Extra shot		2



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FRESHLY BREWED TEAS

sereniTEA Core Blends - Tea bags

English Breakfast	12
A robust and full bodied blend with a smooth finish	
Darjeeling Green	12
Stimulating and full flavored with a sweet finish	
Earl Grey	12
A muscatel tea with citrusy & floral overtones	
Darjeeling Second Flush	12
A delicate and rounded flavor with sweet accents	
Chamomile Herbal	12
A golden cup with sweet tones & a light finish	
Peppermint Herbal	12
An uplifting and bright flavored infusion	
Spice Chai	12
A rich and warm blend with a fusion of bright spices	
Lemongrass & Ginger	12
A fresh and warm blend that cleanses & stimulates	

sereniTEA Specialty Blends - Loose Leaf

Irish Breakfast	14
This unique blend has a malty & muscatel flavor	
Jasmine Green	14
Energizing with floral flavors & a brisk finish	
Assam Leaf	14
Strong and brisk, this is a perfect breakfast tea	
Masala Chai	14
Deep spicy flavors with a strong & deep body	



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