



The Green Goose Menu

<https://menulist.menu>

7 Station St, Malvern, Stonnington, Victoria 3144, Australia, Glen Eira
(+61)395760044 - <http://thegreengoose.com.au/>



The **menu of The Green Goose** from Glen Eira includes 296 menus. On average, menus or drinks on the menu cost about A\$10. The categories can be viewed on the menu below. What [User](#) likes about The Green Goose: We eat there every couple of weeks and find great service from Con & the team, freindly environment & great food from Gabby in the kitchen. Nice venue with both indoors and outdoors.A wide range of food but we like the omelette, the bacon &'eggs and the mushrooms. Fortunately the breakfast menu goes all day [read more](#). The rooms in the restaurant are wheelchair accessible and can also be used with a wheelchair or physical disabilities, Depending on the weather, you can also sit outside and eat and drink. What [User](#) doesn't like about The Green Goose:

When I tried to order the pan seared salmon, with the vegetables listed but without the sauce, the "chef" refused to serve it as it would be too dry without the sauce. The problem for me was that I am fructose intolerant and the tomato...More [read more](#). Whether it's a fine flatbread with a hearty garlic sauce or crispy falafel, the enjoyment of the menus from the [Middle East](#) almost feels like being on a vacation - and for dessert a crispy, sweet baklava, you'll head home satisfied, Forbreakfast a *versatile brunch* is offered here. You can also look forward to **fine [vegetarian](#) cuisine**, The customers prefer especially flavorful juices.

The Green Goose Menu



Alcoholic Drinks

APEROL SPRITZ A\$12

Pasta

VEGETARIAN LASAGNA

Süße Desserts

CHOCOLATE MOUSSE

Eggs & Pancakes

OMELETTE

Sandwiches & Hot Paninis

CHEESEBURGER A\$13

Main courses

TOPPINGS

Vegetarian

FORBIDDEN RICE

Burgers

OFF THE HOOK A\$22

Toast

TOAST A\$7

Seafood

SALT AND PEPPER SQUID

Salad

GREEN SALAD A\$5

Drinks

COCONUT WATER A\$4

A la carte

COCONUT PORRIDGE A\$15

Grill

CEVAPI*

Starters & Salads

POTATOE CHIPS A\$5

Side Orders

ROASTED POTATO

Lunch

TUNA PATTIES

Fish

SMOKED SALMON A\$5

Fingerfood

CALAMARES

Beer

HEINEKEN A\$8

Ice cream cup

VERY BERRY A\$9

Postres

APPLE CRUMBLE PIE

The Green Goose Menu

Cakes

RED VELVET CAKE*

Paleo Bars

APPLE CINNAMON

Dolce - Dessert

CANNOLI

Cookies

DOUBLE CHOCOLATE CHIP

Asiatische Getränke

ASAHI

A\$8

Turkish specialties*

BAKLAVA

Schwarze Tees

EARL GREY

Happy Hour - Classic Cocktails

BLOODY MARY

A\$15

Bread

MINI PLAIN CROISSANT

Beverages

CHAI TEA

Contorni

GLUTEN FREE BREAD

A\$2

Classic

CLASSIC BLUEBERRY

Biscuits

COCONUT BISCUITS

Bakes

CHICKEN BAKE

Breakfast Sides

FJORD SMOKED SALMON

Vegetable Puff

MUSHROOM PATTIES

Main meals

VEGETARIAN PASTA BAKE

Brunch Specialities

MINI CHOCOLATE CROISSANTS

coffee lover

COFFEE HAZELNUT

Popular Items

SMOOTHIES

Drinks Option

APPLE RHUBARB



The Green Goose Menu

Mod - Tea

LEMONGRASS GINGER

Breakfast Available All Day

EGGS YOUR WAY* A\$11

Calzones and Rolls

SAUSAGE ROLLS

Healthy Choice

KICK STARTER A\$8

Pasta al Forno / Baked Pasta

CLASSIC LASAGNA

Children's Tea Service

FRUIT SKEWERS

Hot Drink

HOT CHOCOLATE A\$4

Cocktail Appetizers

MINI QUICHES

Soft Drinks and Juices

VIRGIN MARY A\$8

COUVERT

TUNA PATÉ

Kale Bowls

KALE MARY A\$10

Freshly Squeezed Juice

MINTY MELON A\$8

Energy Smoothies

CLASSIC BANANA A\$9

Green

CHINA SENCHA

Tasty Alternatives: Vegetarian & Vegan Dishes

LENTIL COTTAGE PIE

Option A

MINI SAUSAGE ROLLS

Yogurt Lineup

COOKIES 'N CREAM A\$10

Boxed Lunches

SALAD BOXES

Salad Extras

PAN SEARED POACHED

Biscuits and Cookies

CHEESECAKE

Casuals

CAULIFLOWER FLORETS



The Green Goose Menu

Speciality Brews

PRANA WET CHAI A\$5

Take Me Home

HOUSE GRANOLA AVAILABLE FOR SALE 500 GMS A\$10

Milkshakes / Thickshakes

MILKSHAKES THICKSHAKES A\$7

Sides | Condiments

OVEN ROASTED MIXED VEGGIES

Breakfast - For The Kiddies

TOASTIES A\$7

Gourmet Muffins

BLACKBERRY COCONUT

Colleen's & Jake's Creations

GOOSE JUICE A\$6

Sweets & Pastry Selection

MINI ALMOND CROISSANTS

Little Sweet To Finish

PEAR CHOCOLATE

Handmade Pastries

SAVORY FILLED CROISSANTS

Authentic Chicken Matzo Ball Soup

AUTHENTIC CHICKEN MATZO BALL SOUP

Frittata Squares / Bites*

CAPSICUM PEA

Mini Seeded Brioche Slider Buns

TRIPLE SMOKED HAM

Mini Gourmet Savory Filled Croissants

TRIPLE SMOKED HAM CHEESE

Deluxe Drinks

BASIC PACKAGE W/ BASIC SPIRITS INCLUDED: SCOTCH, VODKA, GIN, BOURBON, RUM

Low Carb Flavors

WHITE CHOCOLATE RASPBERRY

Choose Your Own Pasta

FRESH TOMATO

Little Viet Kitchen Classics

RICE PAPER ROLLS

Entrees & Side Orders Entrees

SALMON PATTIES



The Green Goose Menu



Smoothies

ACAI SMOOTHIE A\$9
MIXED BERRIES

Sandwiches

HUNGARIAN SALAMI
CHEESE SANDWICH

Meat dishes

COTTAGE PIE
SCALLOPED POTATOES

Chicken

SOUTHERN FRIED CHICKEN A\$19
ROAST CHICKEN

Starters

SALADS
PLATTER CHARCUTERIE*

Main

ĆEVAPI ĆEVAPČIĆI) A\$19
THE BEEF BURGER* A\$18

Hot drinks

MOCCHA CAPPUCINO A\$5
GOLDEN, OR MATCHA LATTE A\$5

Breakfast Menu

ENGLISH BREAKFAST
BIG BREAKFAST

Featured Items

STEAK SANDWICH* A\$24
MINI DANISH

Teas

JAPANESE QUINCE
CHAMOMILE

Hot Drinks - Coffee

BRAZIL COLOMBIAN BY ST. ALI A\$4
SINGLE ORIGIN GUATEMALA A\$4

Cocktail | Stand Up Events - Minimum 30 Pax

NO VENUE HIRE FEE
MINIMUM SPEND

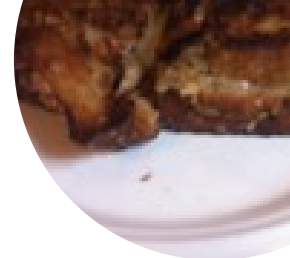
Food Only package w/ Allocated Bar Tab

4 SAVOURY FOOD ITEMS 1 SWEET
DESSERT FOOD ITEM
5 SAVOURY FOOD ITEMS 1 SWEET
DESSERT FOOD ITEM, 1 SML. FRUIT
PLATTER 1 SML. ANTIPASTO PLATTER

Food & Beverage Package Combined

4 SAVOURY FOOD ITEMS, 1 DESSERT
SWEET FOOD ITEM W UNLIMITED
DRINKS (BASIC PACKAGE)
5 SAVOURY FOOD ITEMS, 1 DESSERT
SWEET FOOD ITEM, 1 SML. FRUIT
PLATTER 1 SML. ANTIPASTO PLATTER W
UNLIMITED DRINKS (BASIC PACKAGE)

The Green Goose Menu



Restaurant Category

GLUTEN FREE A\$8

DESSERT

Soft drinks

COCA-COLA

DIET COKE

JUICE

Cold drinks

SPLITROCK TIRO RANGE A\$4

LEMON OR SODA LIME BITTERS A\$5

KOMBUCHA TEA CLASSIC A\$4

All Day Breakfast

OMELETTE SPECIAL* A\$19

FLO MEETS BENEDICT* A\$19

WAFFLING ON A\$16

Coffee

ESPRESSO MARTINI A\$15

COFFEE

CHAI LATTE

Info

YOUR UNIQUE BOUTIQUE FUNCTIONS EVENTS VENUE.

FOLLOWING IS A LIST OF PACKAGES WE OFFER FOR EXCLUSIVE EVENTS TO BE HELD AT THE GREEN GOOSE.

WE WORK HARD TO MAKE EVERY EVENT AT THE GREEN GOOSE AS MEMORABLE AS POSSIBLE.

Basic Drinks

BEER SELECTION OF 4 BEERS

WINE 2 REDS (TBA), 2 WHITES (TBA), SPARKLING

NON ALCOHOLIC COKE, SPRITE, ORANGE JUICE, SPARKLING MINERAL SODA WATER

Gourmet Sandwiches | Bagels | Baguettes

POINT SANDWICHES W/ ASSORTED FILLINGS

FINGER SANDWICHES W/ ASSORTED FILLINGS

MINI BAGELS W/ GOURMET FILLINGS

Gourmet Sourdough Sandwiches | Baguettes | Bagels | Wraps (Halves)

SUNDRIED TOMATO ROCKET PESTO

OVERNIGHT ROAST BEEF

DODONI GREEK FETA CHEESE

Hot Trays | Take Home Meals

6 X MEATBALLS IN NAPOLI SAUCE

OUR CLASSIC RICH TOMATO BOLOGNESE SAUCE* A\$15

LAMB SHANKS W/ VEGIES SAUCE

Appetizers

BRUSCHETTA* A\$18

ZUCCHINI FRITTERS A\$19

CROSTINI

The Green Goose Menu



OVEN ROASTED POTATOES

Breakfast

GLORIOUS GRANOLA: G17	A\$15
BRAZILIAN BREKKY BOWL	A\$16
MINI ESCARGOT	
EGG ON TOAST	A\$10

Smoothies & Shakes

CLEAN 'N GREEN	A\$10
PEANUTELLA THICKSHAKE	A\$10
ICED DRINKS W/ ICE CREAM	A\$6
ICED DRINKS OVER ICE	A\$6

Cocktails / Mixed Drinks

BOMBAY GIN TONIC W/ LIME	A\$10
J.W DOUBLE BLACK SCOTCH DRY	A\$10
VODKA APEROL GRAPEFRUIT (ICED)	A\$12
666 VODKA LEMON LIME BITTERS	A\$12

Gourmet Cold Platters

ANTIPASTO PLATTERS*	
FRESH SEASONAL FRUIT PLATTER*	
ASSORTED IMPORTED LOCAL GOURMET CHEESES FRESH FRUIT BOARD*	
VEGETABLE CRUDITÉ PLATTER (MIX OF RAW VEGIES)	

Little Treats/ Mini Delights

SWEET GOURMET HOUSE TARTLETS	
BREAKFAST YOGHURT CUPS	
FRIANDS*	

PIECES PETITES

Assorted Items / Sweets

MONTE CARLOS BISCUITS	
BOMBOLONE DONUTS	
ALMOND FLAKED BISCUITS*	
MELOMAKARANO	

Salads

SOUVLAKI SALAD	A\$20
ANCIENT GRAIN (HOUSE RECIPE MIX)	
ASSORTED GOURMET ROASTED VEGIES	
GREEK SALAD	
ROASTED PUMPKIN BEETROOT	

From the grill

COCKTAIL MINI BEEF BURGERS	
SLIDERS BRIOCHE BURGERS	
SKEWERS MEAT*	
SKEWERS SPANISH	
SKEWERS VEGGIE	

Juices

SUMMER GOOSE	A\$8
SPARKLING GREEN	A\$8
THE HEALTH TONIC	A\$8
C.A.B.A.L.A HEALTH MIX	A\$8
ORGANIC BOTTLED JUICES	A\$5

Other Info

AT THE GREEN GOOSE WE UNDERSTAND THAT EVERY FUNCTION EVENT IS UNIQUE.

The Green Goose Menu



WE WILL TAILOR THE EVENT TO SUIT MEET YOUR REQUIREMENTS AND HENCE PRICES WILL VARY BASED ON YOUR NEEDS AND THE TYPE OF EVENT ARRANGED.

WE WILL BE HAPPY TO DISCUSS AND DESIGN A MENU THAT WILL SUIT YOUR SPECIAL UNIQUE EVENT ENSURE A PLEASANT EVENING.

CONFIRM BOOKING 50% DEPOSIT IS REQUIRED IN ORDER TO SECURE A DATE

CONFIRM BOOKING BALANCE OF PAYMENT IS REQUIRED MIN. 7 DAYS PRIOR TO FUNCTION EVENT ARRANGED ON OFF SITE

Sit Down / Intimate Dinner Style Event

THIS IS BASED ON A PER PERSON SPEND WITH A MINIMUM OF 12 PEOPLE REQUIRED.

AN EXCLUSIVE TAILORED MENU WILL BE DESIGNED TO SUIT YOUR SPECIFIC REQUIREMENTS, BASED ON THE OCCASION THAT IS BEING CELEBRATED.

THIS WILL BE ORGANISED WITH OUR HEAD CHEF DURING DISCUSSIONS WITH THE PERSON ARRANGING THE EVENT.

3 COURSE DINNER EVENT (ENTRÉE, MAIN DESSERT) W/ DRINKS FOR THE TABLE

4 COURSE DINNER EVENT (ENTRÉE, 1ST COURSE, MAIN COURSE DESSERT) W/ DRINKS FOR THE TABLE

These types of dishes are being served

CHICKEN BREAST A\$5
BURGER
TOSTADAS

SOUP

PANINI

Side dishes

FREE RANGE EGG

ROASTED ROMA TOMATOES, SAUTÉED BABY SPINACH

AVOCADO, BACON, CHORIZO, THYME ROASTED MUSHROOM, SMOKED SALMON, BAKED BEANS

BLACK PUDDING, WHITE PUDDING, SMASHED AVO W/ FETA LEMON

POACHED EGG

APPLE SLAW

Beers / Ciders

PALE ALE, BARROW BOYS A\$9

DARK ALE, WHITE RABBIT A\$9

PILSNER, HAWTHORN A\$9

INDIA PALE ALE, KARL STRAUSS TOWER 10 A\$10

CRISP APPLE CIDER 5 SEEDS A\$8

PEAR CIDER, BULMERS A\$8

Cold Items

PROSCIUTTO MELON WRAPS*

PROSCIUTTO ASPARAGUS ROLL UPS*

ZUCCHINI CORN FRITTERS MINI*

POTATO PUMPKIN LATKES MINI*

MINI SALAD CUPS ASSORTED*

SAVOURY GOURMET TARTLETS

Bocastle Gourmet Range

MINI GOURMET PIES

The Green Goose Menu



MARINATED STICKY CHICKEN RIBS

STEAMED CHICKEN SHIITAKE
MUSHROOM DUMPLINGS

CHICKEN GOUJONS PARMESAN
CRUSTED*

SAUSAGE ROLLS MINI (HOUSE MADE)

QUICHES MINI (HOUSE MADE)

Take Home Cold Packs

CEVAPI (BEEF)

SKEWERS KEBABS*

VEGETARIAN PASTIES

STUFFED ZUCCHINI BOATS

VEGGIE PATTIES (PORCINI PUMPKIN)

LASAGNA BLOCKS

Breakfast Boards / Spreads

MINI FRIANDS*

MINI TORSADE

MINI HOT CROSS BUNS (SEASONAL
TBC)

MINI CHOCOLATE BROWNIE SQUARES

MINI BREAKFAST BARS (HEALTHY
BREKKY BAR)

MINI BANANA BANANA BLUEBERRY
BREAD PIECES

Non alcoholic drinks

SAN PELLEGRINO A\$4

SPARKLING WATER

COKE ZERO

SPRITE

LEMON

CHAI

WATER

Gourmet Cakes To Order

BAKED RICOTTA CHEESECAKE*
SIGNATURE CAKE

LAMINGTON GOURMET CHOCOLATE
CAKE*

CHOCOLATE LAYERED MUD CAKE*

BLACK FOREST CAKE*

LESNIK TORTE*

CITRON TART*

NAKED SPONGE CAKE

PERSONALIZED PLAQUE A\$15

Dessert

TUTTI FRUTTI A\$9

AFFOGATO A\$7

CHEESE PLATTER*

DESSERT CUP

MINI MUFFINS

TIRAMISU*

FRUIT FLAN

LEMON MERINGUE TART*

VANILLA SLICE A\$65

Hot Items

COCKTAIL SALMON PATTIES*

COCKTAIL MUSHROOM PATTIES

COCKTAIL TUNA PATTIES*

COCKTAIL PUMPKIN PATTIES

PEKING DUCK PANCAKE WRAPS

STUFFED CRUMBED MUSHROOMS

PRAWN CONES – DEEP FRIED

The Green Goose Menu

MEDITERRANEAN MEATBALLS: VEAL 'N
' PARMESAN*

SAFFRON ARANCINI BALLS PARMESAN
CRUMBED

Wines

MT MONSTER NV BRUT SPARKLING
SA A\$8

CROSER NV ADELAIDE HILLS A\$12

TENUTA CA' BOLANI PROSECCO
DOC ITALY A\$9

JIP JIP SAUVIGNON BLANC 2015 SA A\$9

MONKEY BAY CHARDONNAY 2014
NZ A\$8

MR MICK RIESLING 2013 SA A\$9

MCW 480 PINOT GRIGIO 2017 NSW A\$9

TIGHTROPE WALKER PINOT NOIR
2015 VIC A\$10

WYNNS CAUB SAUV 2015 SA A\$9

FANTINI SANGIOVESE 2015 IGT A\$9

CAMPO VIEJO TEPRANILLO DOC
2014 ESP A\$9

MCW 480 HILLTOPS SHIRAZ 2015
NSW

A\$9

Dishes are prepared with



PEPPERMINT

AVOCADO

WE HAVE

POTATO

EGG

BACON

MUSHROOMS

CHOCOLATE

RASPBERRY

EGGS

ZUCCHINI

SPINAT

CHEESE

CRUDE

FRUIT

GARLIC

KALE

The Green Goose Menu



The Green Goose

7 Station St, Malvern,
Stonnington, Victoria 3144,
Australia, Glen Eira

Opening Hours:
Sunday 8:00-16:00
Monday 7:00-16:00
Wednesday 7:00-16:00
Thursday 7:00-16:00
Friday 7:00-16:00
Saturday 7:30-16:00

Made with menulist.menu

