

CHEFS SUGGESTION

\$42PP

Not available on public holidays

TO START *Your choice of one of the following:*

Panko eggplant chips coated with herb fetta and sumac yogurt V

Green pea and cheddar croquettes with tomato aioli and micro herbs V

Semolina dusted calamari with green peppercorn aioli and pickled seasonal vegetables DF

TO FOLLOW *Your choice of one of the following:*

Warm kipfler potato salad with cherry tomatoes, kalamata olives, green beans, roasted red onion, pepper aioli and a beer batter poached egg

Confit duck and mixed mushroom risotto with spinach, roasted almond and fetta crumbs GF

Prosciutto wrapped chicken breast with pea croquettes, pumpkin puree, roasted mushroom and Shiraz jus

Crispy pork belly, globe artichoke puree, potato rosti, spiced ricotta, beetroot glaze and thyme jus GF

TO FINISH *Your choice of one of the following:*

Raspberry and vanilla bean brulee with short bread biscotti

Warm butterscotch pudding with caramel anglaise and vanilla ice cream

Double choc fudge brownie with chocolate sauce and chantilly cream

Having a function?

Ask our friendly staff about our function packages for 50% off room hire!

All prices are GST inclusive. Please be advised we do not split bills. Please note that all menu items are subject to seasonal availability.

Any specific dietary requirements, please advise one of our staff and our Chef will make any necessary change to accommodate.

Please note that we have a 10% surcharge for the total bill on public holidays.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

STARTERS

Semolina dusted calamari with green peppercorn aioli and pickled seasonal vegetables DF	\$12.5
Panko eggplant chips coated with herb fetta and sumac yogurt V	\$11.5
Green pea and cheddar croquettes with tomato aioli and micro herbs V	\$12.5
Charcuterie board of prosciutto, salami, fried chorizo, pistachio kernels, brie wedge and crackers GF	\$15
Korean style chicken ribs with sesame seeds and spring onion threads DF	\$13
Slow cooked duck and kale arancini with red pepper aioli and herb décor	\$13

PHOENIX FAVOURITES

Toasted garlic bread V	\$7
Add cheese	\$2
Add cheese and chilli	\$2.5
Warm olive oil foccacia with trio of homemade dips V	\$12
Soup of the day with a bread roll	\$10

KIDS MEALS

\$12.5

12 years and under - includes a main meal, drink and dessert

Fish and chips DF	Pasta bolognese	Crispy calamari and chips DF
Cheeseburger and chips	Nuggets and chips	Grilled chicken salad GF/DF

KIDS DESSERTS

Creamy chocolate mousse
Vanilla ice cream with chocolate or strawberry topping V/GF
Fruit salad

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S A L A D S

Caesar salad of cos lettuce leaves, bacon, shaved parmesan, garlic croutons and a poached egg	\$18
Beetroot and chickpea salad with maple glazed pumpkin, spinach, shaved parmesan, citrus dressing and baguette croutons V	\$17
Warm kipfler potato salad with cherry tomatoes, kalamata olives, green beans, roasted red onion, pepper aioli and a beer battered poached egg V	\$17
Add chicken	\$4
Add calamari	\$5.5
Add pea and cheddar croquettes	\$4
Add eggplant chips	\$4

F R O M T H E P A N S

Spiced Seafood risotto with Morten bay bug, squid, prawns, chunky tomatoes and fresh herbs GF	\$29
Penne pasta with mushroom and kale in a pesto cream sauce topped with baguette croutons V	\$21
Add chicken	\$2.5
Baked homemade gnocchi with chorizo, spinach, roasted peppers and Napoli with brie cheese	\$24
Confit duck and mixed mushroom risotto with spinach, roasted almonds and fetta crumbs GF	\$25
Spiced chickpea and seasonal vegetable curry with steamed rice and roti bread VG	\$21

M A I N C O U R S E

Chicken parma topped with tomato Napoli, ham, mozzarella with side salad and chips	\$24.5
Crispy beer battered fish and chips with fresh lemon, gherkin and herb mayo and a side salad DF	\$22
Pan fried barramundi with coconut rice, red curry sauce, steamed green beans, grilled pineapple and chilli decor GF	\$30
Prosciutto wrapped chicken breast with pea croquettes, pumpkin puree, roasted mushroom and Shiraz jus	\$27
12 hours slow cooked beef ribs with parsnip cream, sautéed kipfler potatoes, kale and corn GF	\$32
Crispy pork belly, globe artichoke puree, potato rosti, spiced ricotta, beetroot glaze and thyme jus GF	\$31

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FROM THE GRILL

250g Angus Eye of rump

\$33

Darling downs Queensland, grain fed, MSA graded, aged 8 weeks

300g Porterhouse

\$36

Black Angus beef, Queensland pasture fed, aged 6 weeks

400g Ribeye

\$40

Angus beef, Western Districts of Victoria, pasture fed, aged 6 weeks

All steaks are seared on our open flame grill and cooked to your liking and served with your choice of 1 green, 1 starch and 1 sauce:

Greens:

Starch:

Sauce:

Petit salad V/DF

Mash potato GF

Red wine jus and garlic herb butter

Steamed vegetables V

Seasoned steak fries DF

Crushed peppercorn jus

Mushroom jus

Gravy

Condiment charge

\$1

Red wine jus, Mushroom jus & peppercorn jus

\$3

SIDES TO SHARE

\$6.5

Crispy seasoned steak fries and garlic herb aioli DF

Garden salad dressed with citrus vinaigrette V/GF/DF

Seasonal steamed vegetables with herb butter V/GF

Roasted beetroot, chickpea and parmesan salad V/GF

Buttery mash with gravy/shiraz jus

DESSERTS

\$9.9

Raspberry and vanilla bean brulee with short bread biscotti

Warm butterscotch pudding with caramel anglaise and vanilla ice cream

Double choc fudge brownie with chocolate sauce and Chantilly cream

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SENIORS MENU

Lunch: Monday - Sunday \$5 seniors voucher available Monday - Friday lunches only

Dinner: Sunday - Thursday

Not available Friday and Saturday nights and public holidays

Option 1 - Entree and Main course	\$16
Option 2 - Main course and Dessert	\$16
Option 3 - All 3 courses	\$20

ENTREES

Garlic bread

Soup of the day with a bread roll

MAINS

Traditional fish and chips (battered or grilled) served with gherkin herb mayo and a petit salad

Chicken schnitzel with seasoned chips and a petit salad (add parma topping \$2.50)

Caesar salad of cos leaves, bacon, shaved parmesan, garlic croutons and a poached egg

Penne pasta with chicken and kale in a pesto cream sauce

Prosciutto wrapped chicken breast with potato mash, green peas, chicken gravy and baguette croutons

Shepherd's pie of slow cooked lamb mince topped with potato mash and cheese

DESSERTS

Creamy chocolate mousse GF

Mixed fruit salad with Chantilly cream

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