

## STARTERS

Grilled haloumi with balsamic strawberries and micro herbs V/GF	<b>\$12</b>
Lemon pepper calamari with confit garlic aioli and chilli jam DF	<b>\$12.5</b>
Southern style chicken ribs with sweet corn salsa and garlic aioli	<b>\$12.5</b>
Panko crumbed prawns with smashed avocado and red wine glaze	<b>\$14</b>
Parmesan crumbed zucchini with chilli and lime mayo V	<b>\$11.5</b>
Mac, cheese and smoked bacon fritters with bbq aioli and micro herbs	<b>\$12</b>
Duo bruschetta:	<b>\$12.5</b>
Tomato and basil V	
Hot salami, fetta and balsamic glaze	

## PHOENIX FAVOURITES

Toasted garlic bread V	<b>\$7</b>
Add cheese	<b>\$2</b>
Add cheese and chilli	<b>\$2.5</b>
Warm Turkish bread with trio of homemade dips V	<b>\$11</b>
Soup of the day with grilled sourdough	<b>\$10</b>

## 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 GF
Vanilla ice cream with chocolate or strawberry topping V/GF

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

## SALADS

Caesar salad of cos leaves, bacon, shaved parmesan, garlic croutons and a poached egg	<b>\$18</b>
Watermelon salad with fetta, cucumber, rocket, roasted onion, balsamic glaze and olive croutons V	<b>\$17</b>
Mixed rice salad with green peas, roasted sweet potato, sultanas, cherry tomato, coriander and tahini dressing V/VG	<b>\$17</b>
Add chicken	<b>\$4</b>
Add calamari	<b>\$5.5</b>
Add haloumi	<b>\$4</b>

## FROM THE PANS

Seafood laksa with shrimp, squid, scallops and crispy Asian salad	<b>\$27</b>
Penne pasta with pancetta, cherry tomatoes, broccoli, pistachio pesto and fetta cheese	<b>\$22</b>
Homemade ricotta gnocchi with pumpkin cream, asparagus, roasted peppers and basil oil V	<b>\$22</b>
Lamb risotto with roasted sweet potato, green peas, and shaved parmesan GF	<b>\$24</b>
Roasted butternut pumpkin, chicken and onion risotto with red wine glaze GF	<b>\$23</b>

## MAIN COURSE

Chicken parma topped with tomato Napoli, ham, mozzarella with side salad and chips	<b>\$24</b>
Crispy beer battered fish with fresh lemon, gherkin herb mayo with side salad and chips DF	<b>\$21.5</b>
Pan seared salmon with green spinach puree, smashed pumpkin, red wine reduction and crispy pancetta GF	<b>\$30</b>
Traditional butter chicken with steamed rice, garlic naan bread and cucumber yoghurt	<b>\$23.5</b>
Pan fried chicken breast with red capsicum puree, potato fondant, crispy zucchini and basil oil	<b>\$26</b>
Slow cooked lamb with pan fried semolina, asparagus spears, harissa yoghurt, lamb jus and olive croutons	<b>\$30</b>

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

## FROM THE GRILL

### 250g Angus Eye of rump

**\$34**

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

### 300g Porterhouse

**\$38**

Black Angus beef, Queensland pasture fed, aged 6 weeks

### 400g Ribeye

**\$42**

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

## SIDES TO SHARE

**\$6.5**

Crispy seasoned steak fries and garlic herb aioli DF

Garden salad dressed with citrus vinaigrette VG/GF

Seasonal steamed vegetables with herb butter V/GF

## EXTRAS

Red wine jus, Mushroom jus and Peppercorn jus

**\$3**

Gravy

**\$2**

Aioli

**\$1**

## DESSERTS

**\$9.9**

Chocolate and peanut butter mousse dome with chocolate fudge sauce and vanilla ice cream

White chocolate and raspberry cheesecake, white chocolate shard and mixed berry coulis

Lemon meringue pie with whipped cream and mixed berry coulis

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

## 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 - Soup of the day and Main course	<b>\$16</b>
Option 2 - Main course and Dessert	<b>\$16</b>
Option 3 - All 3 courses	<b>\$20</b>

## ENTREE

Garlic bread

Soup of the day with toasted bread

## 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, cherry tomatoes, pistachio pesto and fetta cheese

Pan fried chicken breast with potato mash, green peas, red wine jus and olive croutons

## DESSERTS

Creamy chocolate mousse GF

Pavlova, mixed berry coulis and whipped cream GF

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