

STARTERS

Choose any three to share for \$32

Grilled halloumi, pineapple with balsamic glaze and tomato salsa V	\$12
Crumbed green olives with feta, balsamic mayo and micro herbs V	\$12
Crispy polenta calamari with garlic aioli and green tomato relish DF	\$12
Crispy chicken ribs with peri peri sauce and grilled corn salsa DF	\$12
Peking duck spring rolls with chilli caramel and Asian salad DF	\$13
Stuffed whole baby calamari with chorizo, cooked in Napoli sauce served with Turkish bread DF	\$15
Duo of bruschetta	\$12
Tomato and basil	
Hot salami, feta and balsamic glaze	

PHOENIX FAVOURITES

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

KIDS MEALS

\$12.5

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

Fish and chips DF	Pasta bolognese	Crispy calamari and chips DF
Sausages, mash and gravy	Nuggets and Chips	

KIDS DESSERTS

Creamy chocolate mousse GF
Vanilla ice cream with choice of topping V/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

SALADS

Caesar salad of cos leaves, bacon, shaved parmesan, garlic croutons and a poached egg	\$18
Roasted winter root vegetable salad of pumpkin, baby carrots, beetroot, radish, pistachio, truffle dressing and grilled halloumi V/VGO	\$19
Pulled lamb salad with fresh rocket, herb croutons, cherry tomatoes, cucumber and onions, served with hummus and cumin dressing	\$23
Add chicken	\$4
Add calamari	\$5.5

FROM THE PANS

Spiced seafood risotto of prawns, calamari, black mussels, fresh tomato and herbs GF	\$28
Homemade ricotta gnocchi with slow cooked beef bolognese, sopressa salami and aged parmesan	\$24
Mushroom tortellini with 3 cheese cream sauce, roasted peppers and pistachio pesto V	\$23
Slow cooked lamb and pumpkin risotto with baby spinach and crumbled feta GF	\$25
Hokkein noodles with chicken, broccoli tossed with hoisin, chilli and soy VO/VGO	\$23

MAIN COURSE

Chicken parma topped with tomato Napoli, ham, mozzarella with side salad and chips	\$23
Beer battered fish and chips with fresh lemon, gherkin and herb mayo and side salad DF	\$21
Pan seared salmon with cauliflower cream, garlic smashed chats, spinach, tomato drizzle and herb croutons	\$31
Braised pork short ribs with celery sticks, grilled corn, fried potatoes and whisky BBQ sauce GF/DF	\$32
Braised lamb shank with potato mash, sauteed sprouts, bacon, lamb jus and beetroot wafer GF	\$31
Pan fried chicken breast with white truffle polenta, caponata, red wine jus and pistachio pesto GF	\$27
Tender beef, pumpkin and date tagine with pearl couscous, beetroot yoghurt and warm bread	\$24

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 Darling downs Queensland, grain fed, MSA graded, aged 8 weeks	\$34
300g Porterhouse Black Angus beef, Queensland pasture fed, aged 6 weeks	\$38
400g Ribeye Angus beef, Western Districts of Victoria, pasture fed, aged 6 weeks	\$42

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

Greens:	Starch:	Sauce:
Side salad V/DF	Mash potato GF	Red wine jus and garlic herb butter
Steamed vegetables V	Seasoned steak fries DF/GF	Crushed peppercorn jus
		Mushroom jus
		Gravy

Gravy	\$2
Red wine jus, Mushroom jus and Peppercorn jus	\$3

SIDES TO SHARE

Crispy seasoned steak fries and garlic herb aioli V	\$6.5
Garden salad dressed with citrus vinaigrette VG/GF	
Seasonal steamed vegetables with herb butter V/GF	
Roasted winter root vegetable salad of pumpkin, beetroot, baby carrots and feta V/GF	

DESSERTS

Chocolate and peanut butter mousse dome with chocolate fudge sauce and vanilla ice cream	\$9.9
Warm bread and butter pudding with cinnamon anglaise and chocolate ice cream	
Baked New York cheesecake with berry coulis sauce and shortbread biscuit	

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

Available Monday - Thursday lunch and dinner

Friday - Sunday lunch only (Not available on public holidays)

Option 1 - Soup of the day and Main course

\$16

Option 2 - Main course and Dessert

\$16

Option 3 - All 3 courses

\$20

Each option includes a \$5 venue voucher at lunch only. No venue voucher with evening meals.

ENTREE

Soup of the day with toasted sourdough

MAINS

Beer battered fish and chips (or grilled) served with gherkin and herb mayo and a side salad

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

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

Penne pasta with 3 cheese cream sauce, roasted peppers and pistachio pesto (add chicken \$2.50)

Pan fried chicken breast with potato mash, steamed veg and red wine jus GF

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