

## CHEFS SUGGESTION

**\$42PP**

Not available on public holidays

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

Szechuan salt and pepper calamari, confit garlic aioli and pickled cucumber DF

Pan fried halloumi cheese with charred winter vegetables drizzled with vincotto V/GF

Pumpkin and goats cheese arancini with red pepper aioli and micro herbs

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

Warm prawns and calamari salad with avocado, cucumber, red pepper aioli and beetroot décor DF/GF

Risotto of pork meatballs with broad beans, spinach and feta crumbs GF

Twice cooked pork belly with creamed carrots, potato rosti, broccolini, red wine jus and beetroot ricotta GF

Prosciutto wrapped chicken breast with pumpkin and goat cheese arancini, green pea puree, baby carrots and rich peppercorn jus

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

Raspberry and white chocolate brulee with short bread biscotti

Warm carrot and walnut pudding with vanilla anglaise

Spiced apple cake with caramel sauce and vanilla ice 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

Szechuan salt and pepper calamari, confit garlic aioli and pickled cucumber DF	<b>\$12</b>
Soft tacos of battered fish soft tacos with smashed avocado and salsa fresca DF	<b>\$12</b>
Pan fried halloumi cheese with charred winter vegetables drizzled with vincotto V/GF	<b>\$12</b>
Pumpkin and goats cheese arancini with red pepper aioli and micro herbs	<b>\$12</b>
Korean style chicken ribs with sesame seeds and spring onion DF	<b>\$13</b>
Charcuterie board of prosciutto, salami, fried chorizo, smoked almonds, brie wedge and warm bread	<b>\$15</b>

## PHOENIX FAVOURITES

Toasted garlic bread V	<b>\$7</b>
Add cheese	<b>\$2</b>
Add cheese and chilli	<b>\$2.5</b>
Soup of the day with a bread roll	<b>\$10</b>
Trio of homemade dips and sesame Turkish bread V	<b>\$12</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	Cold 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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## SALADS

Chef's salad of crispy cos, ham, chicken, boiled egg, parmesan and confit garlic dressing GF	<b>\$18</b>
Grilled beef salad of wombok, Asian vegetables, black vinegar dressing and cassava crackers DF	<b>\$19</b>
Warm prawns and calamari salad with avocado, cucumber, red pepper aioli and beetroot décor DF/GF	<b>\$21</b>

## FROM THE PANS

Asian fried rice with mixed vegetables, hoisin and soy, cassava crackers and bean shoot salad VG/DF/GF	<b>\$20</b>
Orecchiette pasta with pumpkin, broccoli and semi dried tomatoes in a white wine cream sauce with beetroot décor V (Add chicken \$2.50)	<b>\$21</b>
Baked homemade gnocchi with chorizo, spinach, roasted peppers and Napoli with brie cheese	<b>\$24</b>
Risotto of pork meatballs with broad beans, spinach and feta crumbs GF	<b>\$23</b>
Thai green chicken curry cooked with eggplant, Thai basil served with steamed rice and roti canai	<b>\$23.5</b>
Seafood risotto with Moreton bay bug, squid, prawns, chilli, garlic and chunky tomatoes GF	<b>\$29</b>

## MAIN COURSE

Beer battered fish and chips with fresh lemon, gherkin/herb mayo and a side salad DF	<b>\$22</b>
Chicken Parma topped with Napoli, ham, mozzarella with side salad and chips	<b>\$24.5</b>
Prosciutto wrapped chicken breast with pumpkin and goats cheese arancini, green pea puree, baby carrots and rich peppercorn jus	<b>\$27</b>
Pan fried barramundi with potato and prawn crush, tomato braised green beans and vincotto GF	<b>\$30</b>
Sous Vide lamb rump on cauliflower cream, tomato and cheese polenta, spinach and red wine jus GF	<b>\$30</b>
Twice cooked pork belly with creamed carrots, potato rosti, broccolini, red wine jus and beetroot ricotta GF	<b>\$31</b>

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## FROM THE GRILL

### 300g Porterhouse

**\$36**

Black Angus beef, Queensland pasture fed, aged 6 weeks

### 400g T-Bone

**\$38**

Angus beef, Western Districts of Victoria, pasture fed, aged 5 weeks

### 400g Ribeye

**\$40**

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

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

Greens:

Petit salad VG/DF/GF

Steamed vegetables V

Starch:

Mash potato V/GF

Seasoned steak fries DF

Sauce:

Red wine jus and garlic herb butter GF

Crushed peppercorn jus GF

Mushroom jus GF

Gravy

Aioli and tomato sauce condiment charge

**\$1**

Gravy

**\$2**

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 VG/GF/DF

Seasonal steamed vegetables with herb butter V/GF

Buttery mash with rich gravy sauce

## DESSERTS

**\$9.9**

Raspberry and white chocolate brulee with short bread biscotti

Warm carrot and walnut pudding with vanilla anglaise

Spiced apple cake with caramel fudge sauce and vanilla ice cream

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## **S E N I O R S   M E N U**

**Lunch: Monday - Sunday**

**Dinner: Sunday - Thursday**

**Not available Friday and Saturday nights and public holidays**

*Monday - Friday lunches: Complimentary house beer, wine or soft drink with senior 2 or 3 courses*

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

## **E N T R E E S**

Garlic bread

Soup of the day with a bread roll

## **M A I N S**

Battered or grilled fish served with lemon, tartare sauce chips and salad

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

Chef's salad of crispy cos, ham, chicken, boiled egg, shaved parmesan and confit garlic dressing

Orecchiette with chicken, pumpkin and broccoli in a white wine cream sauce

Prosciutto wrapped chicken breast with potato mash, green peas, chicken gravy and beetroot décor

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

## **D E S S E R T S**

Creamy chocolate mousse GF

Fruit salad with Chantilly cream

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