

SHARING PLATES

GARLIC & HERB BREAD (V)	8
ADD CHEESE	2
BRUSCHETTA (2) (V, VO)	12
W TOMATO, BASIL, ONION SALSA & BOCCONCINI	
KOREAN CHICKEN WINGS (8)	16
W CHILLI SAUCE, SPRING ONION & SESAME SEEDS	
ARANCINI (3) (V)	15
W ROASTED PUMPKIN, SPINACH, FETA, COLESLAW & SWEET CHILLI MAYO	
MOZZARELLA STICKS (6) (V)	12
W HERB AIOLI	
NACHOS (V, GF)	14
W CHEESE, TOMATO SALSA, SOUR CREAM, JALAPEÑO & GUACAMOLE	
ADD BEEF CON CARNE	4
PAN FRIED PRAWN GYOZA (6)	16
W SWEET & SOUR SAUCE	
TRIO OF DIPS (GFO, V)	13
W FLAT BREAD	
EXTRA BREAD	3
CRISPY CHICKEN BAO (2)	13
W ASIAN SLAW & GARLIC CHILLI AIOLI	
LEMON PEPPER CALAMARI (GFO)	16
W SAFFRON BURNT LIME MAYO	

BURGERS

WAGYU BEEF	22
PRIME WAGYU PATTIE, COS LETTUCE, CHEESE, BACON, TOMATO, GHERKIN, AIOLI & CHIPS	
VEGGIE (V)	21
COS LETTUCE, TOMATO, BEETROOT, CUCUMBER, SWEET MAYO & CHIPS	
FRIED CHICKEN	22
COLESLAW, JALAPEÑO, SPICED HERB MAYO & CHIPS	

MAINS

BATTERED FISH & CHIPS (GFO)	25
W GARDEN SALAD & TARTARE SAUCE	
LEMON PEPPER CALAMARI (GFO)	28
W GARDEN SALAD, CHIPS & BURNT LIME MAYO	
CHICKEN PARMA	27
W GARDEN SALAD & CHIPS	
CHICKEN SCHNITZEL	25
W GARDEN SALAD, CHIPS & CHOICE OF GRAVY	
FRENCH CUT CHICKEN BREAST (GF)	29
W MASH, PEAS, BROCCOLINI & GRAVY	
PARMESAN & HERB CRUSTED SALMON (GFO)	32
W SAFFRON MASH, GREEN BEANS & SALSA VERDE	
SPAGHETTI BOLOGNESE	22
W FRESH HERBS & SHAVED PARMESAN	
LINGUINE CARBONARA	23
W MUSHROOM, BACON, ONION, GARLIC CREAM SAUCE & SHAVED PARMESAN	
VEGETABLE LINGUINI (V, VO)	26
W ROASTED PEPPER, CHERRY TOMATOES, MUSHROOM, PUMPKIN, SPANISH ONION, SPINACH, TOSSED IN OLIVE OIL & CRUMBLLED FETA	
PRAWN & CHORIZO SPAGHETTI	30
W CHERRY TOMATOES, BASIL, SPANISH ONION & NAPOLI SAUCE	
CHICKEN RISOTTO (GF)	25
W SWISS MUSHROOM, ONION, PEAS & PARMESAN	
PUMPKIN & SAGE RAVIOLI (V)	23
W CREAMY GARLIC BUTTER SAUCE & PARMESAN	
BUTTER CHICKEN	25
W BASMATI RICE & ROTI BREAD	

GRILL

**ALL STEAKS MSA GRASS FED
COOKED TO YOUR LIKING & SERVED WITH GARDEN SALAD & CHIPS**

GLUTEN FREE OPTION AVAILABLE ON ALL STEAKS

300G PORTERHOUSE	220G EYE FILLET	250G SCOTCH FILLET
41	42	45

SIDES & SAUCES

SWEET POTATO FRIES (V)	11	CREAMY MASH (GF, V)	6
W SWEET CHILLI MAYO			
POTATO WEDGES (V)	11	SAUTÉED SEASONAL VEGETABLES (VO, GF)	8
W SWEET CHILLI & SOUR CREAM			
GARDEN SALAD (GF, V, VO)	5	SAUCES (GF)	3
		GRAVY, MUSHROOM, PEPPERCORN, GARLIC BUTTER, AIOLI, MUSTARD, SALSA VERDE, SWEET CHILLI MAYO, BURNT LIME MAYO, CHIPOTLE MAYO	
CHIPS (V)	8		
W AIOLI			

SALADS

QUINOA SALAD (VO, V, GF)	21
ROASTED BEETROOT, PUMPKIN, CHERRY TOMATOES, WALNUTS, ROCKET, DRIED CRANBERRIES, CRUMBLLED FETA & POMEGRANATE DRESSING	
ADD GRILLED CHICKEN	5
GRILLED CALAMARI SALAD (GF)	23
W ROCKET SLAW, CRISPY SHALLOTS, SESAME SEEDS & BURNT LIME MAYO	
CRUMBED CHICKEN SALAD	20
W SEMI DRIED TOMATOES, ROCKET, SHAVED PARMESAN, MAYO & WALNUTS	

DESSERTS

VANILLA ICE-CREAM (1 SCOOP)	3
CAKE SELECTION	11
PLEASE SEE OUR FRIENDLY STAFF FOR TODAY'S SELECTION, SERVED W ICE CREAM	

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

THE PHOENIX HOTEL

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GF GLUTEN FRIENDLY V VEGETARIAN

GFO GLUTEN FRIENDLY OPTION VO VEGAN OPTION



***PHOENIX
HOTEL***