

## BREAD & DIPS

### Roasted Garlic Pizza Bread | 9.9

With rosemary, parmesan & sea salt | GFO

### Blue Cheese Pizza Bread | 11.9

With pear, caramelised onions & toasted walnuts | GFO

*Gluten free bases available for an extra | 2.5*

## ENTREES & SHARING PLATES

### Seafood Chowder | 16.9

Homemade creamy seafood chowder served with toasted ciabatta bread

### Prawn and Chorizo | 21.5

Pan fried prawn and Spanish chorizo, garlic, lemon, coriander, red chilli, olive oil and served with crusty bread | GFO

### Calamari | 17.9

Salt & pepper fried calamari, served with a ginger coriander & lime mayo | GFO

### Pork Belly Bites | 18.9

Oven roasted pork belly served with apple sauce, sticky hoisin and sesame sauce | GF

### Beef Quesadilla | 19.9

Slow cooked beef cheek, Cajun spices, Tortilla bread, Mexican salsa and sour cream

### Antipasto Platter (for 2 – 4 people) | 36.5

Wagyu beef strips, Smoked salmon, pepperoni, Brie, Creamy Blue cheese, smoked cheese, Crackers, Ciabatta, Feta served with balsamic and olive oil | GF

GFO – Gluten Free Available

Please advise your server if you have a dietary requirement.  
We are happy to accommodate your needs

# SALADS

## Spinach Curry Salad | 24.0

Marinated baby spinach, fried tofu, cashews, mango, curry mayo dressing | **V** | **GFO**  
[Add Chicken | 4.0]

## Calamari Salad | 25.9

Salt & pepper fried calamari served on salad greens, cucumber, tomato, feta, red onions and Kalamata olives, drizzled with a ginger coriander lime mayo | **GFO**

## Phoenix Beef Salad | 27.9

Marinated strips of Wagyu Beef served on salad greens, avocado, roasted peppers, cured onions, cashews & flash fired crumbed camembert cheese, plum sauce, drizzled with cranberry & lime vinaigrette | **GFO**

**V** – Vegetarian    **GF** – Gluten Free Available

# FRIES

All served with tomato sauce & aioli

### French Fries

Large | 7.9  
Small | 4.9

### Chunky Kumara

Large | 9.9  
Small | 6.9

### Beer Battered

Large | 8.9  
Small | 5.9

### Curly Fries

Large | 9.9  
Small | 6.9

Bucket of Onion Rings | 9.9

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# GOURMET BURGERS

All served with fries

## Angus Burger | 22.5

Angus beef patty, bacon, Smoked cheese, red onion, pickle, tomato, lettuce, onion marmalade & aioli

*\*Beer Pairing*  *Original*

**Make it a Double Angus Burger | 27.5**

## Phoenix Quad Pork Burger | 24.5

Pork schnitzel, pork belly, streaky bacon, pulled pork, beer battered onion rings, apple sauce with apple slaw & aioli

*\*Beer Pairing*  *Crushed Apple Cider*

## Grilled Chicken Burger | 21.9

Smoked maple, lime & dill marinated chicken breast, bacon, brie cheese, guacamole, baby spinach, tomato & aioli

*\*Beer Pairing*  *Pilsner*

## Veggie Burger | 21.9

Crumbed Veggie patty with smoked cheddar, lettuce, tomato, pickled ginger, red onion, tomato relish & tahini yoghurt

*\*Beer Pairing*  *Radler or XPA*

# STEAK N RIBS

## Aged Porterhouse Steak 270gram | 34.9

Porterhouse steak prepared to perfection served with roasted potato with your choice of blue cheese sauce, creamy mushroom, garlic butter, peppercorn or béarnaise sauce

*\*Wine Pairing Mills Reef Reserve Merlot Malbec*

## Aged Angus Ribeye Steak 320gram | 37.9

Ribeye steak prepared to perfection served with roasted potato or mashed potato with your choice of blue cheese sauce, creamy mushroom, garlic butter, peppercorn or béarnaise sauce

*\*Wine Pairing Rabbit Ranch Pinot Noir*

## Full Rack of Pork Ribs | 34.9

Pork ribs oven baked & cooked to perfection served with salad & fries

*\*Beer Pairing*  *Pale Ale*

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# MAIN MEALS



## Market Fish N Chips | 25.9

Monteith's Pilsner beer battered Tarakihi, served with house salad, fries & tartare sauce | GF [ Available pan-fried or crumbed]

**\*Wine Pairing Wairau River Sauvignon Blanc**

## Roasted Corn-Fed Chicken | 31.9

Free range chicken breast served with broccoli and cauliflower gratin, creamy blue cheese sauce and roasted cherry tomato | GF

**\*Wine Pairing Lake Chalice Sauvignon Blanc**

## Roasted Pork Belly | 32.5

Slow cooked roasted pork belly served with parsnip maple cinnamon puree, roasted pumpkin, kumara & roasted hazelnut | GFO

**\*Wine Pairing The Ned Pinot Gris**

## Pasta and Meatballs | 28.9

Beef meatballs over pasta, Neapolitan sauce, parmesan, roasted garlic and pesto crusty bread

## Grilled Salmon | 34.9

Fresh grilled salmon, served with potato and spinach frittata, creamy avocado salsa and roasted peppers | GF

**\*Wine Pairing Wairau River Rose**

## Hawke's Bay Lamb | 32.5

Oven roasted free range lamb rump rubbed in Moroccan spices served on potato boulangere with seasonal baby vegetables finished with rosemary jus | GF

**\*Wine Pairing Barossa Valley Shiraz**

## Beef Cheek | 32.9

Slow cooked beef cheek served with 'homemade' hummus, crispy ciabatta bread, & pine nuts finished with olive oil | GFO

**\*Wine Pairing Mills Reef Merlot Melbec**

# SIDES | 5.5 each

Root Vegetables	Potato Cake	Roast Potatoes
House Salad		Mashed Potatoes

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GF – Gluten Free  
Available

# STONE FIRED PIZZAS

Gluten Free Bases available | 2.5 Half 'n Half available | 2.5

## **The Phoenix | 23.9**

Grilled chicken, bacon, brie, avocado, cashews &  
Cajun mayonnaise or Cranberry swirl

## **Pork Belly | 23.9**

Sticky pork belly, apple, red onion, watercress & chipotle aioli

## **Tex Mex | 23.9**

Cajun rubbed chicken, bacon, red onion, jalapenos, guacamole,  
Mexican salsa, sour cream & corn chips

## **Meat Lovers | 23.9**

Angus beef, chicken, bacon, pepperoni, red onion, hickory smoked  
BBQ sauce

## **Vegetable Lovers | 23.9**

Roasted vegetables, mushroom, red onion, feta, spinach, basil  
pesto | V

## **Prawn | 24.9**

Garlic prawns, cherry tomatoes, feta, lemon zest, caramelised  
onion, fresh coriander

## **The Ultimate | 28.9**

Angus beef, chicken, bacon, pepperoni, Spanish chorizo, pork belly,  
red onion, hickory smoked BBQ sauce topped with beer battered  
onion rings

V - Vegetarian

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