

BREAD & DIPS

Bruschetta | 9.9

Tomato, basil, garlic, olive oil & parmesan cheese served on toasted ciabatta bread with an Italian glaze

Roasted Garlic Pizza Bread | 9.9

With rosemary, parmesan & sea salt

Blue Cheese Pizza Bread | 11.9

With pear, caramelised onions & toasted walnuts

Gluten free bases available for an extra | 2.5

ENTREES & SHARING PLATES

Soup of the Day | 11.9

Ask your friendly wait staff | **GF**

Seafood Chowder | 16.9

Homemade creamy seafood chowder served with toasted ciabatta bread

Calamari | 17.9

Salt & pepper fried calamari, served with a ginger coriander & lime dressing | **GF**

Roasted Pork Belly | 18.9

Oven roasted pork belly served with pumpkin puree & caramelised roasted hazelnuts | **GF**

Chicken Arancini Balls | 17.9

Olive sundried tomato, fresh basil, parmesan & mozzarella cheese served with creamy mushroom puree

Sweet & Sour Meat Balls | 17.9

Meat balls cooked with homemade sweet & sour sauce, topped with parmesan cheese & served with crispy bread | **GF**

Pan Seared Scallops | 21.5

Served with rocket, fennel & finished with orange dressing | **GF**

Antipasto Platter (for 2 – 4 people) | 36.5

Wagyu beef strips, Smoked salmon, Brie, Creamy Blue cheese, Crackers, Ciabatta, Olives, Feta, Relish, Pickles, Basil Pesto

SALADS

Rocket Salad | 23.5

Grilled eggplant, grilled mushroom, cherry tomato, red onion, rocket, grilled halloumi, drizzled with pesto dressing

[Add Chicken | 4.0]

Farmer's Lamb Salad | 27.9

Free range lamb rump, lettuce, tomato, Kalamata olives, red onion, cucumber, oregano, walnuts, finished with goat cheese, drizzled with honey lemon dressing

Calamari Salad | 25.9

Salt & pepper fried calamari served on a Greek salad of mesclun greens, cucumber, tomato, feta, red onions & olives, drizzled with a ginger coriander lime dressing

Chicken Mango Salad 24.9

Grilled chicken tender, mix lettuce, avocado, capsicum, blue cheese, drizzled with citrus dressing

Phoenix Beef Salad | 27.9

Marinated strips of Wagyu Beef served on mesclun greens, avocado, bell peppers, cured onions, toasted cashews & flash fired crumbed camembert cheese, drizzled with cranberry & lime dressing

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

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 & Greek salad with your choice of blue cheese sauce, creamy mushroom, peppercorn sauce 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 & Greek salad with your choice of blue cheese sauce, creamy mushroom, peppercorn sauce 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*

MAIN MEALS



Market Fish N Chips | 25.9

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

***Wine Pairing Wairau River Sauvignon Blanc**

Roasted Corn-Fed Chicken | 31.9

Free range chicken breast served with crumbled cheesy potato cake & broccolini finished with a creamy sundried tomato sauce

***Wine Pairing Lake Chalice Sauvignon Blanc**

Roasted Pork Belly | 32.5

Slow cooked roasted pork belly served with caramelised baby fennel, shallots & pear, finished with red wine & cinnamon reduction

***Wine Pairing The Ned Pinot Gris**

Grilled Salmon | 34.9

Fresh grilled salmon, served with potato pancetta croquettes, spinach, parsley puree & finished with saffron garlic butter

***Wine Pairing Wairau River Rose**

Winter Venison Stew | 31.9

Slow cooked diced venison, red wine gravy, root vegetables served with mash potato

***Wine Pairing Barossa Valley Shiraz**

Beef Cheek | 32.9

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

***Wine Pairing Mills Reef Merlot Melbec**

Pasta of the Day | 28.9

Ask your friendly wait staff

***Wine Pairing Church Road McDonald Series Chardonnay**

SIDES | 5.5 each

Root Vegetables

Roast Potatoes

Potato Cake

House Salad

Mashed Potatoes

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

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