

THE
PHOENIX

*The Rise of the
Phoenix*

FOOD
MENU

GREAT FOOD

Est. WEST COAST 1968
MONTEITH'S

WEEKLY SPECIALS

MONDAY

\$8 DESSERTS

With every meal over \$20

5 - 9 pm

TUESDAY

\$20 FISH 'N' CHIPS

Choose from beer battered, panko crumbed or pan fried fish

11:30 am - 9 pm

WEDNESDAY

\$20 STEAK NIGHT

200g Sirloin with coleslaw or salad and mash or fries

5 - 9 pm

THURSDAY

\$18 BURGER NIGHT

Selected Monteith's tap beers pints (570ml) | \$9

5 - 9 pm

FRIDAY

\$18 PIZZAS

Selected bottle beers: \$8

House wines: \$8

5 - 9 pm

SATURDAY

\$22.50 BRUNCH SPECIAL

Eggs Benedict and a coffee (bacon or salmon)

substitute coffee for tea

8:30 am - 3 pm

\$1 WINGS

CHICKEN WINGS

Daily southern fried chicken wings
Choose from buffalo or smokey bbq tomato sauce
(Minimum 5)

3 - 4 pm

SUNDAY

\$20 ROAST

Roast meat served with roast and blanched vegetables topped with yorkshire pudding
Changes weekly

3 - 9 pm

Terms and Conditions apply

Please make us aware of any food allergies or dietary requirements you may have.

ENTREES & LIGHT MEALS

GARLIC PIZZA BREAD | 10.9 GFO

Rosemary, mozzarella, parmesan and flaky sea salt

BLUE CHEESE PIZZA BREAD | 12.9 GFO

Pear, caramelised onion, toasted walnuts and mozzarella

MUSSELS | 22.5 GFO

500g In shell mussels, sweet chilli coconut or creamy Manuka smoked bacon and garlic sauce finished with lightly toasted garlic ciabatta bread

PORK BITES | 18.9 GF

Twice cooked, finished in a sticky Chinese BBQ sauce served with an oriental slaw

CALAMARI | 18.9 GFO

Spiced lemon pepper calamari served with a light house salad and lemon aioli

SEAFOOD CHOWDER | 17.9 GF

House made chowder served with lightly toasted sour dough

ARANCINI BALLS | 18.9

Sous vide lamb shank and honey roasted pumpkin finished with a minted pea puree

DEEP FRIED CAMEMBERT | 18.9

Panko crumbed camembert served with house greens, forest berries, garlic baguette finished with a drizzle of plum sauce

SOUP OF THE DAY | 17.9

House made soup served with a crusty garlic baguette

PIZZAS

All served with mozzarella cheese and Napolitano sauce
Gluten Free Bases available | 2.5 | Half and Half available | 2.5

MARGHERITA | 19.5 V

Fresh tomato, mozzarella and fresh basil

PEPPERONI | 24.0

Mozzarella and pepperoni Manuka smoked BBQ sauce

THE PHOENIX | 25.9

Roasted chicken, bacon, camembert, guacamole, cashews, served with either cajun mayonnaise or cranberry swirl

TEX MEX | 25.9

Cajun chicken, bacon, red onion, jalapeños, guacamole, chilli beans, salsa, sour cream and corn chips

HAWAIIAN | 24.5

Champagne ham, bacon, pineapple pieces and mozzarella

MEATLOVERS | 25.9

Roasted chicken, bacon, ham, sausage, pulled pork, red onion and hickory smoked BBQ sauce

VEGETARIAN | 25.9 V

Roasted seasonal vegetables, mushrooms, spinach, red onion, feta, and sun dried tomato

PRAWN | 25.9

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

SALAD & PASTAS

PHOENIX BEEF SALAD | 27.9 GFO

150g Beef tenderloin, house greens, guacamole, roasted peppers, caramelised onions, cashews, crumbed camembert cheese, plum sauce finished with cranberry and lime vinaigrette

PRAWN AND SCALLOP SALAD

| 25.9 GF

Garlic sautéed prawns and scallops, crispy bacon, guacamole, roasted peppers, caramelised onions, cashews finished with free range aioli

ROASTED PUMPKIN AND BEETROOT SALAD | 22.9 GF

Rocket, beetroot, pumpkin, goat feta, sugar snap peas finished with raspberry vinaigrette

VEGAN LASAGNE | 22.9 V

Layers of roasted vegetables, vegan soy bean mince, egg free pasta sheets, napoli sauce, vegan cheddar cheese served with fries and house salad

CHICKEN FETTUCCINE | 22.9

Free range chicken, bacon, mushrooms, fresh pasta, spring onion bound in a creamy parmesan sauce

SEAFOOD FETTUCCINE | 24.9

Prawns, mussels, clams, squid, fresh pasta, fresh basil finished with an olive tapenade

ANGUS BEEF | 22.5

Angus beef pattie, sweet pickles, red onion, tomato, bacon, swiss cheese, house greens, soft brioche bun finished with burger sauce

SOUTHERN CHICKEN | 22.5

Seasoned chicken breast, pineapple, swiss cheese, bacon, house greens, soft brioche bun, finished with tomato relish and aioli

VEGETARIAN | 22.5

Vegetarian soy mince patties, swiss cheese, red onion, beetroot, house greens, soft brioche bun, finished with aioli

GOURMET BURGERS

FRIES

All fries served with tomato sauce

Beer Battered Fries | 9.9

French Fries | 8.5

Chunky Kumara Fries | 12.9

Works Wedges | 15.0

Curly Fries | 9.9

Onion Rings | 12.9

MAIN MEALS

PORK OR BEEF | 35.5 GFO

1/2kg Smokey tomato St. Louis BBQ ribs **OR** 300g Sirloin steak served with beer battered fries, house salad and grilled buttered sweetcorn

SALMON | 37.9 GF

Crispy skin South Island salmon, lemon and smoked cheddar polenta roasted cherry tomatoes, wilted spinach, crumbled goat's feta finished with white wine lemon sauce

CHICKEN | 34.9

Apricot and cream cheese chicken roulade wrapped in Manuka smoked bacon, whipped saffron mash, blanched green beans finished with white wine and creamed leek sauce

EYE FILLET | 38.9 GF

200g Prime beef roasted and blanched seasonal vegetables topped with either vodka and blue cheese sauce, herbed jus or chunky mushroom and bacon sauce

BEEF SHORT RIB | 37.9

Angus sous vide blackened short rib accompanied with a truffle and exotic mushroom risotto

MONTEITH'S FISH N CHIPS | 27.5 GFO

Monteith's Pilsner beer battered, pan fried or panko crumbed fish fillets, fries, house salad with tomato and tartare sauce

LAMB CUTLETS | 37.9

Herbed and crumbed lamb cutlets, minted butter baby potatoes, béarnaise sauce and bacon wrapped asparagus finished with rosemary and red wine jus

THE PHOENIX PLOUGHMAN'S PLATTER | 42.5

Specialty cheeses, pickled vegetables, lightly toasted breads, crackers, Pâtés and relishes

THE PHOENIX SEAFOOD PLATTER

| 56.5

Sweet chilli and coconut mussels, deep fried calamari, garlic sautéed prawns, smoked salmon, house salad, beer battered fries and garlic baguette

THE PHOENIX MEAT PLATTER | 64.5

House slaw, BBQ ribs, pulled pork, kransky sausages, beer battered fries, sweet pickles and steamed buns

A feast for 2 or A snack for 4

PLATTERS

DESSERTS

GLUTEN FREE CARROT CAKE | 13.9 GF

Made fresh, served with white chocolate and pistachio brittle finished with greek yogurt

CRUMBLE OF THE MOMENT | 13.9

Chef's freshly made seasonal fruit crumble served with Kapiti vanilla bean ice cream and house made cream anglaise

STICKY DATE PUDDING | 13.9

Made with bourbon soaked dates topped with vanilla bean ice cream accompanied with a butterscotch sauce

BANANA SPLIT | 12.9 GF

Vanilla bean ice cream with banana, loaded with cherries, toasted nuts and drizzled with hot fudge sauce

SNICKERS BAR | 13.9 GF V

Snickers slice served with vegan chocolate ice cream and roasted peanuts brittle

FROM THE BARISTA

COFFEE

Americano | 4

Short Black | 4

Long Black | 4

Flat White | 4.5

Cappuccino | 4.5

Latte | 4.5

Chai Latte | 5

Mocha | 5

Hot Chocolate | 6.5

(Served with Whittaker's bar)

White Chocolate | 6.5

(Served with Whittaker's bar)

POT OF TEA | 4

English Breakfast,
Green, Earl Grey,
Chamomile, Berry,
Lemon, Peppermint

MEAL CODES

GF = Gluten Free

GFO = Gluten Free Option

V = Vegetarian

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