

THE
PHOENIX

*The Rise of the
Phoenix*

FOOD
MENU

GREAT FOOD
FRESH BEER

Est. WEST COAST 1968
MONTEITH'S
BREWING CO

WEEKLY SPECIALS

MONDAY

2 - 4 - 1

DESSERTS

All Day

TUESDAY

\$22 FISH 'N' CHIPS

Choose from beer battered, panko crumbed or pan fried Fish

11:30am - 9pm

WEDNESDAY

\$20 STEAK NIGHT

200g Sirloin with Coleslaw or Salad and Mash or Fries

5 - 9pm

THURSDAY

\$18 BURGER NIGHT WITH FRIES

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

5 - 9pm

FRIDAY

\$18 PIZZAS

Selected Bottle Beers: | \$8

House Wines: | \$8

5 - 9pm

SATURDAY/SUNDAY

\$22.50 BREAKFAST SPECIAL

Eggs Benedict and a coffee
(Bacon or Salmon)
Substitute tea for coffee

8:30am - 1pm

MONDAY - WEDNESDAY

HAPPY HOUR

Plus \$5 Curly Fries
with any drink

3 - 6pm

SUNDAY LIVE MUSIC

3 - 6pm

\$18 PIZZAS

Selected bottle beers: | \$8

House wines: | \$8

3 - 9pm

Terms and Conditions apply

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

ENTREES & LIGHT MEALS

GARLIC PIZZA | 10.9

Rosemary, mozzarella, parmesan and flaky sea salt

BLUE CHEESE PIZZA | 12.9

Pear, caramelised onion, toasted walnuts and mozzarella

PORK BITES | 18.9 GFO

Twice cooked, finished in sweet soy, garlic topped with toasted sesame seeds

SEAFOOD CHOWDER | 17.9 GFO

House made chowder served with toasted ciabatta

CAPRESE BRUSCHETTA | 18.9 V

Toasted ciabatta, garlic, heirloom cherry tomatoes, buffalo mozzarella, olive oil, fresh basil and balsamic creme

CALAMARI | 18.9 GFO

Spiced lemon pepper calamari served with a light house salad and ginger lime coriander sauce

DEEP FRIED CAMEMBERT | 18.9

Crumbed camembert bites served with a light house salad and plum spiced sauce

PIZZAS

All served with mozzarella cheese and Napolitano sauce
Gluten Free Bases available | 3 | Half and Half available | 3

MARGHERITA | 19.5 V

Fresh tomato, mozzarella and fresh basil

THE PHOENIX | 25.9

Roasted chicken, bacon, camembert, guacamole, cashews, served with either Cajun mayonnaise or Cranberry swirl

MEAT LOVERS | 25.9

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

TEX MEX | 25.9

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

VEGETARIAN | 25.9 V

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

PRAWN | 25.9

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

MOROCCAN LAMB | 25.9

Moroccan marinated lamb, red onion, feta, cherry tomatoes and a tzatziki swirl

APRICOT CHICKEN | 25.9

Roasted chicken, bacon, crème fraîche, red onion, buffalo mozzarella, apricots and spiced apricot sauce

SALAD & PASTA

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 vinaigrette

PRAWN AND SCALLOP SALAD | 25.9 GF

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

CHICKEN LINGUINE | 22.9

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

VEGAN LASAGNA | 22.9 VE

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

GREEN SALAD WITH SUMMER FRUITS | 19.9 GF

A harvest of summer fruits, baby spinach, toasted walnuts, goat's feta, drizzled with a yuzu vinaigrette

GOURMET BURGERS

ANGUS BEEF | 22.5

Angus beef patty, 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 & aioli

VEGETARIAN | 22.5

Vegetarian soy mince patty, swiss cheese, red onion, tomato, house greens, soft brioche bun, finished with tomato relish & aioli

FRIES

All fries served with tomato sauce and aioli

Beer Battered Fries | 9.9

Chunky Kumara Fries | 12.9

Curly Fries | 9.9

French Fries | 8.5

MAIN MEALS

PORK RIBS | 35.5 GFO

1/2kg Smokey tomato St. Louis BBQ pork ribs served with beer battered fries, house salad and grilled buttered sweetcorn

BEEF SIRLOIN | 35.5

300g Sirloin steak served with beer battered fries, house salad and grilled buttered sweetcorn topped with either vodka and blue cheese sauce, herbed jus or chunky mushroom and bacon sauce

BEEF SCOTCH FILLET | 37.9

250g Beef scotch fillet, champignon and truffle mash, charred season greens, roast vine tomato, rosemary red wine jus and horseradish crème fraiche

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

CHICKEN | 34.9

Free range grilled chicken breast, champignon and truffle mash, charred seasonal greens, roast vine tomato finished with herbed jus

SALMON | 37.9 GF

Pistachio and honey baked salmon, cauliflower and parmesan purée, charred green vegetables, roasted vine tomato finished with maple butter

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, butter baby potatoes, béarnaise sauce and pancetta wrapped asparagus finished with rosemary and red wine jus

THE PHOENIX SEAFOOD PLATTER | 56.5

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

THE PHOENIX MEAT PLATTER | 64.5

House slaw, BBQ ribs, pulled pork, Kransky sausages, beer battered fries, sweet pickles and bao buns

A feast for 2 or A snack for 4

DESSERTS

GLUTEN FREE MUD CAKE | 13.9 GF

Served with chocolate ganache, white chocolate pistachio brittle, raspberry crumble served with vanilla bean ice cream

CRUMBLE OF THE MOMENT | 13.9

Chef's freshly made seasonal fruit crumble served with vanilla bean ice cream

BANANA SPLIT | 12.9 GF

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

SNICKERS BAR | 13.9 GF VE

Snickers slice served with vegan vanilla ice cream

SORBET TRIO | 9.9 GF VE

A trio of Apricot, Raspberry and Passionfruit sorbet

PHOENIX CHEESE PLATTER | 26.5 GFO

Kikorangi blue cheese, Pakari aged cheddar, Akatea brie seasonal fruit, walnuts, salami and selection of crackers

FROM THE BARISTA

COFFEE

Americano | 4
Short Black | 4
Long Black | 4
Flat White | 4.75
Cappuccino | 4.75
Latte | 4.75

Chai Latte | 5
Mocha/White | 5
Hot Chocolate | 6.5
(Served with Whittaker's bar)
White Chocolate | 6.5
(Served with Whittaker's bar)

MEAL CODES

GF = Gluten Free
GFO = Gluten Free Option
available on request
V = Vegetarian
VE = Vegan

POT OF TEA | 4.5

Berry
Chamomile
Earl Grey
English Breakfast
Green
Lemon
Peppermint

Shots | 0.5
Caramel, Hazelnut, Vanilla

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