

THE PHOENIX

GASTRO BAR & RESTAURANT

V - Vegetarian
VE - Vegan
GF - Gluten Free
GFO - Gluten Free Option
Please inform your server of any dietary requirements

BURGERS

BEEF, prime NZ beef, bacon, swiss cheese, pickles, caramelised onions, lettuce, tomato, The Phoenix burger sauce, fries | **23.50 GFO**

BUTTERMILK FRIED CHICKEN, bacon, swiss cheese, pickles, caramelised onions, lettuce, tomato, chipotle aioli, fries | **23.50**

VEGETARIAN soy mince, swiss cheese, tomato, lettuce, tomato relish, aioli, fries | **23.50 GFO**

GLUTEN FREE BURGER BUNS AVAILABLE | **2.50**

PHOENIX CLASSICS

BEEF SALAD house greens, caramelised onions, peppers, cashews, guacamole, camembert, spiced plum, cranberry & lime vinaigrette | **27.90 GFO**

PRAWN & SCALLOP SALAD house greens, caramelised onions, peppers, cashews, guacamole, aioli | **25.90 GF**

VEGAN LASAGNE house salad, fries | **23 GF V**

CHICKEN MUSHROOM PANCETTA LINGUINE | **24**

FISH AND CHIPS battered / crumbed / pan-fried, house salad, tartare, tomato sauce, lemon | **28 GFO**

SEAFOOD CHOWDER smoked kahawai, white fish, mussels, prawns, squid :- toasted ciabatta | **18.90**

SMALL PLATES / TO SHARE

PORK BELLY BITES slaw, garlic sweet soy, sesame, shallots | **19 GFO**

TOFU slaw, garlic sweet soy, sesame, fried shallots, radish | **15 GFO**

CRISPY SPICED CALAMARI ginger coriander lime mayo, lemon | **18 GFO**

FRIED FIVE SPICE CHICKEN fried basil, black garlic togarashi aioli | **18 GF**

TRUFFLE SKINNY FRIES garlic butter, parmesan, parsley, aioli | **12 GF**

CAMEMBERT BITES small house salad, pimenton, parsley, spiced plum | **18**

SALMON TARTARE avocado mousse, ponzu reduction, furikake, pickled radish, toast | **20 GFO**

CAJUN FISH or CHICKEN TACOS, slaw, pineapple salsa, chipotle aioli | **20**

ROASTED HALF CAULIFLOWER, extra-virgin olive oil, flaky salt, smoked cheese sauce, smokey bbq sauce, parmesan panko crumble | **21 GF**

MOULES FRITES 500g green lipped mussels, sweet chilli coconut, kefir, skinny fries | **20 GF**

STONE FIRED PIZZAS

GARLIC PIZZA BREAD rosemary, parmesan, flaky salt | **11**

BLUE CHEESE pear, caramelised onion, walnuts | **13.90**

SPINACH ARTICHOKE cream sauce, mozzarella, parmesan | **19**

MARGHERITA cherry x, mozzarella, basil | **20.90**

APRICOT CHICKEN creme fraiche, bacon, red onion, buffalo mozzarella, dried apricots, apricot sauce | **25.90**

ALL SERVED WITH NAPOLITANO SAUCE AND MOZZARELLA
GLUTEN-FREE BASES | 3 - HALF AND HALF | 3
ALL 25.90

VEGGIE LOVERS seasonal vegetables, spinach, red onion, feta, sundried tomato pesto

CHILLI GARLIC PRAWN cherry tomatoes, feta, caramelised onions, coriander

THE PHOENIX chicken, bacon, brie, guacamole, cashews, choice of sauce: chipotle aioli | cranberry swirl

MEAT LOVERS chicken, bacon, grilled beef, pepperoni, smoked pork belly, red onion, smokey bbq sauce

TEX MEX cajun chicken, bacon, red onion, jalapenos, guacamole, sour cream, corn chips

MOROCCAN LAMB red onion, black olives, feta, cherry tomatoes, tzatziki

PEPPERONI jalapenos, black olives

\$20 SUNDAY ROAST

From 12 pm, every Sunday
Ask your server for meat option
until SOLD OUT

available from 5pm

PHOENIX PLATTERS SHARES 2/4 PEOPLE

LAND | **65 GFO**

St Louis pork ribs, cheese kransky, chimichurri steak kebabs, pork belly bites, bao buns, slaw, beer battered fries

SEA | **58.50 GFO**

sweet chilli coconut mussels, smoked salmon, garlic prawns, crispy spiced calamari, house salad, skinny fries

FRIES

served with tomato sauce & aioli

french fries | **9**

beer battered fries | **10.50**

curly fries | **10.50**

sweet potato wedges | **12.50**

DINNER MAINS

available from 5pm

300G SIRLOIN house salad, corn cob, beer battered fries | **36 GFO**

200G EYE FILLET whipped agria potatoes, roasted seasonal vegetables | **39 GF**
choice of sauce: mushroom / blue cheese / red wine jus / peppercorn

ST LOUIS PORK RIBS hickory smoked bbq sauce, slaw, corn cob, beer battered fries | **36 GFO**

250G SCOTCH FILLET miso kumara mash, charred broccolini, chimichurri, red wine jus | **38 GF**

CHICKEN SCHNITZEL truffle parmesan fries, slaw, burnt lemon | **28**
choice of sauce: mushroom / smoked cheese

LAMB RUMP ras el hanout, butternut puree, baby carrots, chimichurri, port jus | **34 GF**

MARLBOROUGH KING SALMON, cauliflower parsnip puree, roasted seasonal vegetables, miso butter | **38 GF**

SIDES

charred broccolini, parmesan, pepper | **8.50**

whipped agria, red wine jus | **6**
roasted seasonal vegetables | **8.50**

garden salad bowl | **5**
miso kumara mash | **7.50**

Extra Sauces | **3.50**

Extra aioli / tomato sauce | **1.50**