

## Lunch Specials

Available Thursday and Friday

**Gyros** ..... \$18

Your choice of Lamb/Chicken/Halloumi wrapped in pita bread with tomato, red onion, lettuce, tzatziki. Served with chips topped with feta.

**Chicken Schnitzel** ..... \$20

Classic Chicken Schnitzel served with a side of chips and salad.

**Rump Steak** ..... \$20

Rump steak served with chips and salad.

**Cheese Burger** ..... \$18

100% Australian Grass-fed Beef topped with two cheeses, lettuce, tomato, pickles, onion, American mustard and our delicious Louisiana style sauce in a grilled milk bun. Served with a side of chips.

**Curry special** ..... \$18

A Mediterranean take on the classic Butter Chicken with rice and pita bread.

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# Pub Meals

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**Chicken Schnitzel** .....\$26

Classic Chicken Schnitzel served with a side of chips and salad.

**Chicken Parmigiana** .....\$28

Chicken Schnitzel topped with our delicious tomato sauce, ham and cheese served with a side of chips and salad.

**Lamb/Chicken/Halloumi Gyros** .....\$25

Your choice of protein wrapped in pita bread with tomato, red onion, lettuce, tzatziki. Served with chips topped with feta.

**Phoenix Butter Chicken Curry** .....\$27

A Mediterranean take on the classic Butter Chicken with rice and pita bread.

**Phoenix Cheese burger** .....\$27

100% Australian Grass-fed Beef topped with two cheeses, lettuce, tomato, pickles, onion, American mustard and our delicious Louisiana style sauce in a grilled milk bun. Served with a side of chips.

**Grain Fed Scotch fillet (GF)** .....\$38

Served with brocillini and mashed potato

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# Small Plates

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**Chargrilled Octopus** ..... \$29

Marinated in European Chermoula sauce and served over almond puree.

**Saganaki Cheese** ..... \$25

Kefaliograviera Cheese cooked in the oven with honey and Sesame.

**Spanakopita** ..... \$26

Feta cheese and sautéed spinach in filo pastry topped with black sesame seeds & tzatziki dip.

**Calamari** ..... \$19

lightly battered fresh calamari served with baby herbs and spicy aioli | extra sauce \$2

**Phoenix Dipping Plate** ..... \$25

Taramasalata, Eggplant and Beetroot dip with Greek pita bread.

**Mussels** ..... \$28

Local Australian Mussels cooked in a white wine, garlic & butter sauce served with a sliced baguette.

**Marinated & Roasted Olives (V)** ..... \$11

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# Large Plates

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**Vegetarian Moussaka** ..... \$34

Traditional moussaka with eggplant, potato, Zucchini and capsicum topped with bechamel.

**Moussaka** ..... \$34

Traditional moussaka of beef with eggplant & potato cooked & topped with bechamel.

**Pan Fried Barramundi (GF)** ..... \$32

Served with asparagus, capes, olives, cherry tomatoes and charred lemon.



**Beef Souvlaki** ..... \$36

Two large marinated beef skewers served with homemade tzatziki and chargrilled pita bread. GF if ordered without bread.

**Chicken Souvlaki** ..... \$34

Chicken marinated in lemon, garlic & oregano, grilled & served with homemade tzatziki and chargrilled pita bread. (GF) if ordered without bread.

**Meat Platter (3 people)** ..... \$76

A beautiful selection of Chicken Souvlaki, Beef Souvlaki, Spicy fried Chicken wings, Lamb + Beef Sausages and Pork Speck served with roast potatoes, tzatziki a garden salad topped with Kefalograviera cheese.



**Mezzethes** ..... **\$59**

Taramosalata dip, eggplant dip, mixed marinated olives, a selection of cured meats & cheeses, breadsticks, rocket salad, marinated octopus & Greek pita bread.

**Lamb Cutlets (GF)** ..... **\$36**

4 marinated lamb cutlets, on a bed of crumbed chorizo, with charred corn and potatoes served with herb sauce



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# Sides & Sweets

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Greek Salad .....\$17

Traditional salad of cucumber, tomato, red onion, pickled Green peppers, olives, feta cheese and oregano.



Broccolini .....\$16

A selection of seasonal greens.



Sweet Potato Chips & Aioli .....\$12



Pita Bread .....\$4



Hot Chips & Aioli .....\$10

with olive oil and oregano.



**Baklava Ice Cream** ..... \$16

Traditional greek baklava smashed through vanilla ice cream.

V

**Loukoumades** ..... \$17

[15 min cook time] Greek donuts soaked in lemon sugar syrup, drizzled with honey, sprinkled with cinnamon and topped off with toasted walnuts and vanilla ice cream.

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**Bougatsa** ..... \$18

Greek filo filled custard pastries topped with cinnamon & dusted with icing sugar.

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## Kids Meals

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**All Kids Meals** ..... \$12

Napolitana Pasta Margherita Pita Pizza Chicken nuggets and chips

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## Pre Order

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**Roast Lamb Shoulder** ..... \$82

800g (for 3 people) lamb shoulder slow roasted and served with baked lemon potatoes & salad.

**Fresh whole fish of the day (MP)**

(3 people) Cooked in the oven with fennel, tomato, baby capers topped with lemon. Served with marinated potatoes and wild Horta in a lemon dressing.





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## SPARKLING

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Feather in Cap Chardonnay Pinot Noir  
Eddie MacDougall NV Prosecco  
Chandon NV Brut  
Chandon Rosé  
G. H. Mumm NV B  
Vueve Cliquot

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South Aus  
Tumbarumba NSW  
AUS  
AUS  
Champagne FR  
Champagne FR

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10 / 49  
15 / 69  
70  
70  
120  
140

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## ROSÉ

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Four Chambers Rosé  
Point De Convergence  
Les Carabelles

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Margaret River 2022  
Cevennes France 2021  
Cotes de Provence FR 2021

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11 / 52  
15 / 69  
92

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## WHITE

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Growers Gate Sauvignon Blanc  
Amisfield Sauvignon Blanc  
David Franz Eden Edge Resiling  
Heifer Station Pinot Gris  
De Capel Josephine Semillon  
Briar Hill Chardonnay  
Malamatina Retsina  
George's Moscofilero Skouras  
Puiattino Pinot Grigio  
Fritsch Wagram Reisling  
Stony Ridge Riesling  
Dexter Chardonnay  
Domaine Les Poete, 'Orphée' Sauvignon  
Les Caillottes Dauny Sancerre  
Blanc Georges Deschamps Chablis  
Certified Organic Atticus Chardonnay

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South Aus 2022  
Central Otago NZ 2021  
Eden Valley SA 2020  
Orange NSW 2022  
Hunter Valley 2021  
Hunter Valley 2021  
Greece 2021  
Greece 2021  
Italy 2020  
Austria 2020  
Clare Valley 2016  
Mornington Peninsula 2022  
France 2017  
Sancerre FR 2020  
Burgundy 2021  
Margaret River 2011

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10 / 49  
14 / 67  
15 / 69  
15 / 69  
15 / 69  
16 / 74  
46  
72  
77  
87  
95  
99  
115  
129  
135  
142

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## RED

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Yarran Shiraz  
Gilbert by Simon Gilbert Pinot Noir  
Gala Notios Agiorgitiko & Syrah  
Lake Breeze Cabernet Sauvignon  
Woodlands Cabernet Merlot  
Aramis Shiraz  
Linke Shiraz  
Angullong Fossil Hill Sangiovese  
Blood Knot Longline Shiraz GSM  
Man Meets Mountain Malbec  
Dirty Black Denim Barbera Novello  
Maude Pinot Noir  
Domaine Charnay Certified Organic  
Bourgogne Hautes-Cotes Pinot Noir  
The Governor Grenache

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Yenda NSW 2020  
Orange NSW 2021  
Koutsi, Nemea Greece 2021  
Langhorne Creek SA 2020  
Margaret River WA 2022  
McLaren Vale SA 2020  
Barossa Valley 2020  
Orange NSW 2018  
McLaren Vale SA 2018  
Mendoza Argentina 2020  
King Valley, VIC 2021  
Mt Maude Otago NZ 2021  
Beaujolais 2020  
Les Vins Du Clair Obscur FR 2020  
McLaren Vale 2015

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10 / 49  
15 / 69  
15 / 69  
15 / 69  
16 / 74  
16 / 74  
70  
75  
77  
85  
85  
95  
103  
148  
275

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## DESSERT WINE

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David Franz "Late Harvest" Sauvignon Blanc 12/55



## ON TAP

Carlton Draught	VIC Australia	8.5 / 11
Resch's Draught	NSW Australia	8.5 / 11
Great Northern Super Crisp	QLD Australia	8.5 / 11
4 Pines Pacific Ale	NSW Australia	9 / 14
Balter XPA	NSW Australia	9.5 / 14
Seasbass Mediteranian Lager - Yullis	NSW Australia	9.5 / 14
Peroni Nastro Azzoro	Italy	12 / 16
Asahi Dry	Japan	13/16
Margot Dry Apple Cider- Yullis	NSW Australia	9 / 12

## AUSTRALIAN BOTTLED

Stone + Wood Pacific Ale	NSW Australia	13
Murrays Angry Man Pale Ale	NSW Australia	10.5
Kosciuszko Pale Ale	NSW Australia	12
White Rabbit Dark Ale	VIC Australia	13
Yullis Cherry Ale	NSW Australia	10
Pure Blonde Lager	VIC Australia	10
Cascade Light Lager	VIC Australia	8.5
Great Northern Original	QLD Australia	10
Dunbar EPA	NSW Australia	12
Bondi XPA	NSW Australia	10
Batlow Cloudy Apple Cider	NSW Australia	11
Hills Apple + Ginger Cider	SA Australia	14
Hills Pear Cider	SA Australia	12
Beach Club Vodka + Passionfruit	VIC Australia	7
Beach Cub Vodka + Guava	VIC Australia	7
Beach Club Vodka + Tropical	VIC Australia	7
Santly Mango Seltzer	NSW Australia	12
Lik Bier Ginger Beer	VIC Australia	12

## IMPORTED BOTTLED

Corona Extra	Mexico	12
Pacifico Cervesa Clara	Mexico	12
Peroni Astro Mid (3.5%)	Italy	9.5
Grolsch Premium Pilsner (450ml)	Holland	16
Mythos	Greece	12

## NON-ALCOHOLIC

Heaps Normal XPA	NSW Australia	9
Carlton ZERO	VIC Australia	8.5
Peroni ZERO	Italy	9.5
Heineken ZERO	Holland	9.5

We have a large array of spirits that we constantly change so please ask our friendly staff what we have on offer for you!



*phoenix woollahra*



### **GREEK ISLAND ICE TEA**

In case you didn't know, us Greeks invented everything and the Long Island ice tea is no exception. You've had theirs so why not try ours?

***Gin, Vodka, Spiced Rum, Cointreau, Lychee Liquor. Topped with Coca-Cola \$20***

### **PHOENIX SOUR**

Fluffier than a marshmallow with that classic Amaretto flavour, what more could you ask for?

***Amaretto, Peach Schnapps, Fresh Lemon Juice & Egg White \$19***

### **SOUTH SIDE**

This perfectly refreshing cocktail takes the classic Phoenix Hotel flare and pairs it perfectly with fresh ingredients and Four Pillars Gin which will no doubt leave you wanting more.

***Four Pillars Gin, Fresh Lime Juice, Sugar, Fresh mint \$23***

### **COCONUTS MARGARITA**

Yes it's naughty, and yes you'll want more than one.

***Coconut 1800 Tequila, Cointreau & Fresh Lime. Served with a Coconut Rim \$20***

### **CLASSICS....**

Ask our friendly Staff for your favourite cocktail! Spicy Marg, Gimlet or a Martini... Your Imagination is the only limiter.

***From \$20***

### **THE BOULEVARDIER**

Our take on a classic Negroni – however swap out the Gin for a bourbon. The perfect pairing for a Woollahra winters night

***Maker's Mark, Sweet Vermouth & Campari \$23***

### **PHOENIX CAPRIOSKA**

Our caprioska is a one way ticket to flavour town. With the choice of classic lime or for the adventurous, Passionfruit. There's something for everyone's pallet.

***Vodka, Sugar & Fresh Lime \$19***

### **SALTED CARAMEL MARTINI**

Ordinary just isn't our style, why should it be? Spice up the already fantastic espresso martini with some salted caramel.

***Vodka, Kahlua, Fresh Espresso & Salted Caramel \$21***

### **GEORGIA ON MY MIND**

It's pink, it's fluffy and it's really yummy. Enough said....

***Vodka, Chambord & Pineapple juice \$19***

### **LYCHEE MARTINI**

The obvious choice...

***Vodka, Lychee Liquor, Fresh lemon \$20***