



GF Gluten free | V Vegetarian | DF Dairy Free | GFO Gluten free option

Breads

Garlic Bread (4)		GFO	10
Bread & Dips			
Warmed bread with dips, Dukkah, olive oil & balsamic syrup		GFO	14
Chicken Liver Pate			
Served with toasted Ciabatta bread, English mustard, fruit chutney, pickled gherkin and onion jam		GFO	16
Brushetta (2)			
Tomato and mozzarella cheese with basil on ciabatta bread		GFO	14

Small Plates

Prawn Cutlets (4)			
Served with a spicy mango salsa (onion, chilli, mango)		GF DF	19
Scallops (6)			
Resting on cauliflower puree served with a chive & walnut butter, garnished with pea shoots & watercress		GF DF	18
Oysters Natural	6		22
	12	GF DF	40
Lamb Tapa			
Free farmed Chargrilled served on creamy minted mash potato, herb and mustard crumb drizzled with a Jus			23
Falafels (5)			
Homemade falafels served with garlic yoghurt		GF V	12
Ceviche			
Fresh fish marinated in lemon jus, red onion, chilli, coriander and coconut cream		GF V	24

Light Offerings

Steamed Chinese Buns (3)			
Warm Chinese buns with pickled cucumber, sweet honey hoisin sauce			
	Vegetarian		12
	Pork Belly		16
	Fish		14

NZ Green Lipped Mussels (12)		
Steamed in white wine, coconut cream, garlic, ginger & coriander, served with toasted ciabatta	GFO	24
Phil's Place Seafood Chowder		
Fresh green lip mussels, prawns, scallop & smoked fish, served with warmed toasted ciabatta		24
Soup of the Day		
Served with warmed toasted ciabatta. Ask your waiter for the days special	GFO	15
Calamari		
With a chilli vinaigrette & citrus aioli		17
Traditional Prawn cocktail		
King Prawns tossed with iceberg lettuce, avocado and a seafood sauce.		24

Mains

Chicken Thighs		
Oven baked free range marinated thighs rolled in mushrooms, spinach, sour cream and bacon with potato stack, seasonal vegetables, béchamel sauce	GF	36
Pork Belly		
Slow baked free range marinated pork, spring onion potato mash, seasonal vegetables, fennel jam & apple cider sauce	GF	36
NZ Ora King Salmon		
Oven baked salmon fillet with quinoa, potato croquet, Swede and ginger puree, seasonal vegetables & drizzled with an oriental sauce	GFO	34
Scotch Fillet		
250g prime free farmed angus scotch fillet served with seasonal vegetables, creamy potato mash & drizzled with your choice of peppercorn, mushroom sauce or a merlot jus		38
Classic Fish & Chips		
Fresh beer battered fish served with chips & a fresh green salad		30
Fish of the Day		
Ask your waiter for the days special	GFO	32

Marinated Open Sandwich		
Sliced Scotch fillet Or Chicken Thigh served on ciabatta bread, with salad, homemade beetroot & onion chutney & a side of fries	GFO	27
Chargrilled Lamb		
Free farmed Marinated Lamb in garlic and rosemary served on potato rosti, steamed vegetables, with a rosemary and mint jus	GF	39
Chef's Salad of the Day		
Ask your waiter for the days special	GF V	POA
Tagliatelle Pasta		
With wild mushrooms, shallots, baby spinach, black pepper & parmesan cheese		23
Add Prawns (4)		31
Pork Sticky Ribs		
Twice cooked pork ribs marinated in a sticky sweet and sour sauce and served fries		21
Light size		27
Main size		
Seafood Skewers		
Scallops, Prawns, capsicum, squid served with refreshing onion resting wild rice salad and dips of chilli, coriander and harissa		24
Light size		38
Main size		
Bang Bang Chicken Salad		
Marinated shredded poached chicken with red cabbage, carrot, capsicum, spring onions, roast peanuts, coriander with an Asian style dressing		24
Homemade Lentil Fritters		
Served with Urap urap (taste of Indonesia), steamed Asian vegetables with spices steamed shredded coconut	V	26

Sides Dishes

Seasonal Vegetables		9
Fresh Green Salad		7
Creamy Potato Mash		7
Large Fries		9
Sautéed Potatoes		7

Desserts

Classic Apple Pie		
Served with vanilla bean ice cream		16
Homemade Crème Brulee		
Served with biscotti		16
Affogato		
Vanilla bean ice cream with double shot of espresso		12
Add Liqueur eg: Drambuie, Kahlua, Frangelico		16
Cheesecake		
Fresh fruit cheesecake		16
Double Chocolate Mousse Tart		
Served with butterscotch sauce & crème fraiche	GF	16
Homemade Ice cream OR		
Dairy Free Sorbet	DF	12
Cheeseboard		
With blue vein, camembert, Dutch gouda, crackers, chutney & fruit		22
Dessert Cocktail		
Absolute vodka, Kahlua and Frangelico over vanilla bean ice cream		18

Dessert Wine

Mouton Cadet Sauternes Reserve	375ml	35
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Port

Croft Fine Tawny		12
Croft Fine Ruby		12

Special Coffees

Double Shot Fusion Espresso with fresh cream and a liquor of your choice, eg. Kahlua, Drambuie, Irish, Baileys		16
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Coffee & Tea

Double Fusion Espresso		POA
Harney & Sons Fine Teas		
English Breakfast, Earl Grey, Citron Green, Peppermint, Camomile		POA

Phil's Place...
...more than just a Restaurant...