**PHOENIX 2018 Season**

**LEVEL 4 Members Gallery**

***Bistro Menu 6.30pm***

**Phoenix Burger $19.50**

Crispy chicken, Swiss cheese, spicy mayo, relish, fries

**Fish and chips $18.50**

Beer-battered fish, straight cut fries accompanied with aioli and ketchup

**Ravioloni Pasta $19.50**

Pear and Gorgonzola ravioloni, chardonnay cream sauce, blistered tomato, parmesan

**Smoked Beef Brisket $21.00**

House smoked brisket, skordalia potato, green beans, and mushroom sauce

**Butter Chicken De-constructed $21.00**

Tandoori-marinated chicken, yellow cumin basmati rice, mango chutney, cucumber raita, pappadom add **Naan Bread $4.00**

**Char-grilled Sirloin (220g) $26.00**

Accompanied with kumara chips, café de Paris butter and red wine jus or peppercorn sauce

**Grilled Haloumi and Courgettes (v, gf) $17.00**

With roasted eggplant,polenta chips, baby spinach and chunky tomato salsa

**Salads**

**Warm Chermoula Chicken Salad $18.00**

Tabouleh, green onion, marinated pepper and lemon vinaigrette

**Greek salad $16.00**

Puhoi Valley Feta cheese, olives, tomatoes, red onions, cucumber, citrus dressing

**Sweets**

**Raspberry cheese cake with berry coulis $9.50**

**Apple crumble with vanilla ice cream, crème Anglaise $9.50**

**Cheese platter (share 2 people) $24.00**

New Zealand cheeses, dried apricot, quince paste, nuts and cheese crackers

**Hot Chips** with garlic aioli and tomato sauce **$ 6.50**

**Kumara Chips** with garlic aioli and tomato sauce **$ 8.00**

**LEVEL 4 GALLERY**

**LIGHT PHOENIX MENU FROM 4.30pm**

**Light Bites**

**Stadium Salad $13.50**

Mixed leaves, candied walnuts, fennel, pear, balsamic glaze, Grana Padano cheese

**Antipasto Platter $19.00**

Peppered salami, Jamon de Serrano (Spanish cured ham), pickled olives, Pecorino cheese, capsicum dip, grilled bread and lavosh

**Garlic Pizza Bread $13.50 Garlic & Mozzarella Pizza Bread $18.50**

**Pizza**

**Margherita $18.00**

Heirloom tomato, bocconcini, fresh basil

**Diavola $22.00**

Tomato, hot salami, bocconcini, rocket leaves

**Slow-cooked Lamb $22.00**

Slow-cooked marinated lamb, peppers, onions, olives, mint yoghurt, rocket leaves, mozzarella

**Glazed Ham $22.00**

Honey-glazed ham, bocconcini, red peppers, olives

Gluten-free base available – add $3.00