



Open 7 days a week from 11.30 am
Serving food all day

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

Light Offerings

Garlic Bread (4) Toasted ciabatta and fresh garlic butter		GFO V	10
Trio of Bread with Dips Selection of 3 boutique breads served with dukkha, olive oil and balsamic syrup		GFO	14
Bruschetta (two slices) Toasted ciabatta topped with basil pesto, diced tomato and mozzarella		GFO V	14
Chicken Liver Pate (for one) Homemade chicken pate served with toasted ciabatta bread, red wine jelly and onion jam		GFO	12
Oysters Natural	6 12	GF DF	22 40
Lamb Tapa Chargrilled backstrap marinated in garlic and rosemary and served with creamy mash and port jus		GF	24
Salt & Pepper Calamari Deep fried squid rings seasoned with salt and Szechuan pepper, served with sweet chilli and aioli		GFO	17
NZ Green Lipped Mussels (12) Mussels steamed in chilli, ginger, garlic and coconut cream served with toasted ciabatta		DF GFO	24
Phil's Place Seafood Chowder Fresh green lip mussels, prawns, scallops and smoked fish served with toasted ciabatta			24

Scallops (6)

Seared scallops on roasted parsnip and leek puree with red bell pepper drizzle	GF DF	19
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Soup of the Day

Your waiter will tell you the day's special	GFO	15
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Cauliflower Croquettes

Deep fried cauliflower balls filled with mozzarella and served with a cream cheese jalapeno dip	GF V	16
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Prawn Cutlets (4)

Pan-fried prawns marinated in garlic and chilli, resting on chilled mango salsa	GF DF	19
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Side Dishes

Seasonal stir-fried vegetables		9
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Seasonal salad		9
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Beer battered fries with tomato sauce and aioli		9
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Sautee garlic and gourmet potatoes with mozzarella		9
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Creamy mash potatoes		9
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Mains**Green Thai Curry**

Curry Sauce with green peas, bamboo shoots, capsicum, pineapple, carrots topped with coriander and fried shallots, served with steamed jasmin rice	GF V DF	
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Chicken		30
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Fish		32
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Prawns		30
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Tofu		
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Fish of the Day

Your waiter will tell you the day's special	GFO	33
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Twice Cooked Crispy Pork Belly Served with mash potato, roasted apple, seasonal vegetables, pickled daikon and chilli caramel sauce	GF	36
NZ Ora King Salmon Oven baked salmon fillet marinated in miso and honey, served with celeriac, black quinoa, seasonal vegetables and miso sauce	GF	35
Marinated Garlic and Chilli Prawns Prawn Cutlets marinated in butter, garlic, chilli, coriander, chives and served with Jasmin rice and seasonal vegetables	GF	34
Classic Fish & Chips Fresh beer battered or pan-fried fish served with salad, beer battered chips, tartare and tomato sauce	GFO	30
Pad Thai Oriental stir fried rice noodles in tamarin sauce with egg, mung beans, shallots, coriander, spring onion and a sprinkle of roasted peanuts	GF DF V	
Options:		
	Chicken	29
	Prawns	31
	Tofu	25
Open Beef Sandwich – cooked your way Scotch fillet chargrilled, toasted ciabatta, lettuce, onion, sundried tomato, onion jam, beetroot chutney and beer battered fries	GFO	31
Scotch Fillet – cooked your way Served on potato mash or beer battered fries, seasonal vegetables served with your choice of sauces: Peppercorn, Mushroom or a Merlot jus	GFO	39
Pork Sticky Ribs Twice cooked free-range pork ribs marinated in a sticky chilli BBQ sauce and served with beer battered fries		33
Chargrilled Marinated Lamb Lamb backstrap marinated in rosemary and garlic and served with duchesse potato, beetroot puree, seasonal vegetables and a juniper berry and red wine jus	GF	44

Desserts

Double Chocolate Mousse Tart GF 16
Served with mixed berries and whipped cream

Cheeseboard 22
Selection of cheeses - Kapiti blue cheese, camembert and gouda served with fruits, chutney and nuts

Homemade Fruit Cheesecake – ask your waiter of today's special served with seasonal fruits GF 16

Crumble 16
Apple and berry crumble with vanilla ice cream GF

Affogato
Vanilla Bean ice cream with a double shot of espresso 12
Add a single shot of Liqueur 16

Clafoutis
French baked pudding with almond and mixed berries served with vanilla ice cream and cream anglaise GF 16

Dessert Wine – Mouton Cadet Sauternes Reserve 375 ml 35

Range of Alcoholic coffees with fresh cream 16

Range of espresso Fusion coffees and selection of teas POA

MOCKTAILS - Non-alcoholic Cocktails All 10

Wonderland – Lime juice, cranberry, splash of orange juice
Frozen – coconut cream, orange, pineapple juices blended with ice
Blue Ray – blue curacao syrup, splash of orange, pineapple juice

**Our Private Dining room next door seats up to 14 guests for any special occasion.
This room can be viewed when unoccupied.**

Last Gasp Café at the rear of the building opens 7:00am – 2.30pm 7 days a week and offers homemade baking, pies, cakes, sandwiches along with cooked breakfasts

Phil's Place More than just a restaurant.....