



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

## Light Offerings

<b>Garlic Bread (4)</b> Toasted ciabatta		GFO	10
<b>Trio of Bread &amp; Dips</b> Selection of 3 boutique breads served with Dukkha, olive oil & balsamic syrup		GFO	14
<b>Bruschetta (2)</b> Toasted ciabatta topped with basil pesto, sliced tomato and mozzarella		GFO	14
<b>Chicken Liver Pate for one</b> Served with toasted ciabatta bread, English mustard, pickled gherkins and onion jam		GFO	12
<b>Oysters Natural</b>	6 12	GF DF	22 40
<b>Prawn Cutlets (4)</b> Pan-fried prawns marinated in garlic and chilli, resting on chilled mango salsa		GF DF	19
<b>Lamb Tapa</b> Chargrilled backstrap marinated in garlic and rosemary, creamy mash and port jus		GF	23
<b>Pacific Island Ceviche</b> Fresh fish cured in lemon juice and coconut cream with red onion, chilli, coriander, mango and served with toasted ciabatta		GFO	22
<b>Salt &amp; Pepper Calamari</b> Deep fried calamari rings seasoned with salt and Szechuan pepper, served with sweet chilli, aioli and salad		GFO	17
<b>Chinese Pork Buns (3)</b> Steamed Chinese buns filled with pulled pork, cabbage and Hoisin sauce			16

<b>Goats Cheese Panacotta</b> Served with sliced acid free tomatoes, basil pesto & balsamic syrup	GF	19
<b>NZ Green Lipped Mussels (12)</b> Steamed in white wine, coconut cream, garlic, ginger & coriander, served with toasted ciabatta	DF GFO	24
<b>Phil's Place Seafood Chowder</b> Fresh green lip mussels, prawns, scallop & smoked fish, served with toasted ciabatta		24
<b>Scallops (6)</b> Resting on roasted parsnip and leek puree drizzled with bell pepper essence	GF DF	19
<b>Mussel Fritters (2)</b> Pan-fried served with malt vinegar, aioli and salad		20
<b>Soup of the Day</b> Your waiter will tell you the day's special	GFO	15
<b>Cauliflower &amp; Jalapeno croquettes</b> Deep fried cauliflower croquettes filled with mozzarella and served with a cream cheese jalapeno dip	GF	16

## Side Dishes

Seasonal stir-fried vegetables		9
Seasonal green salad		7
Beer battered fries with tomato sauce and aioli		9
Creamy mash potatoes		7

## Mains

<b>Chargrilled Marinated Chicken Thighs</b> served with potato and apricot gratin, seasonal vegetables and a drizzle of apricot sauce.	GF	30
<b>Fish of the Day</b> Your waiter will tell you the day's special	GFO	32
<b>Twice Cooked Crispy Pork Belly</b> Served with potato and apple compote, seasonal vegetables, apple slaw and a sweet sticky sauce	GF	36

<b>NZ Ora King Salmon</b>			
Oven baked salmon fillet marinated in miso and honey, served with wasabi mash, seasonal vegetables and plum and miso sauce	GF		34
<b>Thai Chef Salad</b>			
Fresh green salad, cucumber, avocado, radish dressed in a Thai vinaigrette.			
Options:			
	Chicken		23
	Beef		24
	Prawn		25
	Salmon		24
	Haloumi (Vegetarian)		23
<b>Classic Fish &amp; Chips</b>			
Fresh beer battered or pan-fried fish served with fresh salad, beer battered chips, tartare and tomato sauce			30
<b>Pad Thai</b>			
Oriental stir fried stick noodles in tamarin sauce with egg, mung beans, shallots, coriander, spring onion and a sprinkle of roasted peanuts			26
	GFO		
Options:			
	Chicken		29
	Prawn		30
<b>Eye fillet – cooked your way</b>			
With potato gratin and served with seasonal vegetables and drizzled with your choice of peppercorn, mushroom, merlot or demi glaze			44
<b>Scotch Fillet</b>			
On potato mash and served with seasonal vegetables and drizzled with your choice of peppercorn, mushroom, merlot or demi glaze	GF		38
<b>Pork Sticky Ribs</b>			
Twice cooked free-range pork ribs marinated in a sticky chilli BBQ sauce and served with fries			25
	Light		31
	Main		
<b>Chargrilled Lamb Backstrap</b>			
Served with beetroot polenta cake, aubergine and sweet potato, drizzled with a port jus	GF		44

## Desserts

<b>Sorbet</b> Your waiter will tell you today's special		16
<b>Crème Brulee</b> Served with tuile biscuit	GF	16
<b>Affogato</b> Vanilla bean ice cream with double shot of espresso Add liqueur eg: Drambuie, Kahlua, Frangelico	GF	12 16
<b>Double Chocolate Mousse Tart</b> Served with fresh fruit	GF	16
<b>Cheeseboard</b> With blue vein, camembert, Dutch gouda, crackers, chutney & seasonal fruit		22
<b>Belgium Waffles</b> Served with cream, ice cream and a berry compote		16
<b>Ice Cream</b> Your waiter will tell you today's special		12
<b>Dessert Wine</b> – Mouton Cadet Sauternes Reserve	375 ml	35
Range of Special coffees with liqueurs and fresh cream		16
Range of espresso Fusion coffees and selection of teas		POA

**Our Private Dining room next door seats up to 14 persons for your special occasions**

**Last Gasp Café** at the rear of the building opens 7:00am – 3:00pm 7 days a week and offers homemade pies, cakes and sandwiches along with cooked breakfasts

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