

# PHOENIX

AFTER DARK

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## SHARING

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### FOOL FRIES 15

shoestring fries | diced locally sourced roast pork | pico de gallo | jalapeno | nacho cheese | aioli

### BUCKET 'O' WINGS (GF) 15

seasoned locally sourced chicken wings | mesclun | sriracha mayo

### BRUSCHETTA (V) 15

italian bread | tomato | spanish onion | olive oil | balsamic glaze | feta | herbs

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## TACOS

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### BEEF RUMP TACO 7.50

locally sourced tasmanian beef in garlic and thyme | pico de gallo | wasabi mayo

### FISH TACO 7.50

locally sourced crumbed fish | pico de gallo | sriracha mayo

### PORK TACO 7.50

locally sourced diced tasmanian roast pork | pico de gallo | jalapeno mayo

### TOFU TACO (GF) 7.50

coated tofu in secret sauce | pico de gallo | aioli

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## MAINS

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NEED A FEED

### PLANT BASED STIR FRY 20

vermicelli noodle | tofu | locally sourced asian style veg (VG+GF)  
not a vegan? add some locally sourced protein for at extra 5

### CHICKEN PARMA 25

locally sourced tasmanian crumbed chicken breast | smoked ham | house napoli | cheese  
with your choice of shoestring chips and salad OR slaw

change to buttery mash potato and locally sourced vege for an extra 2.5

### FISH'N'CHIPS 20

beer battered locally sourced fish | shoestring fries | mesclun | aioli | fresh lemon wedge

### LAMB O GOOD 30

locally sourced tasmanian lamb rump | buttery mashed potato | seasonal local vege | lamb jus

### DIY STEAK TACO 28

locally sourced beef in garlic and thyme | 6 tortillas | house slaw | pico de gallo | wasabi mayo