

## WINES

### SPARKLING

Phillipe Fourrier Rose de Saignée Champagne  
G. 18 B. 95

Delmotte Blanc de Noirs Champagne  
G. 14 B. 78

Hipsteria Prosecco  
G. 7 B. 24

### MOSCATO

Hipsteria lightly sparkling pink Moscato  
G. 8 B. 34

### CHARDONAY

Mevi Maipu Chardonnay  
G. 12 B. 65

### SAUVIGNON BLANC

Tapu Marlborough Sauvignon Blanc  
G. 9 B. 48

### HOUSE WHITE

Manta Bay Marlborough Sauvignon Blanc  
G. 7 B. 35

### PINOT NOIR

Zorro Y Arena Patagonia Pinot Noir  
G. 14 B. 78

### TEMPRANILLO

Santa Irene Mendoza organic Tempranillo  
G. 12 B. 58

### HOUSE RED

Ha`penny Bridge Margaret River Shiraz  
G. 7 B. 35

## BEERS

Salitos (Mexico) (GF)	9
Peroni (Italy)	8
Phoenix beer (Mauritius)	7
Little creatures pale Ale	9.5
stone & wood pacific ale	9.5

## CIDERS

Scape Goat (GF, V) Apple or Pear	8
-------------------------------------	---

## COCKTAILS

WINTER SUNRISE Brandy, Grenadine, Orange & Pineapple Juice	15
NORTHSIDE APEROL (V) Aperol, Proceso, Sprite, Sparkling Water	12
MIMI MOSA Champagne & Orange juice	10



PLEASE SCAN QR CODE  
TO CHECK-IN

# GREEN PHOENIX



— A HUMBLE RISING —

GREEN PHOENIX IS BROUGHT TO YOU BY  
THE TRUE PASSIONATES OF THIS INDUSTRY.  
GREAT SERVICE, FANTASTIC COFFEE AND  
EXCELLENT FOOD IS WHAT WE'RE ALL ABOUT.  
WE BELIEVE THAT PERFECTION IS IN THE DETAILS  
AND WE'RE EXCITED TO BRING YOU A MENU  
MADE OUT OF THE FINEST SEASONAL PRODUCE.  
ENJOY A TASTE OF OUR IMAGINATION.

phone: 03 9387 2608  
62 Sydney Road, Brunswick VIC 3056  
email: [info@greenphoenix.com.au](mailto:info@greenphoenix.com.au)  
[@greenphoenixbrunswick](https://www.instagram.com/greenphoenixbrunswick)



# BRUNCH

**JUST TOAST** 7.5  
Sourdough, multigrain, dark rye, fruit toast w/ the condiment of your choice. GF +2

**JUST EGGS** 10  
Your way w/ sourdough.

**THE AVO (GFO, VG, VO)** 18  
Smashed avocado w/ feta, kale, slow roasted tomato, seeds, pomegranate, balsamic glaze, served on sourdough toast.  
+ egg 2  
+ bacon 3.5

**BRUNSWICK BOWL (V, N)** 17.5  
Granola bowl w/ acai, coconut yogurt, chia seeds, strawberries, blackberries, kiwi, pistachio crumbled banana, toasted coconut & hazelnut.

**SWEET SAFFRON (V)** 17.9  
Saffron & ricotta hotcakes w/ Coconut ice cream, candied pear, mixed berries, kiwi, passion fruit, orange ricotta, dressed in a butterscotch sauce.

**EGGS DIABLO (VGO, GFO)** 19  
Chilli scramble w/ chorizo, bacon, parmesan cheese, cherry tomato, Vietnamese mint, coriander and fried shallots on sourdough toast.  
+ Potato rosti 3

**THE FRITTERS (VG, N, NFO, GF)** 19.5  
Corn, zucchini & haloumi fritters w/ roquette, honey labneh, dukkha, sesame seeds, smoked tomato chutney, avocado, & sweet potato crisps.  
+ egg 2  
+ bacon 3.5

**FETA ON PORTOBELLO (VG, GFO, N)** 18.5  
Scrambled egg w/ feta, thyme, rocket & Romesco sauce on sourdough.

**BENNY (VGO, GFO)** 18.9  
Benedict w/two poached egg, chorizo, avocado, bruschetta, chipotle, hollandaise on potato hash & toast.

**THE FIELDS (GFO, VG, N, NFO)** 18.9  
Benedict w/ two poached egg, mushroom mix, Chinese broccoli, pesto crumble, chipotle hollandaise, roquette on cheddar cornbread waffle.

**FULLY BAKED (GFO, DFO, NFO)** 19.5  
Baked eggs w/ spinach, basil pesto, parmesan, Spanish chorizo in a rich smoked napolitano sauce with tomato salsa & toasted sourdough.  
+ mushroom 3

**CRABOULADE** 21.5  
Crab cakes w/ two poached eggs, broccolini, mango salsa, chipotle remoulade, served on pea puree.

**MAPLE PHOENIX** 19.5  
Maple bacon w/ two poached eggs, wilted spinach, pesto crumble, roasted vine tomatoes, maple tarragon béarnaise, served on mini blinis.

**THE PARISIAN (VG)** 18.9  
French toast w/ vanilla mascarpone, chocolate, banana, kiwi, strawberry, blueberry, pomegranate, mango curd, butterscotch sauce.

**LA MANCHA** 21  
Manchego croquette w/ slow cooked pulled lamb shoulder, beetroot hummus, mediterranean vegetable couscous, baby carrot & braised red cabbage with chipotle mayo.

**CHICKEN BURGER** 18.5  
Fried buttermilk Chicken, charred corn & slaw served on a brioche bun w/ sriracha mayo & crunchy seasoned fries.

**POKE BOWL** 18.5 / \$20  
Grilled Corn, broccoli, edamame, pickled carrot and ginger, cucumber, avocado, sushi rice, katsu sauce & wasabi mayo w/ katsu chicken or smoked salmon.

**STEAK SANDWICH (GFO)** 18.9  
Jimbu marinated steak, brie cheese, chilli tomato relish, tomato, caramelised onion, bacon, lettuce & chipotle mayo on sourdough toast w/crunchy seasoned fries.

**WARM CHICKEN SALAD (VO)** 18.5  
Fried chat potato & chicken, green beans, poached egg, balsamic tomato, spinach, cous cous w/ creamy maple mustard dressing.  
*Vegan - tofu instead of chicken*

**JACKED (V)** 19.5  
Burger w/ pulled jackfruit, smokey bbq mango, slaw, avocado, served with sweet potato chips, onion rings & vegan mayo.

**HASH STACK (V)** 20.5  
Herb hash w/ smashed avocado, quinoa salsa dressed in lemon vinaigrette, spinach, crispy enoki & a drizzle of balsamic glaze.

## THE SIDES

Smashed avo & feta	5.5
Potato rosti, smoked salmon, Short cut bacon	5
Chorizo, balsamic glazed tomato, mushroom	4.5
Haloumi, spinach, chipotle hollandaise	4
Smoked tomato chutney	3
Extra egg	2.5

## SUPERFOOD SMOOTHIES

**PASSIONPOP (VO)** 11  
Passionfruit, mixed berries, mango, coconut flakes, acai, honey & almond milk

**GREEN POWER HOUSE (V,DF)** 11  
Pineapple, spinach, ginger, mint, chia seeds, coconut cream, celery & mango juice

**HONEY PEANUT (VO)** 11  
Peanut butter, banana, raw cacao, chia seeds, coconut flakes, honey & almond milk

## COFFEE

Single espresso	3.5
Double espresso	4
Long black	(S/L) 4/4.7
Latte	(S/L) 4/4.7
Cappuccino	(S/L) 4/4.7
Flat white	(S/L) 4/4.7
Mocha	(S/L) 4/4.7
Hot chocolate	(S/L) 4/4.7
Cold drip	4.5
Batch brew	4
Matcha soy latte	6
Turmeric coconut latte	6
Prana chai	5.5
Bonsoy, Strong	+0.5
Almond, Coconut, Oat milk	+1

## TEA BY TEADROP

English breakfast, Earl grey,	5
Lemongrass & Ginger, Jasmine,	
Peppermint, Chamomile	

## JUICES

Fresh OJ	7
Mango	6
Apple, Pineapple	5.5

## MILKSHAKES

Vanilla, Strawberry, Chocolate,	7
Banana, Caramel	

## ICED CHOCOLATE/COFFEE

Without Ice-Cream	6
With Ice-cream	6.5

## COLD DRINKS

Coke, Sprite, Coke Zero,	4
Diet Coke, Fanta	

— Please inform your waiter of any food allergies and/or intolerance —  
— (15% surcharge on public holiday) —

(V) Vegan	(VO) Vegan option	(DFO) Dairy free option
(GF) Gluten free	(VGO) Vegetarian option	(N) Contains nuts
(VG) Vegetarian	(GFO) Gluten free option	(NFO) Nut free option