

# phamish

FOOD & WINE BAR

## \$25 Two Course Xpress Lunch

Including a Glass of Wine

Mon – Fri

## Happy Hour Wed – Fri 4-7pm

\$5 Glass House Wine or Local Beer

\$10 Cocktails (Selected)

## Book Your Next Function/Catering

From a boutique event of 18 people in our Private Dining Room to a large function of up to 120 people we can cater to all event types.

Please enquire within

Phone: 9534 3800

E – [info@phamish.com.au](mailto:info@phamish.com.au)

W – [www.phamish.com.au](http://www.phamish.com.au)

## Phamish - All Day Breakfast

<b>Breakfast Sunrise Smoothie</b> orange juice, banana, yoghurt, honey & berries	7
<b>Kick Start Smoothie</b> spinach, banana & fresh fruit juice	7
<b>Banana Smoothie</b> honey, yoghurt, cinnamon & milk	7
<b>Fruit Salad</b> with natural yoghurt, honey and toasted walnuts	10.5
<b>Phamish Toasted Muesli</b> with dried apricots, figs & milk	10.5
<b>Bircher Muesli</b> with labne & berries	10.5
<b>Porridge</b> with caramelised banana, strawberries & milk	11.5
<b>Pancakes</b> choice of:	
vanilla bean ice cream & maple syrup	13.5
berry compote & ice cream	16.9
white chocolate & peach	16.9
<b>Daily Baked Muffins</b>	4.5
<b>Fruit Loaf</b> with house preserves	7.5
<b>Coco Pops</b>	5.5
<b>Sourdough, Multigrain, Ciabatta, Bagel</b> with house preserves	6.5
<b>Free Range Eggs</b> fried, poached or scrambled on sourdough	7.9
<b>Kids Eggs</b> on sourdough	5.9
<b>Extras</b>	
roma tomatoes, roast mushroom, sautéed spinach, grilled chorizo, bulgarian fetta, ham	3
potato roesti, housemade baked beans, bacon, avocado housemade cévapi	3.5
smoked salmon	4.5
<b>Eggs Benedict</b> poached eggs & ham served on ciabatta, topped with spinach & hollandaise	16.9
<b>Salmon Florentine</b> poached eggs, spinach & smoked salmon, on a bagel, topped with hollandaise	17.9
<b>Sweet Corn Fritters</b> grilled & topped with tomato chutney & poached eggs	14.9
Extra ham	3
<b>Phamish Roti</b> chorizo, red onion & olives with scrambled eggs folded in roti	15.9
<b>Za'atar Omelette</b> fetta, olives, red onion, spinach, za'atar, baked in the oven, topped with relish & ciabatta	16.9
<b>Chef's Big Breaky</b> fried eggs, sourdough, cévapi, bacon, potato roesti, mushrooms & grilled tomato	19.9
<b>Gluten Free Breaky</b> potato roesti topped with scrambled eggs, spinach, tomato & roast mushrooms	15.5
<b>Baked Eggs</b> with beans, capsicum, tomato, topped with haloumi, multi-grain soldiers & rocket	17.9
<b>B.E.L.T.</b> – served on ciabatta bacon, egg, lettuce & tomato	10.5
<b>Croque Madame</b> – served on multigrain virginia ham, dijon, swiss cheese topped with a fried egg	10.5
<b>Chicken Avocado</b> – served on multigrain grilled chicken, avocado, cheese & aioli	10

## Grazing

Warm Ciabatta with olive oil & zaatar	6.5
Garlic Ciabatta	6.5
Warmed Garlic & Rosemary Infused Olives	8
Phamish Dips selection of house made dips & oven baked sesame bread	16.9
Natural Oysters with a shallot & red wine vinaigrette	½ doz 13.9 1 doz 25.9
Japanese Crumbed Oysters pan fried, with wasabi mayo	½ doz 16.9 1 doz 29.9
Oysters Kilpatrick	½ doz 16.9 1 doz 29.9
Bloody Mary Oyster Shots	each 4.5
Prawn Gyoza with an Oriental Dressing	10.9
Middle Eastern Lamb Cigars served with tahini	11.5
Pan Fried Calamari tossed in garlic, chilli & olive oil	12.5
Moroccan Chicken Skewers with mint yoghurt & pilaf	10.9
Warm Beetroot fetta, pistachios, cherry tomatoes & rocket	10.9
Zaatar Lamb Cutlets	14.9
Porcini & Pecorino Arancini with truffle aioli	10.9
Grilled Haloumi with lemon	9.9
Grazing Plate	34.9
Chef's selection of four grazing dishes	
Rosemary Potatoes with turmeric mayo	7.9
Fries	7.9

## Homemade Pasta

<b>Linguine Marinara</b>	28.90
Prawns, mussels, calamari, pippies & scampi tossed with garlic, olive oil & parsley	
<b>Rigatoni Polpette</b>	19.50
Beef meatballs, baked in a sugo of red wine, tomato & parsley, finished with shaved grana padano	
<b>Gnocchi Prosciutto</b>	19.90
Spinach gnocchi, crispy prosciutto, red onion, tomato, garlic & a touch of chilli, finished with shaved grana padano	
<b>Blue Swimmer Crab Linguine</b>	25.90
White asparagus, cherry tomatoes, garlic, chilli, parsley & olive oil	
<b>Pappardelle Anitra</b>	19.90
Slow braise of duck, vegetables, green olives & grana padano	
<b>Pumpkin &amp; Parmesan Ravioli</b>	18.90
Sage olive oil, asparagus & roasted almonds topped with grana padano	
<b>Zucchini Rigatoni</b>	16.90
Caramelised onion, garlic & parsley topped with pecorino cheese	

## Risotto

<b>Roast Beetroot Risotto</b>	23.50
spinach, pine nuts & goat's cheese	

## Main Courses

Battered Rockling & chips, with lemon & house made tartare	21.90
Crispy Skin Wild Barramundi fillet, with smashed potatoes, shallots, cherry tomatoes & broccolini served with lemon	32.90
Semi-Boned Chicken Breast, dusted with coriander, cardamon & cumin seeds served on pesto rissoni with mesculin leaves	26.90
300 gram Eye Fillet grilled to your liking with spring onion mash, Dutch carrots & balsamic onions with a forest mushroom jus	31.90
Rack of Lamb served medium rare with sultana pearl couscous, plum purée & rosemary jus	34.90
Phamish Paella, selection of seafood, chicken, chorizo, olives, peas & capsicum	31.90
Open Beef Burger with cos lettuce, tomato, bacon, Swiss cheese & a fried egg, served with onion rings & beetroot mayo	19.90

## Salads

Salt & Pepper Squid Salad with rocket, Vietnamese mint, tomato, cucumber, bean shoots & red onion with an Oriental dressing	19.50
Lamb Greek Salad tossed with oregano, lemon vinaigrette & finished with grilled lamb	18.90
Chicken Caesar Salad with cos lettuce, croutons, bacon, parmesan, chicken breast, anchovies & house-made dressing topped with a poached egg	18.90
Smoked Salmon Salad with cos, radicchio, cherry tomatoes, onion & blini with a caper & parsley yoghurt	19.90

## Sides

Green beans, toasted almonds & fetta	8.00
Rocket, pear & parmesan salad	8.00
Sautéed spinach & garlic	8.00

## Pizzas

<b>Garlic Pizza</b> with rosemary & sea salt	8.9
<b>Calzone</b> Napoli semi-dried tomatoes, basil, olive & goats cheese	10.9
<b>Margherita</b> Napoli, mozzarella, fresh basil & parmesan	12.9
<b>Capricciosa</b> Napoli, mozzarella, Virginia ham, anchovies, olives & mushrooms	16.9
<b>Vegetarian</b> Pesto, mozzarella, broccoli, olives, pumpkin, Spanish onion, & topped with shaved grana padano	15.5
<b>Taleggio</b> Napoli, mushrooms, balsamic onions, radicchio, ham & taleggio	15.5
<b>Pomodoro</b> Napoli, mozzarella, chorizo, fresh basil, olives & Spanish onion	16
<b>Ham</b> Napoli, mozzarella, Virginia ham & pineapple	14.9
<b>Prosciutto</b> Napoli, mozzarella, pesto, roasted peppers, prosciutto, rocket & goats cheese	16.9
<b>Potato</b> Napoli, potato, rosemary, sea salt & blue vein cheese	15.9
<b>Gamberi</b> Napoli, mozzarella, prawns, spring onion, squid & chilli	19.9
<b>Lamb Wheelbarrow</b> Napoli, mozzarella, lamb mince, pinenuts, caramelised onion, cherry tomatoes & rocket, topped with labne	16.9
<b>Tandoori Chicken</b> Chicken marinated in tandoori, lemon juice, Spanish onion, spinach, Napoli, mozzarella, side of mint yoghurt	16.9
<b>Gluten free bases available extra \$3</b>	
<b>Sweet Custard Pizza</b> Apple, almonds, sultanas, cinnamon & vanilla bean custard	11.9

## Desserts

**Sticky Date Pudding** 11.9  
House made sticky date topped with butterscotch & date sauce served with vanilla ice cream

**Eat 'n' Mess** 10.9  
Light & fluffy meringues, crushed & mixed with a berry & mango coulis, a touch of whipped cream & strawberries

**Cointreau Chocolate Mousse** 11.9  
Served with strawberry coulis & house made churros

**Sweet Custard Pizza** 11.9  
Apple, almonds, cinnamon & vanilla bean custard

**Gourmet Ice Cream** per scoop 3.5  
Wild fig, honey & pistachio  
Blood orange sorbet  
Hokey Pokey

**Cakes** available on display from 3

**Cheese Platter**  
A chef's selection of fine cheeses, muscatels, fruit bread & quince paste for two 19.9  
for four 36.9

## Dessert Wines

		Glass	Bottle
Spring Vale 'Louisa' Gewürztraminer	<i>Freycinet Coast Tas</i>	7.5	32
Two Italian Brothers Noble Riesling	<i>Margaret River WA</i>		28
Seresin Noble Riesling	<i>Marlborough NZ</i>		62.9