

# Breakfast

Start your day with a good breakfast! We only use free range eggs and fresh, seasonal ingredients

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|---|-------|
| <b>Big Breakfast</b>  | 21.50 |
| Crispy bacon, grilled sausages, housemade baked beans, potato rosti, portobello mushroom, roma tomato, eggs and sourdough.  |       |
| <b>Big Veggie Breakfast</b>   | 19.50 |
| Avocado, sautéed spinach, roma tomato, portobello mushroom, asparagus, eggs and sourdough. <b>V</b>   |       |
| <b>Acai Smoothie Bowl</b>   | 14.50 |
| Chia, acai, berries, seasonal fruit, granola, and mint. <b>V</b>  |       |
| <b>Avocado &amp; Feta Smash</b>   | 16.50 |
| Avocado smashed with Bulgarian feta and shaved radish, with poached eggs on multigrain toast. <b>V</b>  |       |
| <b>Wild Mushrooms</b>   | 21.50 |
| Medley of sautéed wild mushrooms tossed in garlic, butter and thyme with whipped goats cheese and poached eggs on multigrain toast. <b>V</b>                          |       |
| <b>Bacon Benedict</b>   | 18.50 |
| Poached eggs on brioche loaf with a rosemary butter hollandaise, crispy bacon and spinach.  |       |
| <b>Nourish Bowl</b>   | 19.50 |
| Smashed avocado, smoked salmon, asparagus, curried cauliflower, roasted sweet potato, house-made pickled celery, super seeds and sumac poached egg. <b>GF</b>         |       |
| <b>Pancakes</b>   | 18.50 |
| with maple and honey labne, roasted coconut, fresh berries and mini meringues.  |       |
| <b>Breads by “Noisette Bakery” with condiments</b>  | 7.50  |
| Choose your bread: multigrain, sourdough, fruit loaf, or gluten free.<br>Choose your spread: Strawberry jam, Apricot jam, honey, peanut butter, or Vegemite. <b>V</b> |       |

# Small Plates

Our small plates are perfect as starters.  
Or why not order a few and share it amongst friends.  
All seafood are ethically sourced.

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| <b>Bread platter</b>  | 7.50  |
| Selection of fresh bread with balsamic, olive oil and dukkah. <b>V</b>                                      |       |
| <b>Kalamata Olives</b>  | 8.00  |
| slightly warmed, and drizzled with olive oil. <b>V GF</b>   |       |
| <b>Tasmanian Oysters</b>  | 16.50 |
| 4 oysters on ice, with citrus soy. <b>GF</b><br>Extra oyster, each 4.50                                     |       |
| <b>Kingfish Ceviche</b>   | 13.50 |
| with golden beetroot, horseradish, cumin tuile and lime vinaigrette.  |       |
| <b>Cevapi</b>   | 13.50 |
| Traditional Balkan skinless beef sausages with ajvar and chopped red onion.                                 |       |
| <b>Zucchini and Ricotta Fritters</b>  | 14.50 |
| with house-made fermented mint essence. <b>V</b>  |       |
| <b>Balsamic Bruschetta</b>  | 11.50 |
| Heirloom tomato, onion and basil topped with parmesan, then drizzled with balsamic glaze. <b>V</b>          |       |
| <b>Semolina Crusted Calamari</b>  | 15.00 |
| with orange and chilli aioli, rocket and braised leek.  |       |
| <b>Butterflied King Prawns</b>  | 17.50 |
| 3 King Prawns, chargrilled with chilli, coriander and fresh lemon. <b>GF</b><br>Extra king prawn, each 6.50 |       |
| <b>Stuffed Mushroom</b>   | 12.50 |
| Portobello Mushroom with cream cheese, sundried tomato, pine nuts, and balsamic drizzle. <b>V GF</b>        |       |



**PHAMISH**  
**FOOD & WINE BAR**

Fresh. Organic. Ethical.

Menu created by chef Sebastien Luximon

# Main

Our main suppliers are Cherry Tree Organics and Hagens Organic Butcher, so you can be certain of 100% grassfed beef and lamb, and organic chicken.

|   |       |
|---|-------|
| <b>Cevapi</b>   | 28.50 |
| Traditional Balkan skinless beef sausages with ajvar, chopped red onion, capsicum, lemon vinaigrette, parsley, and spring onion potato salad. |       |
| <b>Tawny Chicken</b>  | 24.50 |
| Chicken, with asparagus wrapped in pancetta, sweet potato puree and a tawny port reduction. <b>GF</b>   |       |
| <b>Lamb Rack</b>  | 39.50 |
| Grassfed lamb with smoked eggplant, Brussels sprouts, confit tomato, purple carrots, rosemary and lamb jus. <b>GF</b>                         |       |
| <b>Tagliata</b>   | 37.50 |
| Sliced porterhouse steak, rocket, caramelised onion and shaved parmesan.<br>Please inform your waiter if you do not want the steak sliced.    |       |
| <b>Pulled Pork Burger</b>   | 22.50 |
| with apple slaw, lime aioli, and chunky chips.  |       |
| <b>Beet Trio</b>  | 24.50 |
| Golden beetroot, pink beetroot, purple beetroot, walnuts, goats cheese and rocket. <b>V GF</b>  |       |
| <b>Rustic Vegetables</b>  | 22.50 |
| Slow roasted root vegetables with crumbled Bulgarian feta and crusty bread. <b>V</b>  |       |

# Sides

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| Broccoli with toasted almonds and balsamic reduction <b>V GF</b> | 11.00      |
| Rosemary potatoes with sea salt <b>V GF</b>                      | 7.50       |
| Honey Dutch carrots <b>V GF</b>                                  | 7.50       |
| Beer battered fat chips with aioli <b>V</b>                      | 9.50       |
| Garden salad (small or large) <b>V GF</b>                        | 8.50/11.50 |
| Sweet potato fries <b>V GF</b>                                   | 10.50      |

# Pizza

All pizzas are made to order in our woodfired pizza oven.  
We start with a crispy base, topped with fresh ingredients,  
organic meat and ethically sourced seafood

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|---|-------|
| <b>Garlic and Cheese Focaccia V</b>   | 16.50 |
| <b>Margarita</b><br>Buffalo mozzarella, San Marzano tomato, fresh basil. <b>V</b>   | 18.50 |
| <b>Calabrese</b><br>Salami, capsicum, olives, Spanish onion, buffalo mozzarella, and San Marzano tomato.                              | 19.50 |
| <b>Pescatore</b><br>Prawns, scallops, calamari, mussels, rocket, oil, fresh chili, buffalo mozzarella, and San Marzano tomato.        | 24.50 |
| <b>Il Jordino</b><br>Sun-dried tomatoes, sweet potato, truffle oil, almonds, capers, buffalo mozzarella, and broccoli puree. <b>V</b> | 21.50 |
| <b>Prosciutto</b><br>Prosciutto, rocket, Heirloom tomatoes, buffalo mozzarella, San Marzano tomato and parmesan.                      | 21.50 |
| <b>Agata</b><br>Italian pork and fennel sausage, porcini mushroom, buffalo mozzarella and San Marzano tomato.                         | 22.50 |
| <b>Number 8</b><br>Grilled Pork belly, spiced cured pineapple, purple radish, buffalo mozzarella, and San Marzano tomato.             | 22.50 |



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# Seafood

We feel strongly about ocean sustainability  
and all our seafood are ethically sourced by Red Coral Seafood

|   |       |
|---|-------|
| <b>Fish &amp; Chips</b><br>Beer battered <i>or</i> Panfried fish of the day, with chunky chips, crunchy green salad, and house-made remoulade.                      | 22.00 |
| <b>Baked Barramundi</b><br>with confit potatoes, salsa verde and green salad. <b>GF</b><br><i>Allow 15 minutes cooking time.</i>                                    | 26.50 |
| <b>Semolina Crusted Calamari</b><br>with chunky chips, salad and orange chilli aioli.   | 24.50 |
| <b>Salmon Salad</b><br>Confit of salmon with quinoa, snow peas, boiled egg, asparagus, fresh radish, and a lemon vinaigrette.                                       | 23.50 |
| <b>Chargrilled King Prawns</b><br>6 King Prawns, rosemary fries and a salad of chunky tomatoes and cucumber.  | 34.50 |
| <b>Linguine allo Scoglio Papillote</b><br>Selection of fresh seafood, including king prawns, mussels, pipi, and calamari, cooked with chili and served in a parcel. | 46.50 |

## Combos & Sharing Plates

*Why choose when you can have it all!*

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| <b>Seafood Platter for 1</b><br>3 King Prawns, semolina crusted calamari, scallops, and chunky tomato and cucumber salad, with orange and chilli aioli.  | 39.50  |
| <b>Family Seafood Platter</b><br>8 King Prawns, semolina crusted calamari, 8 Tasmanian oysters, battered fish of the day, olives, chunky tomato and cucumber salad, chips, and house-made remoulade. | 149.00 |
| <b>Meat &amp; Veg Sharing Platter</b><br>Cevapi, ajvar, sliced porterhouse steak, chopped red onion, capsicum, roasted mushrooms, olives, and zucchini and ricotta fritters.                         | 68.50  |

# Dessert

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| <b>Trio of sorbet and seasonal fruit GF</b>  | 12.50 |
| <b>Panna Cotta</b><br>with Malibu, praline dust, pineapple compote, cherry, and toasted coconut. <b>GF</b>                         | 12.50 |
| <b>Chocolate fondant</b><br>with vanilla bean ice-cream, crème anglaise and poached pear.  | 15.00 |
| <b>Oops! we broke the 'Tiramisu'</b>   | 15.00 |
| <b>Cheeseboard</b><br>with a selection of local sliced cheese, grapes and crackers.  | 15.00 |
| <b>Dom Pedro</b><br>Milk shake for grown-ups! Vanilla bean ice-cream, kahlua <i>or</i> whiskey, fresh cream, and grated chocolate. | 14.50 |
| <b>Liqueur Coffee</b>  | 9.90  |
| <b>Affogato</b><br>Espresso, vanilla ice-cream, and amaretto liqueur.  | 14.50 |

## Coffee & Hot Drinks

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|---|-----------|
| Flat White   Cappuccino   Latte                 | 4.00/4.50 |
| Espresso   Ristretto   Americano                | 3.90      |
| Café Viennois                                   | 6.00      |
| Hot Chocolate                                   | 5.00      |
| Extra shot   Decaf                              | +0.60     |
| Bonsoy   Almond milk   Coconut milk   Rice milk | +0.80     |
| Prana Chai, steamed with bonsoy                 | 5.50      |
| Turmeric Latte, steamed with coconut milk       | 5.50      |
| Beetroot Latte, steamed with almond milk        | 6.50      |

Please ask staff for our full Drinks Menu