



SPARKLING

Edmond Thery Blanc de Blanc
Bamba Rumba Prosecco
Chandon NV Brut
Chandon Rosé
G. H. Mumm NV
Vueve Cliquot

France
Tumbarumba NSW
AUS
AUS
Champagne FR
Champagne FR

12.5/59
15.5/72
88
89
140
155

ROSÉ

Curator Hamlets Rose
Petits Detours Rose
Tropéz

Barossa Valley 2023
Cevennes France 2024
Cotes de Provence FR 2023

13/20/59
17/25/82
97

WHITE

Growers Gate Sauvignon Blanc
Amisfield Sauvignon Blanc
David Franz Eden Edge Resiling
Heifer Station Pinot Gris
Meerea Park Semillon
Bisous Estate Chardonnay
George's Moscofilero Skouras
IL Casato Pinot Grigio Valdadige
Fritsch Wagram Reisling
Kilikanoon Morts Block Riesling
Briar Hill Chardonnay
Dexter Chardonnay
Les Caillottes Dauny Sancerre
Blanc Georges Deschamps Chablis
Certified Organic Atticus Chardonnay

South Aus 2024
Central Otago NZ 2024
Eden Valley SA 2022
Orange NSW 2025
Hunter Valley 2022
Hunter Valley 2024
Greece 2023
Italy 2024
Austria 2020
Clare Valley 2023
Hunter Valley 2025
Mornington Peninsula 2024
Sancerre FR 2020
Burgundy 2023
Margaret River 2014

12/16/55
15.5/23/75
16.8/24.5/ 80
16.8/24/80
77
15.5/23/75
82
94
94
110
85
120
132
140
152

RED

Yarran Shiraz
Gilbert by Simon Gilbert Pinot Noir
Gala Notios Agiorgitiko & Syrah
Mothers Ruin Cabernet Sauvignon
Linke Shiraz
Woodlands Cabernet Merlot
Angullong Fossil Hill Sangiovese
LA Celia Malbec
Heifer station Merlot
Maude Pinot Noir
Domaine Charnay Certified Organic
Bourgonge Hautes-Cotes Pinot Noir
Rare Hare Shiraz

Yenda NSW 2025
Orange NSW 2023
Koutsi, Nemea Greece 2024
McLaren Vale SA 2023
Barossa Valley 2022
Margaret River WA 2022
Orange NSW 2023
Valle De Uco Cuyo Argentina 2022
Orange NSW 2022
Mt Maude Otago NZ 2024
Beaujolais 2020
Les Vins Du Clair Obscur FR 2020
Pyrenees VIC 2024

12/16/55
16.8/24.5/80
16.8/24.5/80
15.5/23/ 75
15.5/23/75
89
87
91
88
105
115
148
120

DESSERT/ALT WINE

David Franz "Late Harvest" Sauvignon Blanc 12/55
Retsina - Lefkoiti - Greece 47



ON TAP

Carlton Draught
Resch's Draught
Great Northern Super Crisp
Balter XPA
Seasbass Mediteranian Lager - Yullis
Peroni Nastro Azzoro
Asahi Dry
Clarence Hazy Pale - Yullis
Young Henry Newtowner

AUSTRALIAN BOTTLED

Stone + Wood Pacific Ale
Kosciuszko Pale Ale
White Rabbit Dark Ale
Pure Blonde Lager
Cascade Light Lager
Yullis Norman
Somersby Apple Cider
Batlow Cloudy Apple Cider
Hills Pear Cider
Yullis Margot Dry Apple Cider
young henryAlcoholic Ginger Beer
Balter Cervesa

IMPORTED BOTTLED

Corona Extra
Carlsberg
Guinness
Mythos

NON-ALCOHOLIC

Heaps Normal XPA
Yeah Nah XPA
Yeah Nah Pale
Heineken ZERO

We have a large array of spirits that we constantly change so please ask our friendly staff what we have on offer for you!



phoenix woollahra



GREEK ISLAND ICE TEA

In case you didn't know, us Greeks invented everything and the Long Island ice tea is no exception. You've had theirs so why not try ours?

Gin, Vodka, Spiced Rum, Cointreau, Lychee Liqueur. Topped with Coca-Cola \$20

PHOENIX SOUR

Fluffier than a marshmallow with that classic Amaretto flavour, what more could you ask for?

Amaretto, Peach Schnapps, Fresh Lemon Juice & Egg White \$19

SOUTH SIDE

This perfectly refreshing cocktail takes the classic Phoenix Hotel flare and pairs it perfectly with fresh ingredients and Four Pillars Gin which will no doubt leave you wanting more.

Four Pillars Gin, Fresh Lime Juice, Sugar, Fresh mint \$23

COCONUTS MARGARITA

Yes it's naughty, and yes you'll want more than one.

Coconut 1800 Tequila, Cointreau & Fresh Lime. Served with a Coconut Rim \$20

CLASSICS....

Ask our friendly Staff for your favourite cocktail! Spicy Marg, Gimlet or a Martini... Your Imagination is the only limiter.

From \$20

THE BOULEVARDIER

Our take on a classic Negroni – however swap out the Gin for a bourbon. The perfect pairing for a Woollahra winters night

Maker's Mark, Sweet Vermouth & Campari \$23

PHOENIX CAPRIOSKA

Our caprioska is a one way ticket to flavour town. With the choice of classic lime or for the adventurous, Passionfruit. There's something for everyone's pallet.

Vodka, Sugar & Fresh Lime \$19

SALTED CARAMEL MARTINI

Ordinary just isn't our style, why should it be? Spice up the already fantastic espresso martini with some salted caramel.

Vodka, Kahlua, Fresh Espresso & Salted Caramel \$21

GEORGIA ON MY MIND

It's pink, it's fluffy and it's really yummy. Enough said....

Vodka, Chambord & Pineapple juice \$19

LYCHEE MARTINI

The obvious choice...

Vodka, Lychee Liqueur, Fresh lemon \$20