



Main Bar

THE MAIN BAR AREA AT PHOENIX MIXES ULTRA MODERN TECHNOLOGY AND TRENDY FIXTURES WITH CLASSIC RUSTIC ELEMENTS, CREATING A TRUELY WELCOMING, COSY ATMOSPHERE AS WELL AS KEEPING WITH THE 'COOL' VIBE OF MODERN BAR.



This area is perfect for functions of any nature, accommodating 60 for a seated dinner or up to 100 for cocktail functions. The customisable over bar lighting really adapts the space to any theme or occasion with option to change to any colour in the spectrum.

CAPACITY
100 COCKTAIL
70 SEATED



The Nest

CAPACITY
45 COCKTAIL
35 SEATED



IF YOU'RE LOOKING FOR A SMALLER AREA 'THE NEST' IS AN ULTRA COSY SPACE PERFECT FOR FUNCTIONS OF 45 OR LESS.

Featuring a fully working fireplace and comfortable sofa seating nook, this space works well for anything from a casual stand up cocktail function, to a more formal seated celebration dinner.





FOR LARGER OR MORE PRIVATE EVENTS, THE PHOENIX CAN BE BOOKED OUT IN ITS ENTIRETY ENSURING THE MOST EXCLUSIVE FUNCTION.

Whole Venue

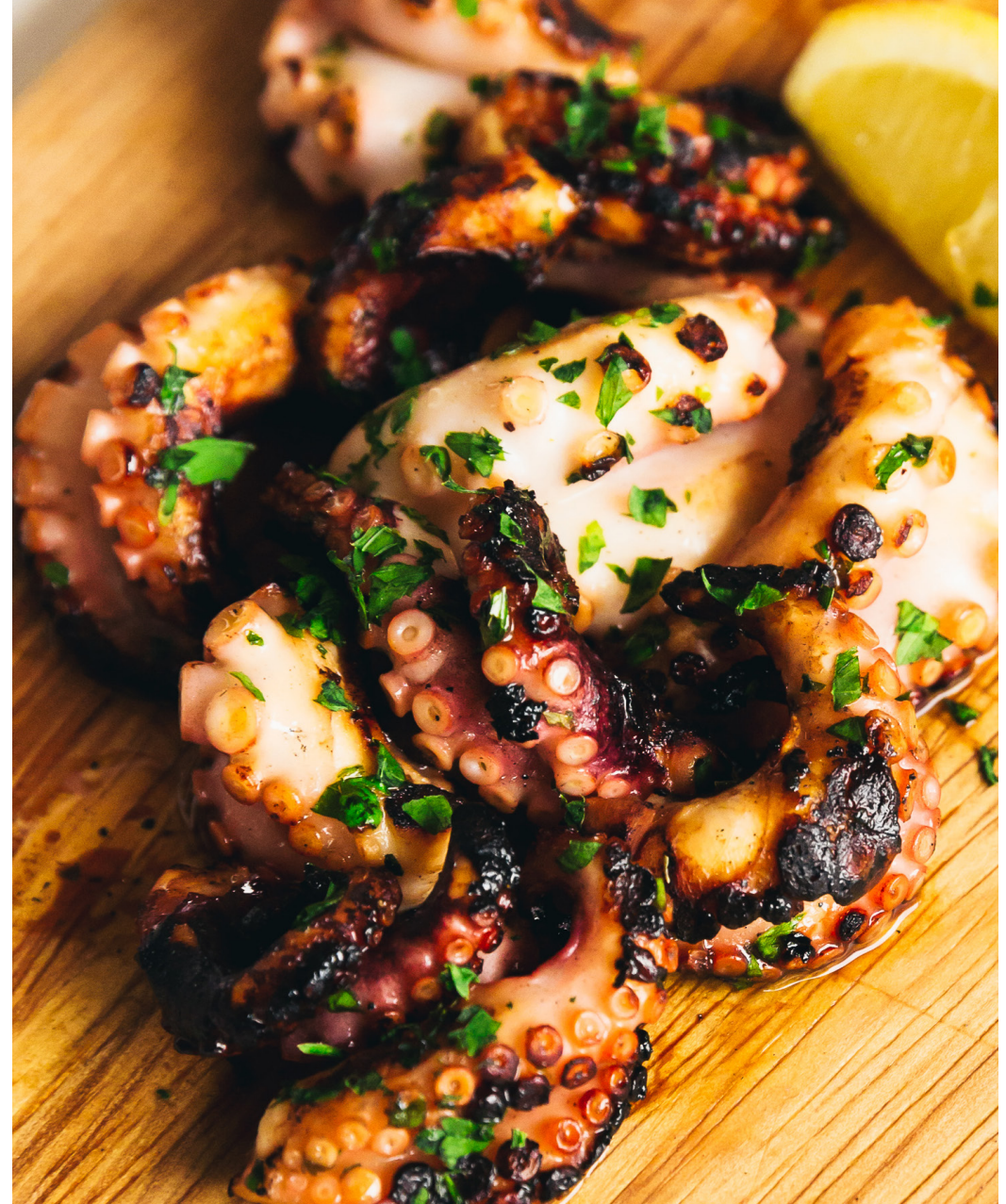
Seating a maximum of 95 guests or 150 for a cocktail function, we can customise our menu to suit your specific event, and how about let our seasoned Bar Staff design a special cocktail to make your function that extra little bit special.

CAPACITY
150 COCKTAIL
100 SEATED



Our food

Pushing a Greek feed Phoenix mixes classic Greek elements with modern cooking to create a warm menu with dishes perfect for sharing.



Looking for something for your cocktail function, we have a wide range of delicious bites perfect for standing functions, along with some more filling options for this style of dining.

Our Banquet menu includes Phoenix customer favourites and our popular share plates to give lots of choice for everyone at your event.



More filling

Lamb Gyros
greek pita wrap with marinated lamb
10

Chicken Gyros
greek pita wrap with marinated chicken
10

Halloumi Gyros
greek pita wrap with halloumi
10

Mini Chicken Souvlaki
6.50

Mini Beef Souvalaki
7.50

Lamb Cutlet
6.50

King Prawn skewer
with lemon and cherry tomato
6.50

Calamari Cone
6.50

Sweet Potato Chips
with aioli
13

Hot Chips
with aioli
11

Sweets

Greek Donut
with honey and walnuts
3.50

Chocolate Mousse
roast hazelnut crumb
4.80

Baklava
greek sweet
5.00

BANQUET 1

\$60pp

TO START

Mezzethes

Taramasalata dip, Tyrokafteri cheese dip, mixed marinated olives, a selection of cured meats & cheeses, rocked salad, pickled octopus & greek pita bread

Halloumi

served with tricolour capsicum, oyster mushrooms and finished with apple balsamic vinaigrette

Calamari

lightly battered fresh calamari served with baby herbs

MAIN

Roast Lamb Shoulder

slowroasted and served with baked lemon potatoes

Greek Salad

TO FINISH

Loukoumades

greek donuts served with icecream





BANQUET 2

\$80pp

TO START

Mezzethes

Taramasalata dip, Tyrokafteri cheese dip, mixed marinated olives, a selection of cured meats & cheeses, rocket salad, pickled octopus & greek pita bread

Saganaki Cheese

kefalograviera cheese cooked in the oven with honey and sesame

NEXT

Chargrilled Octopus
served with fava

Mussels
Served in a white wine jus

MAIN

Roast Lamb Shoulder
slowroasted and served with baked lemon potatoes

Greek Salad

TO FINISH

Loukoumades
greek donuts served with icecream

Canapes

our suggested canape lists

CANAPE MENU 1

\$ 5 0 P P

Smaller

Salami Rye Crostini
Cured Salmon
Watermelon
Moussaka Bites

Substantial

Chicken Skewers
Prawn Skewers
Mix of Gyros (Lamb, Chicken and Halloumi)
Calamari Cone
Hot chips

CANAPE MENU 2

\$ 7 0 P P

Smaller

Salami Rye Crostini
Stuffed Mushroom
Scallops with Avocado
Watermelon with Feta
Salmon Rolls

Substantial

Lamb Cutlets
Prawn Skewers
Mix of Gyros (Lamb, Chicken and Halloumi)
Sweet Potato Chips

Dessert

Baklava
Loukoumades





Canapes

Mozzarella Cherry Tomato Stack
with basil pesto drizzle
4.50

Honey Maple Glaze Ham on Crostini
with cream cheese and quince paste
4.80

Cured Salmon
with Lemon Pearls and chives
5.50

Spicy Salami on Rye Crostini
with smoked capsicum and aged balsamic
4.00

Herbed Mushroom
filled with Mascarpone cheese
4.50

Lamb Tenderloin
with lamb jus and crispy leek
5.50

Scallops
with avocado puree and caviar
5.50

Watermelon
with feta and lemon verbena drizzle
3.50

Traditional Moussaka bites
5.00

Cracker
with olive tapanade and segment of orange
3.80

Cocktails

I CARRIED A WATERMELON

When Margarita dirty dances with Watermelon, you better look out. Using premium Don Julio Tequila, shaken with a hint of sweetness and garnished with fresh mint, this mouth watering cocktail will put the Patrick in your Swayze.

PHOENIX RISING

We've ensured this iconic venue has risen from the Phoenix's ashes and this cocktail celebrates the occasion through a match made in heaven comprising Citron vodka and a splash of Aperol.

THE FABRIZIO

The Fabrizio is the ultimate wingman to the Phoenix Rising. Taking the form of a classic passionfruit Caprioska, this studly little cocktail beckons you to kick back and get a little Fab into you.

STRAWBERRY MOJITO

Real men might not eat quiche, but they totally gag for Strawberry Mojitos. With our own twist of the Australian Stolen Rum range and strawberries, this innocent looking cocktail has a sinister side that gives it more street cred than McGyver.

LYCHEE STYLIN'

As the supermodel of cocktails, this delectable choice works the runway like Naomi back in the '90s. Think lychee liquor mixed with Tanqueri Gin and topped off with bubbly prosecco and you've got yourself one hell of a fierce cocktail made especially for girls who run the world.

FLUFFY PHOENIX

Boasting a split personality of both sweet and sour, this cocktail brings together the zing of grapefruit juice, passion fruit and charm of Liquor 43 with a vanilla aroma. Perfect for a walk on the wild side.

HENDRICK TWIST & SHOUT

The world has fallen in love with Gin all over again and after this little beauty meets your lips you'll see just why. Brought to life using classic Hendricks Gin and muddled grapes this is a signature favourite we know you'll love.

APPLE GERMAIN

Using classic St Germain, fresh apple and cider, this unique beverage offers just the right hit of sweetness to make it your new BFF of the cocktail world.

GREEK ISLAND ICE TEA

Long Island ice Teas is so 2001, so we're bringing some much needed Mediterranean swagger to the table with our very own version of this classic cocktail. Don't ask too many questions, just trust the Greeks and order it.

phoenix woollahra

socialise



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