

GARDEN - PRIVATE DINING - EVENTS SPACE

# Phylli's

*at Forrester's*



FOLLOW THE MUSE @PHYLLISSYDNEY\_

# FROM THE KITCHEN

## GRAZE

Garlic, potato, cheese bread (V)	8
Butternut squash dip, pepita crunch, chilli oil, focaccia (Vegan)	12
Grilled peppers, toasted sourdough (Vegan, V, DF)	9
+ Add mortadella	8
Sweetcorn & mozzarella croquettes, chopped chilli (V)	12
Spiced chilli lamb skewers, romesco, lemon (GF, DF)	18
Seaweed cured ocean trout, cultured cream, lemon jam (GF)	18
Honey soy spicy wings (DF)	16

## NOURISH

Phylli's spaghetti, zucchini, herb, pistachio & pine nut pesto (V)	18
Cauliflower cheese, herb & macadamia crumb (V)	12
Borlotti beans, toast, crispy sage, parmesan (V)	12
Broccoli & avo salad, pistachio, roasted shallot, hummus, green chilli (GF, Vegan)	16

## SIDES

Braised greens, currants, pine nuts (Vegan, GF, DF)	8
Mixed leaf lettuce, chardonnay vinaigrette (Vegan, GF)	8
Chips (Vegan, GF)	10
+ Add gravy	2
++ Add cheese & gravy	4

# FROM THE KITCHEN

## FEAST

Forry's smashed patty cheeseburger, pickles, cheese, burg sauce, chips	22
+ Add lettuce & tomato	2
++ Make it a double	6
Hot honey glazed crispy chicken burger, lettuce, mayo, chips	22
Mussels with sweet corn, pancetta, dill in a corn & bacon broth (GF)	26
Crumbed snapper, fries, lemon, chunky tartare (DF)	26

### THE BIG YORKIE

} A Phylli's signature dish, filled with our roast of the week, crispy spuds, peas & carrots 30

Chicken schnitzel, mixed leaf, chips (DF)	24
Chicken parma, glazed ham, tomato, mozzarella, mixed leaf, chips	27
Bazzy's eggplant parma, mixed leaves, chips (Vegan)	24
Grass-fed steak (200g), chips, mixed leaves & choice of sauce - pepper or gravy (GF)	28
(Note: pepper sauce contains oyster sauce)	

## SWEETS

Chocolate birthday cake (V)	12
Baked custard with mango, passionfruit & crispy meringue (V, GF)	12



### *A note on Sustainability*



*We continually work with our suppliers to source local and premium quality produce, and strive to be kinder to the planet by implementing sustainable practices across everything we do.*

THE FULL MENU IS AVAILABLE TO ENJOY THROUGHOUT THE WHOLE VENUE.

# BANQUET MENU

\$55 PP  
MIN 4 PEOPLE

Butternut squash dip, pepita crunch, chilli oil, focaccia (Vegan)  
Sweetcorn & mozzarella croquettes, chopped chilli (V)  
Cauliflower cheese, herb & macadamia crumb (V)  
Spiced chilli lamb skewers, romesco, lemon (GF, DF)  
Crumbed snapper, chunky tartare (DF)  
Chips (Vegan, GF)  
Mixed leaf lettuce, chardonnay vinaigrette (Vegan, GF)  
Chocolate birthday cake (V)

# BOTTOMLESS ROSÉ MENU

\$79 PP  
MIN 4 PEOPLE

## 2 HOUR ROSÉ PACKAGE

Butternut squash dip, pepita crunch, chilli oil, focaccia (Vegan)  
Sweetcorn & mozzarella croquettes, chopped chilli (V)  
Spiced chilli lamb skewers, romesco, lemon (GF, DF)  
Broccoli & avo salad, pistachio, roasted shallot, hummus, green chilli (GF, Vegan)  
Crumbed snapper, chunky tartare (DF)  
Chips (Vegan, GF)  
Mixed leaf lettuce, chardonnay vinaigrette (Vegan, GF)



UPGRADE YOUR PACKAGE

INCLUDE PROSECCO AND  
SELECTED TAP BEER FOR AN ADDITIONAL \$10 PP

# PHYLLI'S WINE LIST

ORDER AT THE BAR

PLEASE ASK FOR OUR FULL WINE LIST

ORDER AT THE BAR

## FIZZ

NV Sometimes Always Prosecco, Regional SA 10 / 54

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## WHITE *Lifted, Racy, Textured + Generous*

2020 Ricca Terra 'Bronco Buster' 12 / 58  
Fiano, Vermentino, Greco, Riverland SA

2019 Fresh Bright White 12.5 / 58  
Semillon, Sauvignon Blanc, Margaret River WA

2017 Range Life Garganega, King Valley VIC 12 / 58

2019 Continental Platter Chardonnay, Mount Gambier SA 11 / 52

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## ORANGE & ROSE

2020 Alpha Box & Dice 'Golden Mullet Fury' 15 / 72  
Semillon, Riesling, Adelaide Hills SA

2021 Gilbert Rosé, Mudgee NSW 12 / 58

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## RED *Light Bodied, Elegant, chilled, medium bodied + concentrated*

2019 Denton 'Shed' Pinot Noir, Yarra Valley VIC 15 / 72

NV La Farfalla 'Dry Red Blend', Yarra Valley VIC 9 / 45

2018 La Violetta 'Nova Syrova' Red Blend (*served chilled*) 15 / 72  
Great Southern WA

2017 Albert Fresco 'Picnic Red' 10 / 48  
Pinot Meunier, Shiraz, Hunter Valley NSW

2020 Dune 'Blewitt Springs' Shiraz, McLaren Vale SA 13.5 / 65

# Cocktails

*Using seasonal produce, we slice, squeeze and use the whole fruit to minimise waste.*



## NECTARINE & TONIC

21

Nectarine, Never Never 'Triple Juniper' Gin, Regal Rogue 'Wild Rosé' Vermouth, watermelon rind, StrangeLove N° 8 Tonic



## MIMOSA SPRITZ

20

Orange, Tried & True Vodka, Manly Spirits Co. Limoncello, citrus rind, Sometimes Always Prosecco, soda



## WATERMELON MARGARITA

22

Watermelon, Del Maguey 'Vida' Mezcal, Adelaide Hills Distillery Bitter Orange, habanero



## MANGO JUNGLE BIRD

22

Mango, Plantation Pineapple Rum, Campari, Feral 'Biggie Juice' East Coast IPA



## BLUEBERRY FIZZ

22

Blueberry, Arquitecto Blanco Tequila, Marionette Crème de Mure, StrangeLove Salted Grapefruit



## PLUM PUNCH

22

Plum, Mackintosh Blended Scotch Whisky, Amaro Montenegro, verjus, Angostura Bitters



## AFTER A CLASSIC COCKTAIL?

Ask our bartenders what they've got!

WE'RE STRIVING FOR MORE SUSTAINABLE PRACTICES SO OUR COCKTAILS MAKE YOU AND THE PLANET FEEL GOOD