



**THE GRILL**  
AT THE PH

# STARTERS

Garlic truffle, cheese & rosemary  
flat bread  
\$10

Salt & pepper prawns  
chilli, coriander & aioli  
\$18

Bruschetta  
buffalo mozzarella, tomatoes,  
basil on olive bread (v)  
\$11

Fried chicken pieces  
spicy mayo  
\$17

Sweet potato fries  
sour cream & sweet chill (v)  
\$11

Charcuterie & cheese board  
selection of cured meats, local cheeses,  
pickles, grissini sticks & crackers  
\$29

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# MAINS

Caesar salad  
free range chicken, baby cos leaf, soft boiled  
egg & sourdough croutons w house dressing  
(gf)  
\$22

Cucumber salad  
wakame, red chilli, coriander, sliced  
shallots, soy vinaigrette, sesame seeds,  
bamboo shoot & pickled radish (vg)  
\$19

Mushroom gnocchi  
enoki, Swiss brown & oyster  
mushrooms, sage butter & whipped  
basil ricotta (v)  
\$24

Buttermilk chicken schnitzel  
chips & slaw  
\$20

Chicken parmigiana  
mozzarella, ham, parmesan & chips  
& slaw  
\$23

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# ROTISSERIE

COMING SOON...

*While we wait for our rotisserie to be shipped over from France,  
our free-range, gluten free Bannockburn chickens will be cooked over our hot coals.*

1/4 chicken  
\$23

choice of 1 side

1/2 chicken  
\$32

choice of 2 sides

Whole chicken  
\$59

choice of 3 sides

All served with our in-house flat bread & pickles

(gf) gluten free | (v) vegetarian | (vg) vegan

# THE GRILL

*Cooked over coals & double split ironbark wood  
All served with the choice of two sides and one condiment*

## Charred butternut pumpkin

labneh, quinoa, seeds, grains & smoky pumpkin mayo (v)  
\$19

## 300g salmon cutlet

Houn, TAS (gf)  
\$32

## Lamb or chicken shish 'aka meat on a stick'

All served with our in-house flat bread & pickles (gf)  
lamb \$32 | extra lamb \$12 | chicken \$26 | extra chicken \$8

## 300g Rump Riverina Angus, MSA

South West NSW (gf)  
\$34

## 400g Pinnacle T-bone, pasture fed MB2+

Western Districts, VIC (gf)  
\$48



### The Grill Signature Steak

180g MB9+ Tajima Wagyu Rump  
w 2 sides & choice of condiment  
\$32



### Sides \$8

Seasoned chips (v)  
Broccolini, lemon & sesame  
(v, gf)  
Potato & speck salad (gf)  
House slaw (v, gf)  
Roast potatoes, sour cream  
& chives (v, gf)  
Baby cos, cucumber & tomato  
salad (vg, gf)

### Condiments

Mushroom sauce | \$1  
Peppercorn sauce | \$1  
House gravy | \$1  
Salsa verde | \$3  
Chimmichurri (vg, gf) | \$3  
Taramasalata (gf) | \$3  
Garlic toum (vg, gf) | \$3  
Fermented chilli (vg, gf) | \$3

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# PIZZAS

## Margherita

mozzarella, bocconcini, fresh basil & dried oregano (v)  
\$16

## Supreme

mozzarella, shaved double smoked ham, chicken breast,  
mild Italian salami, beef, olives & capsicum  
\$21

## Veggie Patch

mushrooms, roasted red peppers, kalamata olives,  
Spanish onions, mozzarella, wild rocket & sour cream (v)  
\$19

## Pepperoni

Italian pepperoni & mozzarella  
\$20

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# BOSS BURGERS OF SYDNEY



*All served on a soft milk bun with chips*

## Signature Double Cheese

double Wagyu patties, American cheddar, liquid cheese,  
maple bacon, pickles & burger sauce  
\$22

## The Boss

Wagyu patty, lettuce, tomato, cheddar cheese & burger sauce  
\$18

## Buttermilk Fried Chicken

pickles, cheddar, slaw & spicy mayo  
\$19

## Botanical Boss

HARVEST GOURMET® plant-based patty, tasty cheese, lettuce,  
tomato, red onion & black garlic aioli served on a damper roll (vg)  
\$25

### ADD ONS

beef patty \$5 | fried chicken \$5 | maple bacon \$5 | vegan patty \$6

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