

Welcome to

# PHOEBE'S Licensed Restaurant

## BREADS –

Foccacia Loaf	6.00
- garlic & herb,	
- bacon, cheese & garlic, or	
- sundried tomato, olive & parmesan cheese	
Plain Crusty Bread Roll	2.00

## FOR STARTERS -

Tempura Prawns, served with a side salad and a soy dipping sauce	16.00	
Oysters, choose from	½ Doz.	Doz.
Natural or Kilpatrick	18.00	30.00
Bruschetta, tomato, Spanish onion & garlic served on toasted foccacia	14.50	
Salt & Pepper Squid, served with a salad garnish and a Thai dressing	15.00	
Greek Salad	14.00	
Caesar Salad (add \$5.00 for Chicken Caesar)	14.50	

## MAIN FARE – meals are served with salad or vegetables where applicable

Grilled Chicken Breast, stuffed with camembert cheese, served on a bed of kumara mash then topped with fresh asparagus and a white wine mustard sauce	25.50
Pork Fillet, served with roasted pumpkin, Spanish onion and green beans then topped with a red wine plum sauce	26.50
Atlantic Salmon, served with seasonal vegetable broth with a garlic and herb aioli and fried capers	26.00
Rib Eye Fillet, or	30.00
Scotch Fillet	26.50
served on garlic buttered chats and your choice of mushroom, pepper or plain jus	
Rack of Lamb, marinated lamb served on creamy chive mash, wilted baby spinach then topped with a red wine mint sauce	27.50

## FOR AFTER -

Cappuccino Cheesecake, blended with coffee on a chocolate biscuit base	10.00
Lemon & Lime Tart	10.00
Mississippi Mud Cake, a real chocolate mud cake you have been asking for	10.00
French Apple Tart	10.00
Fresh Fruit Salad, with cream, ice cream or plain	10.00
Fruit & Cheese Platter	12.50

## BEVERAGES -

Tea or Coffee, a bottomless cup	4.00
Fruit Juices, Soft Drinks or Mineral Water	3.50
Liqueur Coffee -	11.50
Calypso Coffee, Tia Maria	
Coffee Alexander, Brandy/Creme de Cacao	
Irish Coffee, Irish Whiskey	
Jamaican Coffee, Rum	
Mexican Coffee, Kahlua	
Roman Coffee, Galliano	

We are fully licensed. Refer to our wine list for a full range of beer, spirits, wine & port.

**Surcharge** - We regret that due to penalty loadings, etc a surcharge will be added to the total for service on Sundays (10%) and Public Holidays (15%).  
Separate costed menus are available for these days

### So Who is Phoebe?

No, it is not our chef. In keeping with the historical aspect of Gulgong, Phoebe's Restaurant was named after Aunt Phoebe whose most famous nephew was Henry Lawson, one of Australia's greatest story tellers. History surrounds the restaurant.

Originally the site was occupied by an old hotel known as Kelly's Family Hotel which was licensed in October 1871. In 1904, after thirty-three years of operation, the building, made of both vertical and horizontal boards, was demolished.

The building which houses the restaurant was built in 1904 by Joshua Josiah Davis and named the Royal Hotel. It is his initials which grace the facade of the building.

Just four years after the Royal was built, Mr Frame Fletcher, a mines manager and promoter of an English mining syndicate, ended twenty years of mining speculation when funds for his mining operation ceased. He chose the Royal Hotel to diffuse himself by placing a detonator in his mouth.

The Royal Hotel traded until 30 June 1961, the last day of its licence, with a wake lasting for twenty-four hours unabated then sporadically for two more days. The wooden part of the building was eventually condemned. A little over a decade later a syndicate acquired the property, which was facing ruin, carefully restoring it to form part of the motel site. The original bar area, where many a tale has been told, is now the motel reception. The living quarters of the hotel were thoughtfully transformed into the restaurant area offering intimate dining with old world charm.