

Avenue Restaurant

Dinner Menu

5:30pm to 9:30pm

Entrée

Tasmanian oysters – natural with ponzu dressing *(gf)* |**5** each

Tasmanian oysters – kilpatrick, crisp bacon & worcestershire *(gf)* |**6** each

Crispy fried chicken strips, nan's pickles, side of bacon mayo |**19**

Seafood chowder (M), creamy potato & bacon soup, market fish, scallops, prawns, squid, clams, bread & butter |**28**

Grilled tasmanian scallops, cauliflower, chorizo & salsa verde |**24**

Lamb ribs, twice cooked, hot honey glaze & green pea hummus |**22**

Popcorn cauliflower, rocket salad, ranch dressing & hot sauce *(veg)* |**20**

Main

Scotch fillet, potato gratin, broccolini, & creamy peppercorn sauce *(gf)* |**59**

Slow-cooked beef blade, cauliflower purée, truffle parmesan chips & sticky red wine sauce |**39**

Scottsdale pork belly, twice cooked, crispy skin, carrot purée, braised red cabbage & red wine plum sauce *(gf)* |**42**

Venison & dark ale pie, roasted root vegetables & tomato mustard kasundi |**39**

Tasmanian lamb shank, braised in tomatoes & wine, winter greens & smoked ricotta cheese *(gf)* |**44**

Australian prawn pasta, garlic, chilli, cognac, tomato crème & egg noodles |**42**

Roasted chicken breast mignon, wrapped in bacon, with spinach risotto & porcini mushroom sauce *(gf)* |**42**

Cauliflower steak, grilled zucchini, peppers, confit tomatoes, green olives, warm quinoa salad with green chilli & tahini sauce *(v/gf)* |**38**

Side

Hot chips, rosemary salt, aioli & tomato sauce |**12**

Caesar salad, baby cos lettuce, white anchovies, parmesan, pangrattato & caesar dressing |**12**

Chilli glazed carrots, tasmanian hot honey, sesame & sour cream |**12**

*gf – gluten free | v – vegan | veg – vegetarian
A – australian | I – imported | M – mixed origin
Please advised your waiter of any dietary requirements
Please noted public holiday surcharge of 15% will be added to all bills*

AVENUE
RESTAURANT & BAR

Avenue Restaurant

Dinner Menu

5:30pm to 9:30pm

Dessert

Trio of ice-creams, belgium waffle, chunky strawberry compote & maple syrup |**16**

Sticky date pudding, toffee sauce, caramelised walnuts & vanilla ice-cream |**17**

Pavlova tropical dream, meringue, coconut cream, passion sauce & mango vanilla compote (*gf/df*) |**17**

Chocolate tart, jaffa mousse, peanut crunch, honeycomb, salted caramel crémeux & raspberry gel |**17**

Cheese board, selection of 2 tasmanian cheeses, port-soaked figs, honey & crackers |**24**

*gf - gluten free | v - vegan | veg - vegetarian
A - australian | I - imported | M - mixed origin
Please advised your waiter of any dietary requirements
Please noted public holiday surcharge of 15% will be added to all bills*

AVENUE
RESTAURANT & BAR