

Avenue Restaurant

Dinner Menu

5:30pm to 9:30pm

Snacks

Oysters – natural with balsamic dressing *(gf)* |**5** each

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

Antipasto, cured ham, marinated olives, confit tomatoes, nan's cucumber pickle, aged cheddar, focaccia & balsamic *(gf)* |**28**

Curried scallop croquettes, tomato kasundi |**4** each

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

Entrée

Soup of the day, bread & butter |**16**

Confit duck ravioli, tomato butter sauce, chives & parmesan |**26**

Lobster & truffled mushroom dumplings, momo sauce, soy dressing & shallots |**24**

Salt & chilli squid, marinated tomatoes, fried red onions, radish salad & green goddess dressing |**23**

Pork belly, fire roasted capsicums, red pepper coulis, basil emulsion *(gf/df)* |**25**

Mushroom tart, local mushrooms, porcini, smoked ricotta & olives *(veg)* |**23**

Main

Eye fillet, potato rösti, balsamic onions & lobster sauce |**55**

Scotch fillet 300g, warm dutch cream potatoes, horseradish, brandy peppercorn sauce *(gf)* |**58**

Market fish, smoky baba ghanoush, barley, parsley & lemon salsa *(gf/df)* |**48**

Scottsdale pork chop, tuscan style chickpeas, chorizo, broccoli, salsa verde *(gf/df)* |**44**

Cressy lamb rump, zucchini, quinoa, green chilli tahini sauce & hung yoghurt *(gf)* |**44**

Prawn pasta, garlic, chilli, cognac, tomato crème & egg noodles |**39**

Sassafras chicken maryland, butternut pumpkin & spinach arancini, romesco salsa, almonds, jus *(gf)* |**38**

Spinach & ricotta gnudi, grilled zucchini, confit tomatoes, green olives, basil pesto & pine nuts *(veg/gf)* |**38**

*gf – gluten free | v – vegan | veg – vegetarian
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AVENUE
RESTAURANT & BAR

Avenue Restaurant

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5:30pm to 9:30pm

Dessert

Ice-cream sandwich, vanilla ice-cream, choc-chip cookies, chocolate sauce, sprinkles, marshmallow, chunky strawberry sauce & cherry **|14**

Tasmanian berry tart, seasonal berries, berry yoghurt, raspberry sorbet **|17**

Pavlova tropical dream, meringue, coconut cream, passion sauce, berries & fruits (gf/df) **|17**

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

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

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Beverage List

Liquid Desserts

Velvet Buzz **22.0**

Chambord, lime, lychee & red bull
A vibrant, fruity cocktail with luscious berry and lychee notes—sweet, smooth, and energizing, with a playful sparkle that makes it perfect for an afternoon pick-me-up or evening treat.

Summer Fudge **23.0**

Three cuts vodka, butterscotch schnapps, lime juice & soda
A sweet and fizzy treat with rich butterscotch notes balanced by a hint of citrus—smooth vodka, caramel snap, and a splash of soda make this a playful, indulgent refresher.

Butterfly French 75 **23.0**

McHenry butterfly gin, lemon juice & sparkling wine
Elegant and refreshing, this sparkling cocktail blends mcherny butterfly gin with lemon and a hint of sweetness, topped with bubbles for a light, celebratory sip

Midori Splice **24.0**

Midori, malibu, pineapple juice & cream
A tropical and creamy delight, combining vibrant melon notes from Midori with pineapple and coconut for a smooth, indulgent, and refreshing sip. Perfectly sweet and fun, this cocktail brings the taste of summer in every glass.

Dominicana **24.0**

Kahlua, kraken rum & whipped cream
A rich and indulgent cocktail with deep coffee and spiced rum flavors, lightly sweetened and crowned with a cloud of whipped cream—decadent, smooth, and perfect as a dessert drink.

Raspberry Amaretto Sour **24.0**

Chambord, amaretto & lemon juice
Nutty amaretto meets sweet raspberry and zesty lemon in a smooth, refreshing sour, garnished with a fresh berry

Blue Steel **24.0**

Three cuts vodka, blue curacao, pineapple juice & lime juice
Experience the vibrant harmony of smooth vodka, bright blue curaçao, and fresh pineapple with a touch of lime in the striking Blue Steel — a visually stunning cocktail with tropical, refreshing charm.

Whiskey Smash **25.0**

Woodford reserve bourbon, lemon & bitters
Crisp and invigorating, this whiskey cocktail combines rich bourbon, citrus, and aromatic bitters with a minty finish.

Dessert Delights

Cinderella **12.0**

Ginger ale, pineapple juice, orange juice, lime juice & raspberry
A tropical blend that energizes & relaxes. This fruity concoction offers a revitalizing experience, ideal for any moment from a lively pick-me-up to tranquil unwind

Strawberry Cloud **12.0**

Strawberry, lemon juice, cream & soda
Dive into a luscious blend of creamy indulgence and bright fruitiness. This mocktail combines sweet strawberry syrup with zesty lemon and a touch of cream, all lifted by sparkling soda and finished with a fresh fruit garnish.

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Sparkling Wine

		Glass	Bottle
Morgans Bay Sparkling Cuvée	Red Cliffs, VIC	9.0	39.0
Ninth Island Sparkling Cuvée NV	Pipers Brook, TAS	14.0	65.0
Pirie Sparkling NV	Tamar Valley, TAS		70.0

White Wine

		Glass	Bottle
Morgan's Bay Sauvignon Blanc	Red Cliffs, VIC	9.0	39.0
Morgan's Bay Chardonnay	Red Cliffs, VIC	9.0	39.0
Ninth Island Pinot Grigio	Pipers Brook, TAS	12.0	50.0
Ninth Island Sauvignon Blanc	Pipers Brook, TAS	12.0	50.0
Ninth Island Chardonnay	Pipers Brook, TAS	12.0	50.0
Pig & d pooch Moscato	Tamar Valley, TAS	15.0	68.0
Bream Creek Pinot Gris	East Coast, TAS	15.0	70.0
Derwent Estate Riesling	Derwent Valley, TAS	15.0	70.0

Rosé Wine

		Glass	Bottle
Milton Rosé	Freycinet Coast, TAS	15.0	60.0
Ninth Island Sparkling Rosé	Pipers Brook,TAS	15.0	68.0
Bream Creek Sparkling Rosé	East Coast, TAS		70.0

Red Wine

		Glass	Bottle
Morgan's Bay Cabernet Merlot	Red Cliffs, VIC	9.0	39.0
Morgan's Bay Shiraz Cabernet	Red Cliffs, VIC	9.0	39.0
Ninth Island Pinot Noir	Pipers Brook, TAS	12.0	52.0
Pepperjack Barossa Shiraz	Barossa Valley, SA	14.0	63.0
Pipers Tasmania Pinot Noir	Pipers Brook, TAS	14.0	63.0
Church Block Cab Sauv Shiraz Merlot	Wirra Wirra, SA	14.0	67.0
Holm Oak Cabernet Merlot	Rowella, TAS	15.0	68.0

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Tasmania Spirits & Liqueur

		From
Hellfire Bluff Limoncello Liqueur	Marion Bay, TAS	9.0
McHenry Classic Dry Gin	Port Arthur, TAS	12.0
McHenry Butterfly Gin	Port Arthur, TAS	14.0
Three Cuts Vodka	Launceston, TAS	15.0
Three Cuts Distillers Gin	Launceston, TAS	16.5
Green cardamom & aromatics		
Cinnamon & aromatics		
Rosevears	Rosevears, TAS	30.0
Single malt whiskey		
Three grain whiskey		
McHenry Single Malt Peated	Port Arthur, TAS	40.0

Tasmania Cider

		Bottle
Spreyton Apple Cider	Spreyton, TAS	13.5
Willie Smith Organic Apple Cider	Grove, TAS	14.0
Frank's Cherry Pear Cider	Franklin, TAS	15.0

Tasmanian Tap Beer

		10oz/15oz/Pint
James Boags Draught	Launceston, TAS	8.5 / 12.5 / 16.5
James Boags St George Mid 3.5%	Launceston, TAS	7.5 / 11.5 / 15.0
Hobart Brewing Co. Pale Ale	Hobart, TAS	6.5 / 9.5 / 13.0

Please see our staff for our local brewing specials.

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Local & Australian Beer

		Bottle
James Boags Premium Light	Launceston, TAS	8.5
XXXX Gold	Milton, QLD	9.0
James Boags St George	Launceston, TAS	9.5
James Boags XXX Ale	Launceston, TAS	10.0
Great Northern Original	Yatala, QLD	10.0
James Boags Premium Lager	Launceston, TAS	10.0
Hahn SuperDry Gluten Free Beer	Sydney, NSW	11.0
White Rabbit Dark Ale	Yarra Valley, VIC	11.0
XXXX Ginger Beer (can)	Milton, QLD	11.5
Stone & Wood Pacific Ale	Bryon Bay, NSW	12.0
Morrison IPA (can)	Launceston, TAS	13.5
Matso's Alcoholic Ginger Beer	Kimberley, WA	15.0

Imported Beer

		Bottle
Heineken Alcohol Free	Netherlands	7.5
Asahi	Japan	10.5
Corona	Mexico	12.5
Guinness (can)	Ireland	13.0

Other Beverages

Full range of spirts available	From	12.0
Juices	From	5.0
Cascade Ginger Beer <i>Non-Alcoholic</i>		6.5
Soft Drinks - <i>330ml glass bottle range</i>		6.5
Smoothies		6.5
Mount Franklin Lightly Sparkling	330ml Bottle	6.5
Mount Franklin Lightly Sparkling	750ml Bottle	7.0

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Coffee	Cup	Mug
Macchiato	4.0	
Espresso	4.0	
Piccolo	4.5	
Long Black	4.5	
Long Macchiato	4.5	
Cappuccino	5.5	6.0
Latte	5.5	6.0
Flat White	5.5	6.0
Mocha	5.5	6.0
Hot Chocolate	5.5	6.0
White Hot Chocolate	5.5	6.0
Chai Latte	5.5	6.0

Iced drinks	Gls
Iced Coffee	6.5
Iced Latte	6.5
Iced Mocha	6.5
Iced Chocolate	6.5

Milkshakes	Gls
Vanilla Milkshakes	6.5
Chocolate Milkshakes	6.5
Caramel Milkshakes	6.5

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Tea Selection - leaf tea

	Pot	5.0
English Breakfast		
Earl Grey		
Peppermint		
Chamomile		
Masala Chai		
Lemongrass & Ginger		
Gunpowder Green		

Specialty Coffee

Affogato	6.0
double shot espresso, vanilla ice cream	
additional choice of liqueur (bailey's / kalua / frangelico)	11.0

Additional

Extra shot / decaf	0.5
Soy milk/ almond milk	0.5
lactose free milk / oat milk	0.6
Vanilla / caramel / hazelnut syrup	0.6

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