

ALL DAY

Dining Menu

SERVED DAILY 11:00 – 21:30

ENTREE

- CRISP HOT CHIPS** 8.0
Tomato sauce *v***
- SOUP OF THE DAY** 16.0
Warm bread *v***
- YOUNG BEETS** 19.0
Roasted & pickled, chevre, quinoa, puffed seeds & cabernet sauvignon dressing *gf veg**

DESSERT

- SEASONAL MELONS, BERRIES & FRUITS** *gf v* 14.0
- TRIO OF VAN DIEMEN'S LAND CREAMERY** 15.0
Ice cream, sorbet & fruit crisps *veg gf*
- HOUSE MADE STICKY DATE PUDDING** 16.0
Butterscotch sauce & crème chantilly *veg*
- TASMANIAN CHEESE PLATTER** 27.0
3 seasonally selected local cheeses (30g each)
Served with dried fruits, nuts, quince & crisp bread *veg ***

MAINS

- THE AVENUE CLUB** 22.0
Classic double decker sandwich with grilled chicken, fried egg, bacon, aioli, cheddar & chips
- GRILLED HALOUMI SANDWICH** 22.0
On turkish with grilled pumpkin, chilli jam, hummus & chips *veg*
- CAPE GRIM STEAK SANDWICH** 22.0
On turkish with aioli, caramelised onion relish, cheddar & chips
- FATTOUSH** 23.0
Iceberg, sumac, crisp bread, grapes & onions *v***
add grilled chicken tenderloins 7.0
- THE AVENUE BURGER** 25.0
Tasmanian black angus beef burger on brioche with bacon, fried egg, beetroot, cheddar, pickles & chips
- FISH & CHIPS** 30.0
Beer battered local fish with petit salad, tartare sauce, lemon & chips
- CHICKPEA & RED PEPPER TAGINE** 32.0
Ras el hanout spiced eggplant, greek yoghurt, herb salad *gf veg**



- MUSSAMAN BEEF CURRY** 32.0
Fragrant jasmine rice, prawn crackers *gf df*

- WILD VENISON POT PIE** 32.0
Braised in red wine & rosemary with roast potatoes & petit salad

UNIQUELY TASMANIAN

Working closely with our local suppliers, we embrace the best of our island's ingredients. Creating inspired dishes from around the world, our produce is selected by our Executive Chef to ensure only the finest appears on our menu, bringing the paddock to the plate.



Eggs from Olson's Farm
Chicken from Marion's Bay
Beef from the Cape Grim Region
Cheeses from artisan makers
Pork from Scottsdale
Fruit & vegetables sourced seasonally

Open 7 Days, All Year Round
Buffet Breakfast – Lunch – High Tea
Dinner – Event Space
Happy Hour

Please advise your waiter of any dietary requirements

Please note public holiday surcharge of 15% will be added to all bills.
gf – gluten free | *v* – vegan | *veg* – vegetarian | *df* – dairy free | **** – gf option available
| *** – vegan option available