

Avenue Restaurant

Dinner Menu

5:30pm to 9:30pm

Snacks

Oysters – natural with citrus ponzu dipping sauce (gf) |5 each

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

Antipasto, cured ham, marinated olives, aged cheddar & balsamic (gf) |25

Soup of the day, sourdough & butter |16

Sesame prawn toast, spring onion & ginger salsa, black vinegar dipping sauce |18

Entree

5spice roasted quail, edamame & tofu pesto, charred spring onion, honey soy glazed (gf) |26

Tasmanian lobster dumplings, momo sauce, yuzu ponzu dressing, spring onion |24

Seared wallaby, lightly pickled vegetables, tomato & mustard relish (gf) |22

Salt & szechuan pepper squid, red nam jin, mint & bean shoot salad, lotus chips |22

Beetroot fritters, beet hummus, crispy chickpea, herb salad, citrus dressing (v/gf) |22

Main

Eye fillet, potato fondant, broccolini, glazed shallots, chimichurri butter,
red wine sauce (gf) |55

Scotch fillet, potato rösti, braised greens, brandy pepper sauce (gf) |56

Market fish, fennel & saffron risotto, silver beet, dill & mustard emulsion (gf) |48

Scottsdale pork belly seasoned & rolled, cauliflower mustard purée, tartare salsa,
baby carrots (gf) |42

Cressy lamb rump, potato gnocchi, pea sauce, sweet & sour fennel, hung yoghurt |46

Tasmanian chicken breast, spinach spaetzle, mushroom & speck ragù, leek crème,
tarragon jus |38

Charred cauliflower 'steak', tahini sauce, pomegranate, braised kale, hazelnut
dukkah (v/gf) |36

gf – gluten free | v – vegan | veg – vegetarian

Please advise your waiter of any dietary requirements

Please note public holiday surcharge of 15% will be added to all bills

AVENUE
RESTAURANT & BAR

Avenue Restaurant

Dinner Menu

5:30pm to 9:30pm

Sides

Honey glazed pumpkin, yogurt, cumin (gf) |12

Triple cooked dutch creams (gf) |12

Korean style zucchini (gf) |12

Rocket, pear & parmesan (gf) |12

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

Dessert

Ice-cream sundae, vanilla ice-cream, whipped cream, chocolate sauce, brownie, rice crispy, cherries |16

Whiskey vanilla crème brûlée, passionfruit curd, passion sauce, macadamia toast |17

Coconut & spiced rum panna cotta, saffron poached pear, honeycomb (df) |17

Tasmanian apple pie, sour-cream pastry, hazelnut frangipane, butterscotch, vanilla ice-cream |17

Steamed chocolate & ginger pudding, dark chocolate & marmalade sauce, dollop cream |17

Pyengana cheddar cheese, quince paste, pear & crackers |19

Coal river triple cream brie, truffle honey, pear & crackers |19

gf - gluten free | v - vegan | veg - vegetarian

Please advise your waiter of any dietary requirements

Please note public holiday surcharge of 15% will be added to all bills

AVENUE
RESTAURANT & BAR

Avenue Restaurant

Beverage List

Liquid Desserts

Classic Mojito (Light) 22.0

Bacardi, mint, soda & lime

Originating in Cuba, this classic cocktail provides a refreshing crisp palate, great for a wake me up or wind down in the afternoon.

Margarita (Mid) 23.0

Tequila, cointreau, lemon & lime juice

Savor the bold & refreshing essence of the Margarita, where smooth tequila meets the tangy zest of fresh lime, complemented by the sweet warmth of cointreau, and finished with a salted rim for the perfect balance of flavors.

Dark 'N' Stormy (Strong) 23.0

Salior jerry spiced rum, kraken rum & dry ginger ale

A bold and spicy cocktail combining rich dark rum with zesty ginger beer and a splash of lime - classic, refreshing, and with a stormy kick

Negroni (Strong) 24.0

Three cuts gin, campari & rosso vermouth

Experience the bold taste of the Negroni, where the bitterness of campari, gin, and rosso vermouth combine for a perfectly balanced, sophisticated sip with a citrusy finish.

Espresso Martini (Mid) 24.0

Smirnoff vodka, kahlua & espresso coffee

For the coffee lover, this rich & creamy cocktail is perfect for when you need a caffeine fix.

Butterfly Haze (Mid) 24.0

McHenry butterfly gin, butterscotch schnapps, hellfire limoncello

Created in house by our very own Karusa; try the botanical taste of McHenrys gin infused with the citrus flavor of Limoncello

Old Fashion (Strong) 24.0

Woodford reserve bourbon & bitters

Experience the refined balance of rich bourbon, aromatic bitters, and a hint of citrus in the timeless Old Fashioned — a true classic with smooth, enduring charm

Mudslide (Light & Sweet) 26.0

Vodka, baileys, kahlua & cream

This dessert-like cocktail, loudly sings a velvety smooth chocolate & coffee tone.

Dessert Delights

Bora Bora 12.0

Ginger ale, pineapple 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

Lush Nectar 12.0

Elderflower, apple juice, lemon juice & raspberry

Dive into a sumptuous blend of floral elegance and vibrant fruitiness. This mocktail marries fragrant elderflower cordial with the bright tartness of raspberry and the crisp sweetness of apple juice, all lifted by a splash of sparkling water.

Avenue Restaurant

Beverage List

Sparkling Wine

		Glass	Bottle
Morgans Bay Sparkling Cuvée	Red Cliffs, VIC	9.0	39.0
Ninth Island Sparkling Cuvée NV	Pipers Brook, TAS	13.0	60.0
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	11.0	49.0
Ninth Island Sauvignon Blanc	Pipers Brook, TAS	11.0	49.0
Ninth Island Chardonnay	Pipers Brook, TAS	11.0	49.0
Pig & d pooch Moscato	Tamar Valley, TAS	14.0	67.0
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	14.0	60.0
Jansz Sparkling Rosé	Pipers Brook, TAS	14.0	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	11.0	50.0
Pepperjack Barossa Shiraz	Barossa Valley, SA	13.0	60.0
Pipers Tasmania Pinot Noir	Pipers Brook, TAS	13.0	63.0
Church Block Cab Sauv Shriaz Merlot	Wirra Wirra, SA	14.0	67.0
Holm Oak Cabernet Merlot	Rowella, TAS	15.0	68.0

gf - gluten free | v - vegan | veg - vegetarian
Please advise your waiter of any dietary requirements
Please note public holiday surcharge of 15% will be added to all bills

AVENUE
RESTAURANT & BAR

Avenue Restaurant

Beverage List

Tasmania Spirits & Liqueur

		From
Hellfire Bluff Limoncello Liqueur	Marion Bay, TAS	9.0
McHenry Classic Dry Gin	Port Arthur, TAS	11.0
McHenry Butterfly Gin	Port Arthur, TAS	13.0
Three Cuts Vodka	Launceston, TAS	14.0
Island Coast Vodka	Margate, TAS	14.0
Island Coast Rum	Margate, TAS	15.0
Three Cuts Distillers Gin	Launceston, TAS	15.0
Green cardamom & aromatics		
Cinnamon & aromatics		
Island Coast Whisky	Margate, TAS	28.5
McHenry Single Malt Peated	Port Arthur, TAS	30.0

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	8.0 / 12.5 / 15.5
James Boags St George Mid 3.5%	Launceston, TAS	7.5 / 11.0 / 14.5
Hobart Brewing Co. Pale Ale	Hobart, TAS	6.5 / 9.5 / 12.5

Please see our staff for our local brewing specials.

Avenue Restaurant

Beverage List

Local & Australian Beer

		Bottle
James Boags Premium Light	Launceston, TAS	8.0
XXXX Gold	Milton, QLD	8.5
James Boags St George	Launceston, TAS	9.0
James Boags XXX Ale	Launceston, TAS	9.5
Hahn SuperDry Gluten Free Beer	Sydney, NSW	9.0
Great Northern Original	Yatala, QLD	10.0
James Boags Premium Lager	Launceston, TAS	10.0
White Rabbit Dark Ale	Yarra Valley, VIC	11.0
XXXX Ginger Beer (can)	Milton, QLD	11.0
Stone & Wood Pacific Ale	Bryon Bay, NSW	11.5
Morrison IPA (can)	Launceston, TAS	13.0
Matso's Alcoholic Ginger Beer	Kimberley, WA	14.5

Imported Beer

		Bottle
Heineken Alcohol Free	Netherlands	6.5
Asahi	Japan	10.0
Corona	Mexico	11.0
Guinness (can)	Ireland	12.5

Other Beverages

Full range of spirts available	From	11.0
Juices	From	5.0
Cascade Ginger Beer <i>Non-Alcoholic</i>		6.0
Soft Drinks - <i>330ml glass bottle range</i>		6.0
Smoothies		6.5
Mount Franklin Lightly Sparkling	330ml Bottle	6.0
Mount Franklin Lightly Sparkling	750ml Bottle	7.0

Avenue Restaurant

Beverage List

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

Avenue Restaurant

Beverage List

Tea Selection - leaf tea

	Pot	
English Breakfast		5.0
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