ALL DAY Dining Menn

SERVED DAILY 11:00 - 21:30

ENTREE

CRISP HOT CHIPS Tomato sauce v	8.0
SMOKED EGGPLANT SOUP Scented with harissa, sliced sourdough v	16.0
DESSERT	
SEASONAL MELONS, BERRIES & FRUITS gf v	14.0
TRIO OF VAN DIEMEN'S LAND CREAMERY Ice cream, sorbet & fruit crisps veg gf	14.0
HOUSE MADE STICKY DATE PUDDING Butterscotch, chocolate soil & crème chantilly ve	16.0
TASMANIAN CHEESE PLATTER 3 seasonally selected local cheeses (30g each) Served with dried fruits, nuts, quince	26.0

MAINS

FISH & CHIPS Beer battered local fish of the day with petit salad, tartare sauce, lemon & chips 30.0

Classic double decker club sandwich with	
grilled chicken, fried egg, bacon, aioli, cheddar & chi	ps
SPICED EGGPLANT SANDWICH21Spiced eggplant & grilled pumpkin on turkish breadwith chilli jam, hommus & chips veg df	.0
CAESAR SALAD22Baby cos, grana padano, anchovies, bacon, soft boiled egg & croutons **	.0
add grilled chicken tenderloin $ 6.0$	
THE AVENUE BURGER23Tasmanian black angus beef burger on brioche with bacon, fried egg, beetroot, cheddar, pickles & chips	.0
HOUSE CUREDCORNED BEEF & SAUERKRAUT SANDWICH21On turkish with russian dressing, swiss cheese& chips	.0
SLOW COOKED LAMB SHOULDER39Braised root vegetables & gravy gf df	.0
POTATO GNOCCHI 39 With truffled & pickled mushrooms, grana pandano, & pepitas veg	.0
MUSSAMAN BEEF CURRY32Fragrant jasmine rice, prawn crackers gf df	.0

21 A

THE AVENUE CIUR



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