

# Two-Course

**\$49<sub>pp</sub>**

Includes shared entrée & one choice of main  
with a complimentary glass of selected beer or house wine

## Shared Entrée

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

Seared wallaby tataki, lightly pickled kohlrabi,  
tomato & mustard relish (*gf*)

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

Grilled local 'brown&towns' mushrooms, goats chèvre, lemon,  
potato latkes (*veg/gf*)

## Choice of main

### **Porchetta**

cauliflower mustard purée, baby carrots & tartare salsa (*gf*)

### **Tasmanian chicken breast**

spinach spaetzle, mushroom, leek & speck crème & tarragon jus

### **Charred cauliflower 'steak'**

pomegranate, braised kale, hazelnut dukkah & tahini sauce (*v/gf*)

## Finish with a sweet for +\$15

Please see our friendly staff for full dessert options.

**AVENUE**  
RESTAURANT & BAR

*gf - gluten free | v - vegan | veg - vegetarian | df - dairy-free*

*Please advise your waiter of any dietary requirements*

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

# Beverage Selection

We offer an extensive beer, wine & cocktail list if you would like any additional beverages, please see your server

## Beer

Boags Premium Light 375ml

Boags St George Mid 3.5%15oz

Hobart Brewing Co. Pale Ale 4.2% - Tap Beer

## House Wine

### **Morgan's Bay Range**

Sparkling Cuvee

Chardonnay

Sauvignon Blanc

Cabernet Merlot

Shiraz Cabernet

**AVENUE**  
RESTAURANT & BAR

*gf - gluten free | v - vegan | veg - vegetarian | df - dairy-free*

*Please advise your waiter of any dietary requirements*

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