

DINNER

A la carte

SERVED DAILY 18:00 – 21:30

A
AVENUE

ENTREE

Soup of the day

Warm bread *v ***

16.0

Red lentil fritters

Red lentil hummus, soft herbs & pomegranate *v gf*

19.0

'18 hour' scottsdale pork belly

Cointreau braised red cabbage, granny smith remoulade & cider gastrique *gf df*

22.0

Wild harvested tasmanian venison pithivier

Braised with star anise, tomato sambal & pickled vegetables

22.0

Tasmanian scallops

With cauliflower puree, fresh chorizo & dill *gf*

25.0

Tarkine fresh oysters

Freshly shucked & served

Half

Full

| Natural with lemon wedges *gf df*

28.5 57.0

| Baked 'kilpatrick' with bacon *gf df*

29.5 59.0

| Grilled with 'nduja butter *gf*

29.5 59.0

MAINS

Cape grim beef porterhouse

Charred winter greens, roast potatoes, jus & café du paris butter *gf*

51.0

Chicken breast

Carrot puree, asparagus, pistachio crumb & chicken jus gras *gf*

32.0

Huon valley salmon

Horseradish, pinenut & grana padano crust, tomato & tarragon coulis

45.0

Clover hill lamb shoulder

Slow cooked with winter root vegetables, sweet potato crisps *gf,df*

35.0

Brown & towns mushroom

Confit mushroom, white polenta, cassoulet of haricot beans & pistou *gf veg*

35.0

Cape grim beef rib

braised with house made barbecue sauce, slaw & paris mash *gf*

39.0

A
AVENUE
RESTAURANT & BAR

SIDES

Crisp hot chips

Tomato sauce *v ***

8.0

Glazed carrots

Caramelised with honey & ginger *gf*

10.0

Baked sweet potatoes

Red pepper rouille *v gf*

10.0

Roast potatoes

Scented with rosemary *v gf*

10.0

Caesar salad

Baby cos, soft boiled egg, grana padano, bacon & anchovies

12.0

DESSERT

Seasonal melons, berries & fruits *v gf*

14.0

Trio of van diemen's land creamery

Ice cream, sorbets & fruit crisps *veg gf*

15.0

Anvers signature dark chocolate fondant

Raspberry sorbet & gel, chocolate soil *veg*

17.0

Tart bordeloue

Poached pear & frangipane tart, crème anglaise, praline *veg*

17.0

Almond & coconut flan

Rosewater scented blushed berries, hokey pokey *v gf*

16.0

CHEESE

Tasmanian cheese platter

Server to advise daily selection

27.0

3 seasonally selected local cheeses (30g each)

Served with dried fruits, nuts, quince & crisp bread *veg ***