

Two-Course

\$49_{pp}

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, lightly pickled vegetables, tomato &
mustard relish (*gf*)

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

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

Choice of main

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

Tasmanian chicken breast
spinach spaetzle, mushroom & speck ragù, leek 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.

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

Please advised your waiter of any dietary requirements

Please noted 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

Please see our staff for our local brewing specials.

House Wine

Morgan's Bay Range

Sparkling Cuvée

Chardonnay

Sauvignon Blanc

Cabernet Merlot

Shiraz Cabernet

AVENUE
RESTAURANT & BAR

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