

Two-Course

\$49_{pp}

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

Choice of entrée

Butternut pumpkin & cheese arancini

romesco salsa, rocket, parmesan & italian glaze *(veg)*

Confit duck salad

rocket, citrus, fennel, pine nuts, golden raisins & goddess dressing

Salt & chilli squid

pickled red onions, peppers & momo sauce

Choice of main

Scottsdale pork chop

braised red cabbages & apples, sweet potato purée, crackle & port
wine sauce *(gf)*

Poterhouse & chips

petit salad, peppercorn sauce & fresh herb butter

Spinach & ricotta gnudi

grilled zucchini, confit tomatoes, green olives, basil pesto & pine nuts
(veg/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

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

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