

# ALL DAY

## Dining Menu

SERVED DAILY 11:00 – 21:30

### ENTREE

- CRISP HOT CHIPS** 8.0  
Tomato sauce *v\*\**
- SOUP OF THE DAY** 16.0  
Warm bread *v\*\**
- RED LENTIL FRITTERS** 19.0  
Lentil hummus, soft herbs & pomegranate *v gf*
- VENISON PITHIVIER** 22.0  
Braised with star anise, tomato sambal & pickled vegetables

### DESSERT

- SEASONAL MELONS, BERRIES & FRUITS** *gf v* 14.0
- TRIO OF VAN DIEMEN'S LAND CREAMERY** 15.0  
Ice cream, sorbet & fruit crisps *veg gf*
- TART BORDALOUÉ** 17.0  
Poached pear & frangipane tart, crème anglaise, praline *veg*
- TASMANIAN CHEESE PLATTER** 27.0  
3 seasonally selected local cheeses (30g each)  
Served with dried fruits, nuts, quince & crisp bread *\*\**

### MAINS

- THE AVENUE CLUB** 22.0  
Classic double decker sandwich with fried egg  
grilled chicken, bacon, aioli, cheddar & chips
- GRILLED HALOUMI SANDWICH** 22.0  
On turkish with roast zucchini, capsicum, pesto,  
hummus & chips *veg*
- HOUSE CURED CORNED BEEF & SAUERKRAUT SANDWICH** 22.0  
On turkish with russian dressing, swiss cheese & chips
- CAESAR SALAD** 23.0  
Baby cos, grana padano, anchovies, bacon, soft  
boiled egg & croutons *\*\**  
add grilled chicken tenderloins 7.0
- THE AVENUE BURGER** 25.0  
Tasmanian black angus beef burger on brioche  
with bacon, fried egg, beetroot, cheddar, pickles  
& chips
- FISH & CHIPS** 30.0  
Beer battered local fish with petit salad, tartare  
sauce, lemon & chips
- BROWN & TOWNS MUSHROOMS** 35.0  
Confit mushroom, white polenta, cassoulet of haricot  
beans & pistou *gf \*veg*



- SWEET POTATO & CHICKPEA CURRY** 30.0  
Jasmine rice, pappadam *v gf*
- WILD VENISON POT PIE** 32.0  
Braised in red wine & rosemary with roast  
potatoes & petit salad

#### 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

Please advise your waiter of any dietary requirements  
bills.

Please note public holiday surcharge of 15% will be added to all  
gf – gluten free | v – vegan | veg – vegetarian | df – dairy free | \*\* – gf option