

DINNER *A la carte*

SERVED DAILY 18:00 – 21:30

A
AVENUE

ENTREE

Soup of the day

Warm bread v **

16.0

Young beets

Roasted & pickled, chèvre, quinoa, puffed seeds & cabernet sauvignon dressing *gf veg**

19.0

'18 hour' scottsdale pork belly

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

22.0

Cape grim beef brisket

Slow cooked with shoyu, fresh apple & herb slaw *gf df*

22.0

Yellowfin tuna

Seared with togarashi, peas, wasabi & miso *gf df*

22.0

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

Brown and towns mushroom vinaigrette, dauphinoise potatoes & kale *gf*

51.0

Chicken breast

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

32.0

Huon valley salmon

Celeriac purée, roast baby fennel, grape fruit & pecan nuts *gf*

42.0

Star anise spiced confit duck leg

Puy lentils, honey glazed apples & pak choy *gf df*

39.0

Chickpea & red pepper tagine

Ras el hanout spiced eggplant, greek yoghurt, herb salad *gf veg**

32.0

Scottsdale pork loin

Pumpkin, caponata, salsa verde, vincotto *gf df*

35.0

A
AVENUE
RESTAURANT & BAR

SIDES

Crisp hot chips

Tomato sauce *v ***

8.0

Summer greens

Steamed with confit garlic and shallots *v gf*

10.0

Sweet potatoes

Roasted with peanuts, pistou & mint *v gf*

10.0

Chat potatoes

Baked with lemon & thyme *v gf*

10.0

Fattoush

Iceberg, sumac, crisp bread, grapes & onions *v***

10.0

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 tart

Honeycomb, raspberry sorbet & crumb *veg*

17.0

House made sticky date pudding

Butterscotch sauce & crème chantilly *veg*

16.0

Baileys irish cream pannacotta

Poached rhubarb & strawberries *veg 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 ***