

DINNER

SERVED DAILY 18:00 – 21:30

A la carte

A
AVENUE

ENTREE

Soup of the day

Warm bread *v ***

17.0

Sweet potato 'tiki'

Crisp chickpeas, tamarind, date & mint *gf v*

19.0

'18 Hour' scottsdale pork belly

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

22.0

Shoyu braised cape grim brisket

Apple & herb slaw *gf df*

23.0

Grilled octopus

Puttanesca, dill, capers *gf df*

25.0

Tarkine fresh oysters

Freshly shucked & served

Half Full

| Natural with lemon wedges *gf df*

27.0 54.0

| Baked 'kilpatrick' with bacon *gf df*

28.0 56.0

| Grilled with 'nduja butter *gf*

28.0 56.0

MAINS

Cape grim porterhouse

Charred summer greens, roast potatoes, red wine jus & salmoriglio *gf df*

51.0

Scottsdale pork loin

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

35.0

Huon valley salmon

Fennel puree, provencal salad, olives, furikake & citrus *gf*

45.0

Chicken maryland

Brined & slow cooked, romesco, broccolini & white quinoa *gf,df*

35.0

Za'atar dusted roasted cauliflower

Black rice, ginger & cranberries with macadamia hummus *gf v*

32.0

Star anise spiced confit duck

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

39.0

A
AVENUE
RESTAURANT & BAR

SIDES

Crisp hot chips

With tomato sauce *v*

8.0

Baby potatoes

Roasted with rosemary salt, aioli *veg gf ***

10.0

Seasonal greens

Confit garlic & thyme *v gf*

10.0

Fattoush

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

12.0

Twice cooked cabbage

Honey, dijon mustard & walnuts *v gf*

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 dark chocolate tart

Honeycomb, raspberry sorbet *veg*

17.0

House made sticky date pudding

Butterscotch & crème chantilly *veg*

16.0

Orange blossom & coconut pannacotta

Citrus gel, salad, poppy seed & sesame crisp *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 ***