

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

salsa verde, rocket, parmesan & italian glaze (veg)

Lamb ribs

twice cooked, hot honey glaze & green pea hummus

Salt & chilli squid (l)

fennel salad & sriracha mayo

Choice of main

Scottsdale pork belly

twice-cooked with crispy skin, carrot purée, braised red cabbage & red wine plum sauce (gf)

Slow-cooked beef blade

cauliflower purée, truffle parmesan chips & sticky red wine sauce

Butter chicken curry

creamy tomato & cashew sauce, steamed rice & garlic naan (gfo)

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 | gfo - gluten free option available

A - australian seafood | I - imported seafood | M - mixed origin

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 | gfo - gluten free option available

A - australian seafood | I - imported seafood | M - mixed origin

Please advised your waiter of any dietary requirements

Please noted public holiday surcharge of 15% will be added to all bills