



## The Avenue Inn

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Wed	6 – 8 pm
Thu	6 – 8 pm
Fri	6 – 8 pm
Sat	6 – 8 pm

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## Entrées

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- Garlic Bread** *(GFO) (VO)* \$ 9.<sup>90</sup>  
house-made garlic and herb butter atop 100% traditional sourdough bread.
- Arancini** *(VO)* \$ 11.<sup>90</sup>  
served with a spiced tomato relish & house made garlic aioli.
- Asparagus Fries** *(VO)* \$ 11.<sup>90</sup>  
Crumbed asparagus spears with a chipotle sauce.
- Pumpkin Bruschetta** *(VO) (GFO)* \$ 12.<sup>90</sup>  
roasted pumpkin with house made basil pesto, crumbled feta cheese and a balsamic glaze
- Salt & Pepper Calamari** \$ 12.<sup>90</sup>  
served with a house made garlic aioli sauce.
- Trio Drips** *(VO)* \$ 13.<sup>90</sup>  
mixed trio dips, Turkish bread fingers, and olives
- Yakitori** \$ 13.<sup>90</sup>  
Char grilled Chicken skewers in a Japanese marinade with grilled bok choy

# Mains

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## Caesar Salad (GFO) (VO) \$15.90

cos lettuce, croutons, crispy bacon, shaved parmesan cheese, a soft-boiled egg & a house made Caesar dressing

with Chicken *add \$6.00*

with Smoked Salmon *add \$6.00*

## Vege Burger (GFO) (VO) \$20.90

a garden vegetable burger patty with beetroot, hummus, roasted mushroom, haloumi cheese and mixed leaves on a toasted brioche bun. Served with steakhouse chips

## Southern Fried Chicken Burger \$20.90

Southern spiced crispy chicken breast with bacon, lettuce, pickles, and cheddar cheese on a brioche bun. Served with steakhouse chips

## 5 Spice Spork Belly (GFO) \$27.90

caramelized fennel and apple salad, dressed with a blood orange reduction and roasted cocktail potatoes.

## Salmon Fillet (GFO) \$28.90

sweet potato puree and pancetta wrapped broccolini, topped with a lemon butter sauce and a sweet potato crisps.

## Scotch Fillet Steak \$37.00

hasselback potatoes, roasted seasonal vegetables and a red wine jus.

## Pasta & Risotto

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*Choice of either pasta or risotto rice*

with Chicken

*add \$6.00*

- Carbonara *(GFO)* \$21.<sup>00</sup>  
onions, bacon & garlic a white wine  
cream sauce.
- Sweet Chilli Capsicum *(GFO)* \$23.<sup>00</sup>  
Char grilled capsicum, mushrooms  
and cherry tomatoes in a sweet  
chilli and cream sauce.
- Pumpkin, Feta and Spinach *(GFO) (VO)* \$23.<sup>00</sup>  
sweet roasted pumpkin, spinach  
leaves, feta cheese and onion in a  
cream sauce.
- Chilli Crab *(GFO)* \$25.<sup>90</sup>  
crab claw meat with fresh chilli,  
rocket, garlic and a lemon and olive  
oil sauce.

## Desserts

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*Gluten free desserts available,  
please ask the waitstaff*

- Coconut and Citrus Cheese Cake \$11.<sup>90</sup>  
Baked cheese cake with citrus and  
toasted coconut flavors, with a  
berry coulis.
- Apple and Rhubarb Crumble \$12.<sup>90</sup>  
A deconstructed take on the  
traditional apple and rhubarb  
crumble. Served with ice cream
- Vanilla Panna Cotta *(GFO)* \$14.<sup>90</sup>  
Traditional Vanilla panna cotta  
served with fresh seasonal berries  
and a raspberry coulis.

## Drinks

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Soft Drink		\$3.50
Coke, Diet Coke, Coke Zero, Sunkist, Lemonade or Solo		
Juices		\$4.90
Apple or Orange		
Sparkling Water		\$4.00
Tonic, Soda or Mineral		
Kombucha		\$6.00
Raspberry Lime, Passionfruit Lemonade or Ginger Lemon		
Barista Made Dukes Coffee	Cup	\$3.80
	Mug	\$4.60
	Snug Mug	\$5.60

## Beers & Ciders

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Asahi Super Dry	\$7.50
Carlton Draught	\$6.50
Carlton Dry	\$7.00
Coopers Pale Ale	\$7.00
Coopers Session Ale	\$7.50
Corona	\$7.00
Great Northern	\$6.50
Somersby Pear Cider	\$7.00

*Spirits available please ask the bar staff*

*For Wines, please refer to the wine list*



Thanks for visiting us!

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