



The Avenue Inn

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

Entrées

- Garlic Bread** *(GFO) (VO)* \$ 9.90
house-made garlic and herb butter atop 100% traditional sourdough bread.
- Arancini** *(VO)* \$ 11.90
served with a spiced tomato relish & house made garlic aioli.
- Asparagus Fries** *(VO)* \$ 11.90
Crumbed asparagus spears with a chipotle sauce.
- Pumpkin Bruschetta** *(VO) (GFO)* \$ 12.90
roasted pumpkin with house made basil pesto, crumbled feta cheese and a balsamic glaze
- Salt & Pepper Calamari** \$ 12.90
served with a house made garlic aioli sauce.
- Trio Drips** *(VO)* \$ 13.90
mixed trio dips, Turkish bread fingers, and olives
- Yakitori** \$ 13.90
Char grilled Chicken skewers in a Japanese marinade with grilled bok choy

Mains

- 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*
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- 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
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- 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
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- 5 Spice Spork Belly** *(GFO)* \$27.⁹⁰
caramelized fennel and apple salad, dressed with a blood orange reduction and roasted cocktail potatoes.
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- Salmon Fillet** *(GFO)* \$28.⁹⁰
sweet potato puree and pancetta wrapped broccolini, topped with a lemon butter sauce and a sweet potato crisps.
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- Scotch Fillet Steak** \$37.⁰⁰
hasselback potatoes, roasted seasonal vegetables and a red wine jus.

Pasta & Risotto

Choice of either pasta or risotto rice

with Chicken

add \$6.00

- Carbonara *(GFO)* \$21.⁰⁰
onions, bacon & garlic a white wine
cream sauce.
- Sweet Chilli Capsicum *(GFO)* \$23.⁰⁰
Char grilled capsicum, mushrooms
and cherry tomatoes in a sweet
chilli and cream sauce.
- Pumpkin, Feta and Spinach *(GFO) (VO)* \$23.⁰⁰
sweet roasted pumpkin, spinach
leaves, feta cheese and onion in a
cream sauce.
- Chilli Crab *(GFO)* \$25.⁹⁰
crab claw meat with fresh chilli,
rocket, garlic and a lemon and olive
oil sauce.

Desserts

*Gluten free desserts available,
please ask the waitstaff*

- Coconut and Citrus Cheese Cake \$11.⁹⁰
Baked cheese cake with citrus and
toasted coconut flavors, with a
berry coulis.
- Apple and Rhubarb Crumble \$12.⁹⁰
A deconstructed take on the
traditional apple and rhubarb
crumble. Served with ice cream
- Vanilla Panna Cotta *(GFO)* \$14.⁹⁰
Traditional Vanilla panna cotta
served with fresh seasonal berries
and a raspberry coulis.

Drinks

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

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



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