



The Avenue Inn

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

Entrées & Small Plates

Garlic Bread <i>(GFO) (VO)</i>	\$ 8. ⁹⁰
house-made garlic and herb butter atop 100% traditional sourdough bread	
Prawn Twisters	\$9. ⁹⁰
seasoned prawns served in crispy filo with an aioli sauce	
Arancini <i>(VO)</i>	\$10. ⁹⁰
served with a spiced tomato relish & aioli	
Zucchini & Carrot Fritters <i>(VO)</i>	\$10. ⁹⁰
spiced with cumin and served with dukkah & tzatziki	
Salt & Pepper Calamari	\$10. ⁹⁰
served with an aioli sauce	
Grilled Haloumi <i>(VO)</i>	\$10. ⁹⁰
served with rocket & a honey glaze	
Tempura Cauliflower <i>(VO)</i>	\$10. ⁹⁰
lightly fried tempura coated cauliflower florets served with tzatziki.	
Mezze Dips Plate <i>(VO)</i>	\$16. ⁹⁰
mixed trio dips, Turkish bread fingers, olives, and roasted vegetables.	

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*

Southern Fried Chicken Burger \$20.⁹⁰

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

Vege Burger *(GFO) (VO)* \$20.⁹⁰

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

Vegetable Tagine *(GFO)* \$21.⁹⁰

served on a bed of basmati and topped with dukkah chickpeas and minted Greek yoghurt

5 Spice Pork Belly *(GFO)* \$24.⁹⁰

with a pea puree, roasted baby carrots and a cider jus

Salmon Fillet *(GFO)* \$25.⁹⁰

with a wild rice and pumpkin pilaf and served with a lemon hollandaise sauce.

Scotch Fillet Steak *(GFO)* \$33.⁰⁰

Served with a cauliflower and potato gratin, long green beans and a creamy mushroom sauce.

Pasta & Risotto

Choice of either pasta or risotto rice

with Chicken

add \$6.00

Carbonara \$21.⁰⁰

onions, bacon & garlic with spaghetti in a white wine cream sauce.

Chicken and Sun-Dried Tomato \$23.⁰⁰

onion, sun-dried tomato slices, roasted capsicum and a pinch of chilli, served in a Rosé sauce.

Pumpkin, Feta and Spinach *(GFO) (VO)* \$23.⁰⁰

sweet roasted pumpkin, spinach leaves, feta cheese and Spanish onion risotto in a cream sauce

Puttanesca \$23.⁰⁰

A traditional Italian pasta with olives, anchovies, chilli, tomatoes, parsley, and capers. Served in a light extra virgin olive oil sauce.

Desserts

*Gluten free desserts available,
please ask the waitstaff*

Apple and Rhubarb Crumble \$12.⁹⁰

served with ice cream

Vanilla Rice Pudding and Poached Pear *(VO)* \$12.⁹⁰

House made vanilla bean rice pudding with a sparkling white wine poached pear and sticky reduction.

Italian Dessert Plate \$16.⁹⁰

house made tiramisu and an affogato.

Drinks

Soft Drink		\$3. ⁵⁰
Coke, Diet Coke, Coke Zero, Sunkist, Lemonade or Solo		
Juices		\$4. ⁰⁰
Apple, Orange or Pineapple		
Sparkling Water		\$4. ⁰⁰
Tonic, Soda or Mineral		
Kombucha		\$6. ⁰⁰
Raspberry Lime, Passionfruit Lemonade or Ginger Lemon		
Barista Made Coffee	Cup	\$3. ⁷⁰
	Mug	\$4. ⁵⁰
	Snug Mug	\$5. ⁵⁰

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