

465
THE AVENUE
BAR & KITCHEN

GRAZING BOARDS

TRIO OF HOUSEMADE DIPS <i>toasted ciabatta.</i> VEGAN + *GF	\$28	\$45
CHEESE BOARD <i>lavosh, crostini, quince paste.</i> V + *GF	\$40	\$80
CHARCUTERIE BOARD <i>cold cuts, olives, pesto, crostini & dipping bread.</i> *GF	\$45	\$90
SYDNEY ROCK OYSTERS <i>24 pieces flying fish roe, ginger dressing.</i> GF + DF		\$110
SYDNEY ROCK OYSTERS <i>24 pieces baked w hoi-sin béchamel sauce, mozzarella cheese.</i>		\$125
PAN SEARED ROE-ON SCALLOPS <i>24 pieces XO butter sauce.</i>		\$149
SMOKED SALMON <i>guacamole, black sesame wafer.</i> DF		\$119



GRAZING STATIONS

small (10-15ppl) or large (20-25ppl).

CHEESE <i>lavosh, crostini, quince paste.</i> V *GF	\$300	\$500
CHARCUTERIE <i>cold cuts, olives, pesto, crostini & dipping bread.</i> *GF	\$300	\$500



COLD PLATTERS

20 pieces.

GOATS CHEESE BITE <i>semi dried tomato, basil, onion, cucumber on gluten free cracker.</i> V + GF	\$69
CRISPY PANIPURI <i>mild lentil curry.</i> VEGAN	\$59
SLOW COOKED PORK <i>cranberry relish, crispy turkish bread.</i> DF	\$69
BLACK SESAME TUNA SASHIMI <i>soy glaze, kewpie mayo, flying fish roe.</i> GF + DF	\$95
PRAWN SALAD <i>baby capers, onion, dill, tomato, wasabi mayo on herb crostini.</i> DF	\$75
CHICKPEA & TOFU CAKE <i>caramelized onion, tahini + black sesame cream.</i> VEGAN + GF	\$65
SMOKED CHICKEN <i>fresh mango salsa, tortilla crisp.</i> DF	\$69

all final bills for functions & events bookings will include a 5% discretionary service charge. all card payments will incur a 1.5% surcharge.

V = vegetarian DF = dairy free GF = gluten free * = on request

all menu items are prepared & cooked in a kitchen which also prepares menu items containing gluten, dairy & other allergens.

HOT PLATTERS

20 pieces.

CHORIZO CROQUETTES <i>garlic + cheese sauce.</i>	\$82
VEGAN PUMPKIN ARANCINI <i>vegan aioli.</i> VEGAN + GF	\$72
PANFRIED PRAWN <i>sweet potato skordalia, fresh herb oil.</i> GF + DF	\$89
BEETROOT & GREEN PEA FRITTER <i>vegan cashew cream.</i> VEGAN + GF	\$69
PORK MEATBALL <i>tomato relish.</i> GF + DF	\$59
VEGAN EMPANADA <i>corn relish.</i> VEGAN	\$65
SICHUAN CHICKEN SKEWERS <i>chimichurri.</i> GF	\$95

SUBSTANTIAL CANAPÉS



per item.

FISH & CHIPS <i>beer battered new zealand hoki & chips w aioli.</i>	\$11
MINI PULLED PORK SLIDER <i>swiss cheese, cabbage salad, bbq aioli.</i>	\$10
KATSU CHICKEN & RICE <i>panko crumbed chicken breast, sweet soy, kewpie mayo, peanuts, shallots, chilli.</i>	\$11
VEGAN GNOCCHI <i>black sesame + tahini cream, cherry tomatoes, charred broccolini, toasted pine nuts.</i> VEGAN + GF	\$10
+ <i>truffle oil & parmesan cheese.</i> per serve	\$1



DESSERT CANAPÉS

20 pieces.

CHEESCAKE PILLOWS <i>apple relish.</i>	\$65
BAMBINO GELATO CONES <i>mini gelato cones, assorted flavours.</i>	\$65
CHOCOLATE PANNA COTTA <i>blueberry compote, strawberry.</i> GF	\$79
TIRAMISU <i>fresh berries.</i>	\$89

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