



# THE AVENUE

BAR & KITCHEN



## SEASONAL CREATIONS

**HOOKED ON A FILLING \$21**  
*browned butter fat-washed silver agave, house-made hot apple pie syrup, lemon.*

**PROFESSOR PLUM \$22**  
*plum-infused bourbon, frangelico, house-made plum syrup, lemon, aquafaba, bourbon + plum sugar.*

**THE NOTORIOUS F.I.G. \$22**  
*fig-infused white rum, house-made fig + toasted coconut syrup, orange, toasted coconut.*

**MON CHERI RUBIS \$22**  
*gin, disaronno, house-made rhubarb + cherry syrup, lemon, aquafaba, rhubarb.*

## CLASSY CLASSICS

**SANGRIA JUG \$30**  
*red or rose. w vodka, juice, lemonade, fresh fruit.*

**MARGARITA fr \$22**  
*agave spirit of your choice, triple sec, lime juice, agave.*

**MOJITO fr \$21**  
*rum of your choice, lime, mint, sugar, soda.*

**NEGRONI fr \$19**  
*gin of your choice, campari, red vermouth.*

**OLD FASHIONED fr \$19**  
*whisky of your choice, angostura bitters, sugar.*

**SOURS fr \$19**  
*whisky or gin of your choice or amaretto, lemon, angostura bitters, aquafaba, sugar.*

**MARTINI fr \$19**  
*gin or vodka of your choice, white vermouth.*

## TRIED & TRUE

**LYCHEE MARTINI \$20**  
*vodka, lychee, elderflower liqueur, grapefruit bitters.*

**FRENCH BUTTERFLY \$20**  
*butterscotch schnapps, house-made vanilla vodka, lemon, ginger beer.*

**ESPRESSO MARTINI \$20**  
*fresh espresso, house-made vanilla vodka, kahlua.*

## FIZZY FUN



**RHU-BARB-IE FIZZ \$13**  
*spritzer w white rum, soju citron, green apple liqueur, rhubarb + cherry syrup, soda.*

**CUCUMBER FIZZ \$15**  
*spritzer w cucumber-infused gin, lime juice, sugar, soda.*

**465 CLASSIC \$13**  
*bellini w aperol, lillet blanc, sugar, grapefruit bitters, bubbles.*

**465 PASSION \$13**  
*bellini w passionfruit pulp, orgeat, grapefruit bitters, bubbles.*

## MOCKTAILS

**NOT HOT APPLE PIE \$12**  
*hot apple pie syrup, apple, lemon, soda.*

**PRETTY PLUMP \$12**  
*plum syrup, orange, lemon, soda.*

**RUBY TUESDAY \$12**  
*rhubarb + cherry syrup, cranberry, lemon, soda.*

468

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## ON TAP

STONE & WOOD:  
PACIFIC ALE **\$12**  
*4.4% byron bay, NSW*

YOUNG HENRYS:  
NEWTOWNER **\$12**  
*4.8% pale ale marrickville, NSW*

YOUNG HENRYS:  
HAZY PALE ALE **\$12**  
*5.2% hazy pale ale marrickville, NSW*

RECKLESS: BX **\$10**  
*4.7% lager bathurst, NSW*

SAPPORO: PREMIUM **\$14**  
*5% pilsner style lager orig. from japan*

## LIGHT, MID & ZERO



HEAPS NORMAL:  
QUIET XPA **\$12**  
*full-flavoured XPA; >0.5%  
kingston, ACT*

CARLTON: ZERO **\$8**  
*real beer taste; zero alcohol; 0%  
melbourne, VIC*

JAMES BOAGS: LIGHT **\$11**  
*easy drinking; thirst quencher; 2.5 %  
launceston, TAS*

YOUNG HENRYS:  
THE STAYER **\$11**  
*stone fruit; slightly bitter finish; 3.5%  
alexandria, NSW*



## LAGER

CORONA **\$11**  
*pale lager; 4.5% originating from mexico*

JAMES BOAGS: PREMIUM **\$12**  
*lager; 4.6% launceston, TAS*



## NOT BEER

YOUNG HENRYS:  
CLOUDY APPLE CIDER **\$12**  
*no added sugar; 4.6% marrickville, NSW*

FELLR: WATERMELON  
SELTZER **\$12**  
*gluten free & vegan; 4% sydney, NSW*

LITTLE DRAGON:  
GINGER BEER **\$11**  
*alcoholic; 4% byron bay, NSW*

## ALE & DARK

YULLIS BREWS: AMANDA  
MANDARIN IPA **\$15**  
*american style; staff favourite; 6.7%  
alexandria, NSW*

BALTER: XPA **\$14**  
*tropical; floral; fully hopped; 5%  
currumbin, QLD*

40/20: XPA **\$10**  
*refreshing; full strength; 4.8% manly, NSW*

4 PINES: KOLSCH **\$13**  
*fresh; malty; hints of honeysuckle; 4.6%  
manly, NSW*

4 PINES: NITRO STOUT **\$13**  
*first beer in space; 5.1% manly, NSW*

SAPPORO:  
PREMIUM BLACK **\$21**  
*dark lager; bold; smooth; 650ml; 5%  
orig. from japan*



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## FIZZ



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CHALK HILL <i>sparkling</i> <i>south australia</i>	\$9	\$14	\$40
COPPABELLA <i>prosecco</i> <i>tumbarumba, new south wales</i>	\$13	\$15	\$60
NOVA VITA 'FIREBIRD' <i>sparkling pinot noir chardonnay</i> <i>adelaide hills, south australia</i> VEGAN ORGANIC SUSTAINABLE			\$62
DE PERRIERE <i>blanc de blanc</i> <i>burgundy, france</i>			\$57
MUMM NV <i>cordon rouge brut</i> <i>champagne, france</i>			\$120
LAURENT PERRIER <i>la cuvee</i> <i>tours sur marne, france</i>			\$145

## PINK



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LA TONNELLE <i>rosé</i> 2022 <i>provence, france</i>			\$53
VINACEOUS 'CRAFTED BY HAND' <i>rosé</i> 2022 <i>margaret river, western australia</i> VEGAN LO-FI SUSTAINABLE	\$12	\$16	\$59
PORT PHILLIP ESTATE <i>salasso rosé</i> 2021 <i>mornington peninsula, victoria</i> VEGAN			\$65
NOVA VITA 'FIREBIRD' <i>pinot rosé</i> 2023 <i>adelaide hills, south australia</i> VEGAN ORGANIC SUSTAINABLE			\$59

465

# THE AVENUE

BAR & KITCHEN

## WHITE



<b>MILSON ESTATE</b> <i>semillon</i> <b>2022</b> <i>hunter valley, new south wales</i> <b>LIMITED RELEASE</b>	<b>\$12</b>	<b>\$16</b>	<b>\$60</b>
<b>ASTROLABE</b> <i>sec chenin blanc</i> <b>2022</b> <i>marlborough, new zealand</i> <b>VEGAN SUSTAINABLE ORGANIC</b>	<b>\$14</b>	<b>\$17</b>	<b>\$69</b>
<b>SCORPIUS</b> <i>sauvignon blanc</i> <b>2023</b> <i>marlborough, new zealand</i> <b>VEGAN SUSTAINABLE</b>	<b>\$12</b>	<b>\$16</b>	<b>\$60</b>
<b>CHURTON</b> <i>sauvignon blanc</i> <b>2022</b> <i>marlborough, new zealand</i> <b>ORGANIC</b>			<b>\$82</b>
<b>LINO RAMBLE</b> <i>pinot grigio</i> <b>2023</b> <i>mclaren vale, south australia</i> <b>VEGAN BIODYNAMIC</b>	<b>\$13</b>	<b>\$17</b>	<b>\$63</b>
<b>NOVA VITA 'FIREBIRD'</b> <i>pinot gris</i> <b>2023</b> <i>adelaide hills, south australia</i> <b>VEGAN ORGANIC SUSTAINABLE</b>			<b>\$59</b>
<b>CHARD FARM</b> <i>pinot gris</i> <b>2022</b> <i>central otago, new zealand</i> <b>VEGAN SUSTAINABLE</b>	<b>\$15</b>	<b>\$19</b>	<b>\$74</b>
<b>TEUSNER 'EMPRESS'</b> <i>riesling</i> <b>2023</b> <i>eden valley, south australia</i> <b>VEGAN SUSTAINABLE</b>	<b>\$14</b>	<b>\$18</b>	<b>\$67</b>
<b>GUSTAVE LORENTZ 'RESERVE'</b> <i>riesling</i> <b>2021</b> <i>alsace, france</i> <b>SUSTAINABLE</b>			<b>\$82</b>
<b>MILSON ESTATE</b> <i>chardonnay</i> <b>2022</b> <i>hunter valley, new south wales</i>	<b>\$12</b>	<b>\$16</b>	<b>\$60</b>
<b>PARINGA ESTATE 'PENINSULA'</b> <i>chardonnay</i> <b>2022</b> <i>mornington peninsula, victoria</i>			<b>\$75</b>
<b>CREAMERY</b> <i>chardonnay</i> <b>2021</b> <i>california, united states</i>			<b>\$82</b>
<b>VINDEN ESTATE 'SOMERSET VINEYARD'</b> <i>chardonnay</i> <b>2023</b> <i>hunter valley, new south wales</i>			<b>\$95</b>

465

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## RED



<p><b>HOWARD PARK 'FLINT ROCK' pinot noir 2022</b>  <i>great southern, western australia SUSTAINABLE</i></p>	<p><b>\$13    \$17    \$61</b></p>
<p><b>DELIVERANCE pinot noir 2022</b>  <i>north canterbury, new zealand VEGAN SUSTAINABLE</i></p>	<p><b>\$81</b></p>
<p><b>PARINGA ESTATE 'CORONELLA' pinot noir 2022</b>  <i>mornington peninsula, victoria</i></p>	<p><b>\$74</b></p>
<p><b>PAXTON 'QUEEN OF THE HIVE' 2021</b>  <i>shiraz + tempranillo + grenache + mataro</i>  <i>mclaren vale, south australia VEGAN ORGANIC BIODYNAMIC</i></p>	<p><b>\$12    \$16    \$59</b></p>
<p><b>VINACEOUS 'VOODOO MOON' malbec 2021</b>  <i>margaret river, western australia</i></p>	<p><b>\$55</b></p>
<p><b>MOPPITY cabernet sauvignon 2021</b>  <i>hilltops, new south wales</i></p>	<p><b>\$15    \$19    \$72</b></p>
<p><b>GEOFF MERRILL 'G &amp; W' cabernet sauvignon 2014/15</b>  <i>mclaren vale, south australia VEGAN</i></p>	<p><b>\$72</b></p>
<p><b>MILSON ESTATE shiraz 2021</b>  <i>hunter valley, new south wales</i></p>	<p><b>\$57</b></p>
<p><b>VIN DE SOIF syrah 2021 *</b>  <i>heathcote, victoria ORGANIC VEGAN SUSTAINABLE *ask for it chilled!</i></p>	<p><b>\$63</b></p>
<p><b>NOVA VITA 'REDBIRD' shiraz 2019</b>  <i>adelaide hills, south australia VEGAN ORGANIC SUSTAINABLE</i></p>	<p><b>\$12    \$16    \$60</b></p>
<p><b>VINDEN ESTATE 'BASKET PRESS' shiraz 2022</b>  <i>hunter valley, new south wales</i></p>	<p><b>\$72</b></p>
<p><b>PAXTON 'QUANDONG FARM' shiraz 2022</b>  <i>mclaren vale, south australia VEGAN ORGANIC BIODYNAMIC</i></p>	<p><b>\$18    \$22    \$85</b></p>
<p><b>HOWARD PARK 'SCOTSDALE' shiraz 2018</b>  <i>great southern, western australia SUSTAINABLE</i></p>	<p><b>\$85</b></p>



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## VODKA

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CASA <i>melbourne, VIC</i>	<b>\$10</b>
BELVEDERE <i>poland</i>	<b>\$14</b>
GREY GOOSE <i>france</i>	<b>\$14</b>
TITO'S <i>america</i>	<b>\$12</b>
MANLY SPIRITS CO	
MARINE BOTANICAL	<b>\$11</b>
<i>manly, NSW</i>	

## GIN

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CASA DRY <i>melbourne, VIC</i>	<b>\$10</b>
POOR TOMS <i>marrickville, NSW</i>	<b>\$12</b>
INK GIN <i>north tumbulgum, NSW</i>	<b>\$14</b>
MONKEY 47 <i>germany</i>	<b>\$16</b>
BOMBAY <i>england</i>	<b>\$11</b>
TANQUERAY <i>england</i>	<b>\$12</b>
TANQUERAY TEN <i>england</i>	<b>\$14</b>
HENDRICKS <i>scotland</i>	<b>\$14</b>
ROKU <i>japan</i>	<b>\$14</b>

## TEQUILA / AGAVE

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CASA SILVER AGAVE	<b>\$10</b>
<i>melbourne, VIC</i>	
HERRADURA SILVER	<b>\$14</b>
HERRADURA REPOSADO	<b>\$16</b>
HERRADURA ANEJO	<b>\$18</b>
ESPOLON BLANCO	<b>\$11</b>
ESPOLON REPOSADO	<b>\$12</b>
400 CONEJOS MEZCAL	
JOVEN	<b>\$13</b>

## RUM

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BATI WHITE <i>fiji</i>	<b>\$10</b>
BATI DARK <i>fiji</i>	<b>\$10</b>
BACARDI <i>puerto rico</i>	<b>\$11</b>
SAILOR JERRYS	<b>\$12</b>
<i>U.S. virgin islands</i>	
KRAKEN <i>trinidad &amp; tobago</i>	<b>\$12</b>
HAVANA CLUB ANEJO	<b>\$11</b>
ESPECIAL <i>cuba</i>	
ZACAPA 23 <i>guatemala</i>	<b>\$17</b>
APPLETON ESTATE <i>jamaica</i>	<b>\$10</b>
GOSLINGS BLACK SEAL	<b>\$11</b>
<i>bermuda</i>	

## WHISKY

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AMBER LANE DESTINY	<b>\$24</b>
<i>single malt; yarramalong valley, NSW</i>	
CANADIAN CLUB	<b>\$11</b>
<i>blended, canada</i>	
FIREBALL CINNAMON	<b>\$11</b>
<i>blended, canada</i>	

## SCOTCH WHISKY

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TEACHERS <i>blended</i>	<b>\$10</b>
GLENFIDDICH 12	<b>\$15</b>
<i>single malt</i>	
GLENFIDDICH 18	<b>\$25</b>
<i>single malt</i>	
GLENFIDDICH 21	<b>\$47</b>
<i>single malt</i>	
LAPHROIG 10 <i>single malt</i>	<b>\$15</b>
CHIVAS REGAL 12	<b>\$12</b>
<i>blended</i>	
MONKEY SHOULDER	<b>\$12</b>
<i>blended</i>	
ABERLOUR A'BUNADH	<b>\$17</b>
12 <i>single malt</i>	

## IRISH WHISKEY

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JAMESON <i>blended</i>	<b>\$12</b>
THE IRISHMAN <i>single malt</i>	<b>\$15</b>
RED BREAST 12	<b>\$22</b>
<i>single pot still</i>	

## BOURBON WHISKEY

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CASA <i>melbourne, VIC</i>	<b>\$10</b>
MAKERS MARK <i>blended</i>	<b>\$11</b>
JIM BEAM <i>blended</i>	<b>\$11</b>
WOODFORD RESERVE	<b>\$12</b>
<i>blended</i>	
JACK DANIELS <i>blended</i>	<b>\$11</b>

## RYE WHISKEY

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JIM BEAM RYE <i>blended</i>	<b>\$11</b>
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# THE AVENUE

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## AVENUE HOUR

monday – friday  
4 pm – 6 pm

### LOCAL SCHOONERS **\$9**

STONE & WOOD:  
PACIFIC ALE  
4.4% byron bay, NSW

YOUNG HENRYS:  
NEWTOWNER  
4.8% pale ale marrickville, NSW

YOUNG HENRYS:  
HAZY PALE ALE  
5.2% hazy pale ale marrickville, NSW

RECKLESS: BX  
4.7% lager bathurst, NSW

### SANGRIA JUG **\$20**

*red or rose.*  
*w vodka, juice, lemonade, fresh fruit.*

### HOUSE SPIRITS **\$8**

CASA  
*vodka; melbourne, VIC*  
CASA DRY  
*gin; melbourne, VIC*  
CASA SILVER  
*agave spirit; melbourne, VIC*  
BATI WHITE / DARK  
*rum, fiji*  
TEACHERS  
*blended scotch whisky, scotland*  
CASA  
*bourbon; melbourne, VIC*

### WINE BY THE GLASS

*standard / large*  
**\$10 / \$14**

COPPABELLA  
*prosecco; tumbarumba, NSW*

VINACEOUS  
'CRAFTED BY HAND'  
*rosé; margaret river, WA*

MILSON ESTATE  
*semillon; hunter valley, NSW*

ASTROLABE  
*sec chenin blanc; marlborough, NZ*

SCORPIUS  
*sauvignon blanc; marlborough, NZ*

LINO RAMBLE  
*pinot grigio; mclaren vale, SA*

TEUSNER 'EMPRESS'  
*riesling; eden valley, SA*

MILSON ESTATE  
*chardonnay; hunter valley, NSW*

HOWARD PARK  
'FLINT ROCK'  
*pinot noir; great southern, WA*

PAXTON  
'QUEEN OF THE HIVE'  
*shiraz + tempranillo + grenache + mataro  
mclaren vale, SA*

NOVA VITA 'REDBIRD'  
*shiraz; adelaide hills, SA*