

SHARES



CHARCUTERIE PLATE \$39
*serrano, chorizo picante (pork salami), salchichón (pork salami), roasted olives, vegan pesto, crostini, panini. DF + GF**

CHEESE BOARD
*cheese selection w lavosh, crostini, water crackers, quince paste, sultanas. GF**
ONE pc \$14 TWO pcs \$22 THREE pcs \$33

HOUSE BREAD \$13
grilled panini, roasted olives, vegan pesto, balsamic + olive oil. VEGAN

STARTERS



EDAMAME \$10
warm w sea salt. VEGAN + GF

GRILLED HALLOUMI \$21
watercress, roasted beetroot, vegan pesto. V + GF

CRISPY SQUID \$18
mild chilli sauce, pickled cucumber, charred lemon. DF

WILD MUSHROOM TORTELLINI \$19
spiced ricotta, pepper sauce, pistachio ash. V

BLACK GARLIC BUTTER KING PRAWNS \$27
rocket, chimichurri, crispy eggplant. GF

ITALIAN TOMATO ARANCINI \$18
smoked tomato vegan aioli, watercress salad. VEGAN + GF

BEETROOT & VODKA CURED SALMON \$25
*crystallised beetroot, orange gel, black sesame wafer. DF + GF**

THE AVENUE

BAR & KITCHEN

MAINS

220G EYE FILLET \$46
duck fat potatoes, field mushroom, creamy black pepper sauce. GF

+ small glass of *nova vita redbird shiraz.* \$57

LAMB RUMP \$45
pan fried mushrooms, baby eggplant, creamy paprika sauce, watercress, red onion & orange salad.

MARKET FISH \$39
roasted pumpkin, coconut & sashimi togarashi puree, steamed gai lam, pickled mustard seeds, black sesame wafer. GF + DF

VEGAN GNOCCHI \$29
green peas, button mushrooms, spinach, cherry tomatoes, pine nuts, cashew cream sauce. VEGAN + GF

SQUID INK SPAGHETTI \$33
prawn cutlets, vegan pesto. DF

+ truffle oil, parmesan cheese, house made chilli oil. **\$1:50 each**

KATSU CHICKEN \$26
panko crumbed chicken breast, peanuts, shallots, chilli, kewpie mayo, sweet soy, cabbage salad, sesame dressing.

FISH & CHIPS \$28
beer battered hoki fillet, aioli, lemon, rocket.

ANGUS BEEF BURGER \$26
caramelised onion, beetroot, swiss cheese, tomato, rocket, aioli. served w chips.



SALADS

PUMPKIN SALAD \$23
*roast pumpkin, cherry tomatoes, mesclun, vegan pesto, feta cheese, macadamia nuts. GF + V + VEGAN**

BLACK RICE SALAD \$22
*black rice, avocado, cherry tomato, capsicum, olives, cucumber, corn, mint, honey + yoghurt dressing. GF + V + VEGAN**

ADD-ONS
*arancini \$8 poached chicken \$9
bbq prawns \$10 grilled haloumi \$9
smoked salmon \$9*



SIDES

SWEET POTATO FRIES \$14
sea salt, aioli. V
+ truffle oil & parmesan cheese. \$3

STEAMED GREENS \$12
seasonal greens, olive oil & balsamic. VEGAN + GF

BEER BATTERED CHIPS \$11
sea salt, aioli. V

SUBSTITUTIONS*
chips, salad, steamed greens, sweet potato fries \$3 each

* when applicable ONE substitution will replace ONE listed menu ingredient.

V - vegetarian VEGAN - vegan
GF - gluten free DF - dairy free * - on request

NO SPLIT BILLS SURCHARGE
sorry, we are unable to split bills. 1.5% for all card transactions.

AVENUE HOUR

monday – friday
4 – 6 pm

\$8 HOUSE SPIRITS

\$9 LOCAL SCHOONERS *

\$10 STANDARD WINES *

\$14 LARGE WINES *

\$20 SANGRIA JUGS

* limited selection

SWEET TREATS



CHOCOLATE PANNA COTTA **\$12**
mixed berry compote, chocolate wafer. **GF***

KEY LIME TART **\$13**
lime + coconut caviar, whipped cream,
air dried raspberries.

GOURMET ICE CREAM
please ask for today's selection.

ONE scoop **\$6** TWO scoops **\$9**
THREE scoops **\$12**

AVENUE AFFOGATO **\$11**
vanilla ice cream, single O espresso.

BY THE GLASS



CHALK HILL <i>sparkling</i> SA	\$9 / \$12
COPPABELLA <i>prosecco</i> tumberumba, NSW	\$13 / \$15
VINACEOUS 'CRAFTED BY HAND' <i>rosé</i> margaret river, WA VEGAN LO-FI SUSTAINABLE	\$12 / \$16
SCORPIUS <i>sauvignon blanc</i> VEGAN SUSTAINABLE	\$12 / \$16
ASTROLABE <i>sec chenin blanc</i> marlborough, NZ VEGAN SUSTAINABLE ORGANIC	\$14 / \$17
LINO RAMBLE <i>pinot grigio</i> mclaren vale, SA VEGAN BIODYNAMIC	\$13 / \$17
CHARD FARM <i>pinot gris</i> central otago, NZ SUSTAINABLE VEGAN	\$15 / \$19
TEUSNER 'EMPRESS' <i>riesling</i> eden valley, SA VEGAN SUSTAINABLE	\$14 / \$18
MILSON ESTATE <i>chardonnay</i> hunter valley, NSW	\$12 / \$16
MILSON ESTATE <i>semillon</i> hunter valley, NSW	\$12 / \$16
HOWARD PARK 'FLINT ROCK' <i>pinot noir</i> great southern, WA	\$13 / \$17
PAXTON 'QUEEN OF THE HIVE' <i>shiraz, grenache, tempranillio, mataro</i> mclaren vale, SA VEGAN ORGANIC BIODYNAMIC	\$12 / \$16
MOPPITY <i>cabernet sauvignon</i> hilltops, NSW	\$15 / \$19
NOVA VITA 'REDBIRD' <i>shiraz</i> adelaide hills, SA VEGAN ORGANIC SUSTAINABLE	\$12 / \$16
PAXTON 'QUANDONG FARM' <i>shiraz</i> mclaren vale, SA VEGAN ORGANIC BIODYNAMIC	\$18 / \$22

ON TAP

SAPPORO <i>premium 5%</i> originating from japan	\$14
YOUNG HENRYS <i>newtowner 4.8%</i> marrickville, NSW	\$11
YOUNG HENRYS <i>hazy pale ale 5.2%</i> marrickville, NSW	\$12
STONE & WOOD <i>pacific ale 4.4%</i> byron bay, NSW	\$11
RECKLESS BX <i>lager 4.7%</i> bathurst, NSW	\$10

DIETARY REQUIREMENTS?

our menu items contain allergens and are prepared in a kitchen that handles nuts, seafood, gluten and dairy. all reasonable efforts are taken to accommodate dietary needs, however, we cannot guarantee that our food will be allergen free.

ADDITIONAL CHARGES
may apply for substitutions to listed menu items.