



to share or enjoy on your own

grilled tuscan turkish bread w the choice of house made garlic or herb butter 6.9

chunky brushetta on ciabatta toast, topped w persian fetta & balsamic reduction 11.9

trio of dips- fresh made gourmet taste sensations served w lightly toasted turkish bread 10.9

avenue platter- s & p calamari, divine prawns, spring rolls, pita bread, hummus marinated vegetables 17.9

jalapeno poppers it's the perfect storm of textures & flavours, the fiery pepper w the soothing cream cheese filling + salsa 7.9

salt & pepper calamari delicately fried then tossed lightly in spices to balance the tang and the bite then add lime aioli to allow these succulent twisters to dance on your taste buds. entrée 14.9 main 25.9

vegetarian spring rolls an accompaniment of vegetables w a sweet chili + soy dipping sauce 8.9

asian duck plum spring rolls complimented w a hoisin cashew nut dipping sauce 12.9

divine prawns – marinated & delicately wrapped in fluffy pastry served w a lime aioli + sweet chili sauce 12.9

potato wedges chunky cut spiced + sour cream + sweet chili 8.9

buffalo chicken wings w garlic rub, marinated in a unique style sauce, served w a blue cheese dressing 10.9

garlic prawns pan seared, finished in a marlborough sauvignon blanc entrée 17.9
creamy sauce served with coconut rice main 29.9

specialty oysters

naked - with fresh lemon 6 @ 13.9 - 12 @ 26.9

tropical - mango, red onion and coriander salsa splashed with a raspberry vinegar 6 @ 15.9 - 12 @ 29.9

caesar – vodka, clamato juice, celery salt 6 @ 21.9 - 12 @ 39.9

kilpatrick – avenue style, sliced bacon and served w house made smoky bbq topping 6 @ 14.9 - 12 @ 28.9

mornay - a duo blend of cheese sauce 6 @ 14.9 - 12 @ 28.9

lunch time delights (Only Available before 5 pm)

moroccan chicken wrap an array of tomato, cucumber & red onion in a semi dried tomato tortilla wrap then drizzled with an irresistible ranch style dressing 13.9

chicken tenderloins on toasted ciabatta w a taste explosion of sweet onion chili jam served w salad 13.9

black angus steak sandwich tender rib fillet w tomato, lettuce, chili jam onions on door stop toasted bread & beer battered onion rings 15.9

chicken avocado & bacon on turkish, succulent chicken lettuce, tomato, avocado + beer battered chips 15.9

wagyu beef burger-100% northern tablelands wagyu beef, w caramelised onions, tomato, mixed leaf lettuce, Tasmanian brie, home-made mayonnaise & beer battered onion rings 15.9

nachos beef or vegetarian - be tempted with a little mexican fiesta of - prime beef mince, corn chips, salsa, frijoles, guacamole & sour cream 14.9 add bacon, cheese, beetroot, onions 3.0 jalapenos 3.5

chubby clubby - poached chicken, avocado, smoked bacon, cranberry sauce, cheddar cheese, tomato, lettuce + beer battered chips 16.9

the recovery breakfast - bacon, chipolata sausages, eggs, tomato, hash brown, beer battered onion rings, w toast 14.9



salads

thai beef salad - a fresh and funky stylish combination of bean sprouts, red onion, cucumber, tomato, mixed leaves & coriander topped with marinated beef strips. 18.9

shrimp and mango salad - fresh baby shrimp nestled amongst mixed greens, red onions, coriander, dill and balanced delightfully with an orange mayonnaise 20.9

warm pesto chicken & pumpkin salad - a delectably fancy combination of roasted pumpkin red onion semi-dried tomato with crisp pancetta crisps, persian feta mixed leaves topped with pesto chicken 19.9

mains

barramundi wild caught grilled to perfection & topped w a mouth watering lemon caper herb sauce and enjoy w the accompanied garden salad & beer battered chips 28.9

market fresh fish of the day w seasonal accompaniments waiter will advise on today's catch 28.9

cape grim rump steak 300g found in north west corner of tasmania, renowned for its exceptional

clean air, environment in a wilderness heritage area to produce australia's most pristine quality beef

served with a salad + beer battered onion rings 27.9

op rib 400g on the bone is hand selected british bred cattle, MSA graded to ensure maximum quality, served with creamy mash potato, and asparagus 33.9

eye fillet pacific bred cattle, grass fed, high marble finished on grain w a baby spinach salad + beer

battered chips 29.9

chicken sea-nitzel the avenue's famous dish, a crumbed chicken breast topped w field ripened avocado + our creamy garlic prawns 25.9

chicken parmigiana so famous it now has its own

facebook, with plenty of friends. See what there all raving about 21.9

marinara with fresh australian seafood+ scallops + tiger prawns + bugs

that are beached as bro, around pasta infused w chili, garlic, olive oil + pernod 28.9

chicken mischievous that oozes all the guilty pleasures, a chicken breast filled w avocado, camembert cheese & topped w a creamy garlic sauce 28.9

kangaroo fillets cooked medium rare & superbly matched w kumara puree, a petit beetroot, walnut &

orange salad & a red wine jus 27.9

pork ribs an avenue favourite, be tempted once and you will be hooked, our unique bbq rib sauce holds

all the secrets, served w beer battered chips 21.9

cheese platter- 2 cheeses, lavish crisps, strawberries, sweet dukkah & balsamic 19.9

a bit on the side

sauce it up 3.0

beer battered chips w aioli 6.9
wine jus

seasonal vegetables 6.5

mushroom red

jalapeno's 3.5
diane

wild rocket & parmesan w balsamic 6.5

pepper gravy

beer battered onion rings 5.5
& prawns 5.5

dijon creamed potato mash 4.5

surf w garlic cream

under 12 kids menu with a free soft drink & nipper's activity pack

spaghetti - made Nona's way with flavour, fun and love 8.5

fish & chips - lightly crumbed (perfect for the fussiest junior diner!) 8.5

nuggets - everyone loves them! 8.5

*all prices include gst**

one bill per table