

THE AVENUE

BAR & KITCHEN

Nibbles.

Warm Salted Edamame:	\$6
Marinated Olives: garlic/ chilli/ lemon	\$8
Sweet Potato Fries: pickled ginger + wasabi mayo	\$11
Beer Battered Chips: sea salt/ aioli	\$9.5
+add truffle oil & parmesan cheese \$2	

Boards.

Bread:	\$9
warm ciabatta/ pesto/ hummus	
Olives + Feta:	\$12
house marinated olives/ persian feta/ crostini	
Charcuterie:	\$28
prosciutto/ duck + brandy pate/ smoked pulled pork/ fuet anis (pork + fennel salami)/ pickles / crostini/ ciabatta	
Vegie:	\$24
mushroom + truffle oil arancini/ haloumi/ pickled eggplant/ cumin carrots/ mushroom/ cherry tomato/ pesto/ crostini	

Starters & Shares.

Mushroom + Truffle Oil Arancini:	\$15
aioli	
Lamb Kofta:	\$17
vegetable salsa/ israeli cous cous/ mint + harissa yoghurt	
BBQ Za'atar Spiced Chicken Tenderloin:	\$17
slaw/ yuzu + soy dressing	
Salt + Pepper Squid:	\$16
lemon/ pickled ginger + wasabi mayo	
Grilled Haloumi:	\$17
Beetroot hommus/ cumin carrots/ dukkah	
Baked Prawns + Chorizo:	\$19
peas/ tomato + chilli relish/ in cast iron pan	

Mains.

Scotch Fillet:	\$34
270gm/ potato gratin/ grilled mushroom/ jus	
Lamb Rump:	\$30
240gm/ herb + lemon marinade/ cumin carrots/ israeli cous cous/ vegetable salsa/ mint + harissa yoghurt	
Market Fish:	\$30
seasonal garnish	
Katsu Chicken:	\$20
panko crumbed/ chicken breast/ shallot/ peanut/chilli/ cabbage salad	
Fish + Chips:	\$20
new zealand hoki fillet/ beer batter/ green goddess mayo/ lemon	
Pan Fried Potato Gnocchi:	\$26
green peas/ dukkah/ pesto/ white wine/ persian feta	
+  cajun chicken \$5 +  prawns \$6	

SPECIALS

SCOTCH + SHIRAZ. \$40

Scotch Fillet 270gm/ potato gratin/ grilled mushroom + jus. served with Maxwell Silver Hammer Shiraz

Ask us about daily specials and today's Market Fish

BOOK NOW!

Melbourne Cup 2016

Tickets \$99 (Bookings are essential and include)
+ Complimentary Bubbles 11.30am – 12.30pm ONLY
+ 3 Premium Beverages + Delicious 3 Course Set Menu



Salads + Leafy Bits.

Asian Noodle: \$19

bean shoots/ crushed peanuts/ mesclun & slaw/ mint/ coriander/ yuzu dressing

Gypsy: \$19

avocado/ pickled eggplant/ cabbage & rocket/ cherry tomato/ roasted mushies/ aioli

Cous Cous & Asparagus: \$19

vegetable salsa/ cherry tomatoes/ mesclun/ persian feta/ almonds/ lemon dressing

Add Protein.

+  cajun chicken \$5 +  prawns \$6
+  grilled haloumi \$4

On The Wild Side.

Sweet Potato Fries: pickled ginger & wasabi mayo \$11

Steamed Greens: lemon dressing \$9

Rocket + Persian Feta Salad: \$9

Beer Battered Chips: sea salt/ aioli \$9

+add truffle oil & parmesan cheese \$2

PLEASE TURN OVER FOR

+ Sweet Treats

+ MORE Tucker: mid-day morsels

+ Tasty Tipples: wine + tap beer

Please No Split Bills.

1% Surcharge For All Card Transactions.

Dietary requirements? Please let us know.
We can also help with recommendations to suit your dietary needs.

THE AVENUE

BAR & KITCHEN



Between The Bread /Lunch Only.

Za'atar Chicken Burger \$19

chicken tenderloin/ avo/ tomato/ bacon/
rocket/ aioli/ w chips

Classic Aussie Beef Burger: \$19

housemade beef patty/ bacon/ beetroot/
pineapple/ cheese/ tomato/ mayo w chips

Porktastic Pork Roll: \$20

smoked pulled pork/ salami/ swiss/ pickles/
slaw/ aioli w chips

Sweet Treats.

Sticky Date Pudding: \$12

butterscotch sauce/ vanilla ice cream

Strawberry Smash: \$14

smashed meringue/ strawberry ice cream/
fresh strawberries/ chocolate ganache

Gourmet Ice-Cream & Sorbet:

ask us for today's selection

+ One Scoop \$5 +Two Scoops \$8

+Three Scoops \$11



Say Cheese.

Cheese Board:

ask us for today's
selection w lavosh/
crostini/ quince paste

ONE Cheese \$12
TWO Cheese \$20
THREE Cheese \$28

Baked Brie 150gms

Barossa Valley Cheese
Co - triple cream brie.
Baked w lemon thyme
& garlic oil. Served w
crostini & sourdough
\$22

Now Pouring
On Tap.

Young Henry's \$9
Natural Lager

Stone & Wood \$9
Pacific Ale

James Squire \$9
One Fifty Lashes
Pale Ale

Little Creatures \$9
Pale Ale

Bakalar Lager \$9
Original Czech Beer - 500mls

Asahi \$10
Premium Draught

Ask For Our Full Wine List
Cocktail + Beer List



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Card Transactions.
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Fizz.

Chalk Hill/ Sparkling

Deutz/ Cuvee

Villa Jolanda/ Prosecco

Mumm Cordon Rouge/ Brut

White.

Stoneleigh 'Latitude'/ Sauvignon Blanc

Longview 'whippet'/ Sauvignon Blanc

Neudorf/ Sauvignon Blanc

Madfish/ Sauvignon Blanc Semillon

Tuesner 'The Empress'/ Riesling

Villa Sandi/ Pinot Grigio

Yealands Estate/ Pinot Gris

Printhie 'MR'/ Chardonnay

Geoff Merrill/ Reserve Chardonnay

Port Phillip Estate/ Chardonnay

Bimbadgen/ Reserve Chardonnay

Pink.

Bouchard Aine & Fils/ Rose

Galli Estate/ Nebbiolo Rose

Red.

Howard Park 'Flint Rock'/ Pinot Noir

Delamare Vineyards 'Naissante'/ Pinot Noir

Neudorf 'Toms Block'/ Pinot Noir

Vinaceous 'Voodoo Moon'/ Malbec

Flor Del Montgo/ ORGANIC Tempranillo

Tuesner 'Joshua'/ Grenache Mataro Shiraz

Maxwell 'Silver Hammer'/ Shiraz

Paxton 'Jones Block'/ Shiraz

Madfish/ Cabernet Merlot

Geoff Merrill 'G & W'/ Cabernet Sauvignon

Majella/ Cabernet Sauvignon

South Australia \$8 \$36

Marlborough/ NZ \$10 \$48

Veneto/ Italy \$11 \$53

Champagne/ France \$20 \$99

Marlborough/ NZ \$9 \$42

Adelaide Hills/ SA \$10.5 \$50

Nelson/ NZ \$60

Margaret River/ WA \$9 \$45

Eden Valley/ SA \$10 \$50

Veneto/ Italy \$10 \$49

Marlborough/ NZ \$11 \$52

Orange/ NSW \$10 \$48

McLaren Vale/ SA \$65

Mornington Peninsula/ VIC \$80

Hunter Valley / NSW \$95

Burgundy/ France \$38

Heathcote/ VIC \$10 \$50

Great Southern/ WA \$11 \$55

Pipers Brook/ Tasmania \$64

Nelson/ New Zealand \$89

Margaret River/ WA \$12 \$55

Catalunya/ Spain \$9.5 \$45

Barossa Valley/ SA \$13 \$59

McLaren Vale/ SA \$10 \$45

McLaren Vale/ SA \$79

Margaret River/ WA \$9 \$45

McLaren Vale/ SA \$12 \$58

Coonawarra/ SA \$83