

TWO COURSE

\$45

*Choice of one starter & main | Add dessert \$14
With a complimentary glass of selected beer or wine*

STARTERS

CHEF'S SOUP OF THE DAY

Warm crusty bread, *Server to advise daily selection*

'18 HOUR' PORK BELLY

Cointreau braised cabbage, kohlrabi & granny smith remoulade *gf*

MAIN

SASSAFRAS FREE RANGE CHICKEN BREAST

Pomme dauphinoise & sauce bordelaise

TRADITIONAL BRAISED LAMB SHANKS

Seasonal root vegetables & crushed baby potatoes *gf*

FINISH WITH A SWEET *for* \$14

WARM DARK CHOCOLATE FONDANT

Hokey pokey, soil, raspberry framboise gel & sorbet *veg*

LIME & LEMON TART

Frangelico marinated strawberries & meringue *veg*

Please advise your waiter of any dietary requirements

*gf - gluten free | v - vegan | veg - vegetarian | df - dairy free | ** - option available*

BEVERAGE SELECTION

We offer an extensive beer, wine & cocktail list if you would like any additional beverages, please see your server

BEER

JAMES BOAGS RANGE

Brewed from the pure waters in Tasmania, originating from Launceston.
Boags Draught – Tap Beer | Boags Premium Light - Bottled

WINE

MORGAN'S BAY RANGE

Chardonnay | Cabernet Merlot Sauvignon Blanc | Shiraz Cabernet
Sparkling Cuvee



A V E N U E
restaurant & lobby bar

Please advise your waiter of any dietary requirements

*gf – gluten free | v – vegan | veg – vegetarian | df – dairy free | ** – option available*