

DINNER MENU

SERVED DAILY 18:00 - 21:30



ENTREE

Star Anise Scented Fennel Soup

Served with warm bread *gf v*

16.0

'18 Hour' Pork Belly

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

20.0

Sichuan Pepper Marinated Aubergine

Buckwheat tabbouleh, pomegranate & honey *gf v*

18.0

Truffled Mushroom Arancini

Confit butternut puree, arugula & pepita *veg*

18.0

Salt & Pepper Calamari

Pickled daikon slaw & herbs, nuoc mam *df*

20.0

Tarkine Fresh Oysters

Plucked from the waters of Tasmania's rugged North West Coast

Half	Full
27.0	54.0

| Natural with mignonette, ponzu & lemon wedges *gf df*

| Baked 'kilpatrick' with bacon *gf df*

FROM THE GRILL

All served with chickpea panisse, seasonal leaf salad & your choice of sauce

Ras el Hanout & Nigella Seed Dusted Cauliflower *gf v*

29.0

Brined & Slow Cooked Marion Bay Chicken Maryland *gf df*

32.0

Marion Bay Chicken Breast Supreme *gf df*

32.0

Scottsdale Pork Chop *gf df*

Tasmanian - 350gr

39.0

Market Fish of the Day *gf df*

Your friendly host will advise - 180gr

42.0

Cape Grim Beef Porterhouse *gf df*

Tasmanian - 250gr

45.0

Cape Grim Beef Rump *gf v*

Tasmanian - 350gr

45.0



| Café De Paris Butter *gf*

| Salsa Chimichurri *gf v*

| Red Wine Jus *gf df*

| Sauce Béarnaise *gf*

| Grain Mustard & Cider *gf*



MAINS

Prawn Linguini

Chilli & saffron butter, grana padano gremolata

40.0

Cinnamon Scented Chickpea Masala

Fragrant rice, raita, papadum *gf v*

29.0

SIDES

Beer Battered 'Bad Boy' Chips

Tomato sauce *veg df*

10.0

Confit Portobellos

Garlic & thyme *v gf*

12.0

Asian Greens

Shoyu, ginger & sesame seeds *v gf*

12.0

Caesar Salad

Baby cos, croutons, bacon, grana padano & soft-boiled egg

10.0

Roasted Sweet Potato

Peanut, mint & coriander *v gf*

10.0



DESSERT

Seasonal Melons & Berries

Market selection *v gf*

14.0

Anvers Signature Dark Chocolate Tart

Raspberry sorbet & citrus essence *veg*

18.0

Lime Cheesecake

Strawberry & black pepper coulis, puffed wild rice *veg*

16.0

Coconut Milk 'Pannacotta'

Star anise spiced melons, pineapple sorbet *v gf*

16.0

Trio of Van Diemen's Land Creamery

Ice cream, sorbet & seasonal berries *veg gf*

14.0

CHEESE

Tasmanian Cheese Platter

Server to advise daily selection

26.0

3 seasonally selected local cheeses (30g each)

Served with dried fruits, nuts, quince & crisp bread *veg*



LIQUID DESSERTS

Not A Toblerone

Hellfire Vodka, Baileys, Honey & Kahlua

This dessert-like cocktail, loudly sings a velvety smooth chocolate & coffee tone

20.0

Jungle Bird

Kraken Rum, Dash Bitters, Pineapple & Lime

Originating from Malaysia in the 70's, the tropical rum cocktail is fiendishly aromatic, delivering a delicious & deep flavour

18.0

Hellfire Espresso Martini

Hellfire Vodka, Crème De Café & Baileys

For the coffee lover, this rich & creamy cocktail is perfect for when you need a caffeine fix

18.0

Midori Fusion

Midori, Malibu, Pineapple & Coconut

Topped with a touch of cream, bright-tropical flavours come together in a chilled glass, for this too-easy to drink cocktail

18.0

French Martini

Chambord, Grey Goose Vodka & Pineapple

Not actually a "martini" in traditional terms, this phenomenal libation is loved around the world

18.0

Classic Mojito

Bacardi, Mint, Soda & Lime

Originating in Cuba, this classic cocktail provides a refreshing crisp palate, great for a wake me up or wind down in the afternoon

18.0

Long Island Iced Tea

Bacardi, Hellfire Vodka, Tequila, Triple Sec, Gin, Cola & Lemon

Resembling a summer iced tea, the unique combination of flavours tastes just like cola & orange, delivering a nostalgically smooth finish

22.0

The Tasman Peninsula

McHenry Dry Gin, Cranberry & Lime

Made with Tasmania's famous McHenry Dry Gin, cranberry & lime, this fruity & refreshing cocktail delivers an outstanding balance of flavours, perfect any time of the day

18.0

AVENUE RESTAURANT

We embrace the best of Tasmania's seasonal & local ingredients to create inspired dishes from all around the world.

BREAKFAST

DAILY 06:30 - 10:30

ALL DAY DINING

DAILY 11:00 - 21:30

DINNER

DAILY 18:00 - 21:30

