

DINNER

SERVED DAILY 18:00 – 21:30

A la carte

A
AVENUE

ENTREE

Chef's Soup of The Day

Served with warm bread *v*

16.0

Ginger Spiced Sweet Potato Rissoles

Coconut yoghurt labneh, quinoa & crisps *gf v*

19.0

'18 Hour' Scottsdale Pork Belly

Cointreau braised red cabbage, granny smith remoulade & cider gastrique *gf*

21.0

Pressed Lamb Shoulder

Pickled young beets with sunflower seed 'risotto' *gf*

21.0

Poached Prawns

Bitter leaf salad, mango, chilli & aigre-doux *gf df*

23.0

Tarkine Fresh Oysters

Freshly shucked & served

Half

Full

| Natural with lemon wedges *gf df*

27.0

54.0

| Baked 'kilpatrick' with bacon *gf df*

28.0

56.0

| Grilled with 'nduja butter' *gf*

28.0

56.0

FROM THE GRILL

All grill items served a petit seasonal leaf salad, potato galette & your choice of a sauce

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

32.0

Brined & Slow Cooked Chicken Maryland *gf df*

32.0

Chicken Breast Supreme *gf df*

32.0

Slow Cooked Scottsdale Pork Cutlet *gf df*

39.0

Tasmanian – 250gr

Market Fish of the Day *gf df*

49.0

Your friendly host will advise - 180gr

Tasmanian Cape Grim Beef Rump *gf df*

49.0

Tasmanian – 350gr

Tasmanian Cape Grim Beef Porterhouse *gf df*

51.0

Tasmanian – 250gr

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| 'Nduja & parsley butter *gf*

| Salsa romesco *gf v*

| Bordelaise sauce *gf df*

| Sauce béarnaise

| Green peppercorn sauce *gf*

A
AVENUE
RESTAURANT & BAR

MAINS

Mussaman Beef Curry

Fragrant jasmine rice, lightly pickled spanish onion salad *gf df*

32.0

Berebere Spiced Pumpkin

Freekeh, puffed seeds, nuts & romesco *v*

32.0

SIDES

Beer Battered 'Bad Boy' Chips

Tomato sauce *veg df*

10.0

Roast Potatoes

Confit garlic & thyme, cumin salt *v gf*

10.0

Asian Greens

Shoyu, ginger & sesame seeds *v gf*

12.0

Panzanella Salad

Heirloom tomatoes croutons & cucumber *v*

12.0

Charred Zucchini

Tahini & preserved lemon yoghurt, dukkah *v gf*

12.0

DESSERT

Seasonal Melons & Berries *v gf*

14.0

Trio of Van Diemen's Land Creamery

Ice cream, sorbets & fruit crisps *veg gf*

14.0

Anvers Signature White Chocolate Cheese Cake

Raspberries, citrus salad *veg*

16.0

Palm Sugar & Cardamom Crème Brulee

Almond biscotti & strawberry compote *veg*

16.0

Coconut Milk 'Pannacotta'

Star anise spiced melons & pineapple sorbet *v gf*

16.0

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*