

# DINNER MENU SERVED DAILY 18:00 – 22:00



## STARTERS

<b>SOUP OF THE DAY</b> Crusty bread <i>Server to advise daily selection</i>	<b>16.0</b>
<b>YOUNG BEET &amp; CHEVRE</b> Quinoa, puffed seeds & cabernet sauvignon dressing <i>gf **</i>	<b>16.0</b>
<b>SHOYU &amp; GINGER MARINATED BEEF</b> Asian herbs, slaw, daikon & sesame <i>gf df **</i>	<b>20.0</b>
<b>GRAND CAESAR SALAD</b> Baby cos leaves, bacon, parmesan shavings anchovy, soft boiled egg & croutons <i>**</i> Add grilled sassafras chicken tenderloin   5.0	<b>22.0</b>
<b>VODKA &amp; JUNIPER BERRY CURED SALMON</b> Pickled fennel, Tasmanian shima wasabi, tobiko & citrus <i>gf df **</i>	<b>24.0</b>
<b>'18 HOUR' PORK BELLY</b> Cointreau braised cabbage, kohlrabi & granny smith remoulade <i>gf</i>	<b>20.0</b>
<b>TARKINE FRESH OYSTERS</b> <i>Plucked from the waters of Tasmania's rugged North West Coast</i>	<b>HALF FULL</b> <b>21.0 40.0</b>
Natural <i>gf df</i>	
Mignonette, ponzu & lemon wedges <i>gf df</i>	
Kilpatrick with bacon <i>gf</i>	

## FROM THE GRILL

*All served with dauphinoise potatoes, seasonal vegetables & your choice of sauce *gf**

<b>SASSAFRAS FREE RANGE CHICKEN BREAST</b> <i>Tasmanian – 250gr</i>	<b>32.0</b>
<b>GRASS FED PORTERHOUSE</b> <i>Tasmanian prime beef – 250gr</i>	<b>36.0</b>
<b>GRASS FED RUMP</b> <i>Tasmanian prime beef – 350gr</i>	<b>38.0</b>
<b>MARKET FISH OF THE DAY</b> <i>Your friendly waiter will advise - 200gr</i>	<b>38.0</b>



Café De Paris Butter <i>gf</i>	Sauce Bearnaise <i>gf</i>
Green Peppercorn <i>gf df</i>	Sauce Bordelaise <i>df</i>



Please advise your waiter of any dietary requirements  
*gf – gluten free | v – vegan | veg – vegetarian | df – dairy free | \*\* – option available*

**AVENUE**  
restaurant & lobby bar



## MAIN

<b>THE GRAND CLUB SANDWICH</b> Double decker sandwich, grilled chicken tenderloin, fried egg, bacon, aioli, sliced cheddar & chips	18.0
<b>BLACK ANGUS BEEF BURGER</b> Tasmanian black angus beef, brioche bun, pickles, bacon, fried egg, beetroot, sliced cheddar & chips	22.0
<b>TASMANIAN BOAGS BATTERED FISH</b> Boags beer battered fish, baby caper tartare sauce, lemon wedges, petit salad & chips <i>df</i>	30.0
<b>BUTTER CHICKEN</b> <i>Suresh's signature butter chicken gf</i> Fragrant basmati rice, cumin & cucumber raita & poppadums	30.0
<b>SUMAC DUSTED ROAST CROWN PUMPKIN</b> Baby spinach, cumin & coconut lentils <i>veg df v</i>	30.0
<b>SLOW COOKED BEEF CHEEKS</b> Caramelised shallots, roasted parsnips <i>gf</i> & crushed potatoes	34.0
<b>RED WINE BRAISED TASMANIAN LAMB SHANKS</b> Winter vegetables & crushed new season potatoes <i>gf</i>	34.0

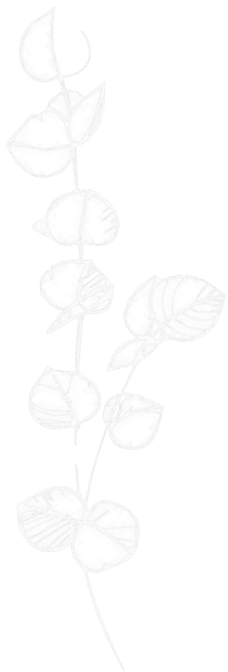
## SIDES

<b>BEER BATTERED 'BAD BOY' CHIPS</b> Tomato sauce <i>v</i>	9.0
<b>BROCOLLI &amp; BEURRE NOISSETTE</b> Almonds & pangritata <i>gf veg</i>	9.0
<b>TEMPURA ONION RINGS</b> Aioli <i>veg</i>	9.0
<b>CAESER SALAD</b> Baby cos, croutons, bacon, parmesan & soft-boiled egg <i>**</i>	9.0
<b>ROASTED ROOT VEGETABLES</b> Maple & mustard <i>veg df v</i>	9.0

## TWO COURSE MENU \$45.0

| Please see your server for today's menu

Enjoy one starter & main with complimentary glass of selected beer or wine



Please advise your waiter of any dietary requirements

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



## DESSERT

<b>SEASONAL FRUITS &amp; BERRIES</b> Market selection <i>veg</i>	<b>14.0</b>
<b>KAFFIR LIME PANNACOTTA</b> Star anise spiced melons & sorbet <i>gf veg</i>	<b>16.0</b>
<b>LIME &amp; LEMON TART</b> Frangelico marinated strawberries & meringue <i>veg</i>	<b>16.0</b>
<b>WARM DARK CHOCOLATE FONDANT</b> Hokey pokey, soil, raspberry framboise gel & sorbet <i>veg</i>	<b>16.0</b>

## CHEESE

<b>TASMANIAN CHEESE PLATTER</b> <i>Server to advise daily selection</i> Handpicked selection of three Seasonal Tasmanian cheeses (30g each)  <i>Served with dried stone fruits &amp; crisp breads veg</i>	<b>25.0</b>
--	-------------



### AVENUE RESTAURANT

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

**BREAKFAST**  
Daily 06.30- 10.30

**ALL DAY DINING**  
Daily - 11:00 – 22:00

**DINNER**  
Daily 18:00 – 22:00

**HIGH TEA**  
Daily 14:00 – 16:00



Please advise your waiter of any dietary requirements  
*gf – gluten free | v – vegan | veg – vegetarian | df – dairy free | \*\* – option available*

**AVENUE**  
restaurant & lobby bar