AVENUE
restaurant & lobby bar

Entrée

House-made sourdough 12
freshly baked, sliced & served with meander valley salted butter
& coaldale walnut dukkah

Soup 16
vegetable & rice wine broth with house-made momo dumplings (3)

Tomato & chevre tart 16
served with a petite fennel & radish salad, reduced balsamic glaze
& spiced pumpkin seed

Light Selection

Poutine
crisp seasoned fries, bacon, thyme infused bocconcini & gravy 14

Gourmet toasted sandwich 16
house-made sourdough lightly toasted with baked turkey, bruny island brie,
cranberry relish & served with a fennel & radish salad & chips

Tasmanian black angus beef burger 21
brioche bun, smoked cheddar, bacon, egg, beetroot, onion rings & served with
garden salad & battered wedges

Main Course

Boags beer battered tasmanian flake *small serve* 24
served with garden salad, chips, tartare & lemon cheeks *full serve* 34

Cape grim porterhouse - *320g – marble score +5* 36
served with lyonnaise potato, buttered dutch carrots & french green beans
& confit trussed heirloom tomatoes & pinot noir jus

Vegetarian Gluten Free Dairy Free Vegan

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Sides

all 9

Tempura onion rings with smoked pimento aioli

Buttered greens with steamed broccoli, zucchini & beans

Fennel & radish salad with arugala, paragon oil & white balsamic

Dessert

all 12.5

Orange & almond cake with citrus marmalade & cream

Black forest cake with sour cherry compote

Vanilla slice with berry coulis

Strawberry cheesecake tart served with macerated strawberry

Share Platter

Tasmanian cheese plate *(for 2)* 28

robur farm 'capredda'- *cheddar style semi-hard cheese, hand crafted using goats milk & matured for several months to create a smooth mellow flavor*

king island roaring forties blue – *full flavoured with a sweet, slightly nutty character*

seal bay triple cream brie – *extra rich & buttery soft white cheese with the aroma of sweet jersey cream. named after the king island bay where a colony of seals were found in the 1800's*

served with dried stone fruits & toasted nut loaf

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Around the state on a plate

"every ingredient that has been used to prepare this meal and presented to you on this plate, is proudly grown, harvested and processed here in tasmania"

set two (2) course	58
wine match with each course (100ml per serve)	74

Entrée

Cured macquarie harbour salmon

served with pickled shima wasabi stems, wasabi mayonnaise & salmon roe & citrus, lemongrass & saltbush salad

wine match - **Devils corner riesling** *a fresh, crisp cool-climate wine with zesty citrus*

Main Course

Cape grim porterhouse - 320g – *marble score +5*

served with lyonnaise potato, buttered dutch carrots & french green beans
& confit trussed heirloom tomatoes finished with a native pepper berry jus

wine match - **Devils corner resolution pinot noir** *a full bodied style of pinot noir, showing blackberry, sour cherry and hints of cedar*

Salmon from macquarie harbour
Shima wasabi from smithton
Lemongrass from spreyton herb farm
Citrus from tamar valley
Saltbush from east coast
Olive oil from cradle coast
Salt from st helens

Porterhouse from cape grim
Potatoes from scottsdale
Carrots & beans from forth
Heirloom tomato from tamar valley, east coast or huon valley
Pepper berry from the central plateau
Devils corner from tamar valley