## THE AVENUE

ENTRÉE

GRILLED HALLOUMI
watercress, roasted beetroot, vegan pesto. $\mathbf{V}+\mathbf{G F}$

MOROCCAN CHICKEN KOFTA tomato kasundi, confit cherry tomatoes, smoked lemon + thyme salt. $\mathbf{D F}+\mathbf{G F}$

CRIS P Y S Q U I D
mild chilli sauce, pickled cucumber, charred lemon. DF
TOFU + CHICKPEA FALAFEL
sweet + tangy sauce, confit cherry tomato. VEGAN + GF
BLACK GARLIC BUTTER KING PRAWNS rocket, chimichurri, crispy eggplant. GF

M A I N<br>200 G EYE FILLET<br>duck fat potatoes, field mushroom, creamy black pepper sauce. GF<br>MARKET FISH<br>creamed corn sauce, steamed broccoli, chimichurri, charred lime. GF<br>VEGAN GNOCCHI<br>green peas, button mushrooms, spinach, cherry tomatoes, pine nuts, cashew cream sauce. VEGAN + GF<br>SLOW BRAISED ASIAN PORK NECK sweet \& sour cabbage, soy glaze, apple salsa, sweet potato puree. DF<br>S Q UID INK SPAGHETTI<br>prawn cutlets, vegan pesto. DF

## D E S S E R T

CHEESE FOR ONE
triple cream brie w lavosh \& quince paste. $\mathbf{V}+{ }^{*} \mathbf{G F}$
FLOURLESS ORANGE \&
CHOCOLATE CAKE
bourbon butterscotch sauce, vanilla ice cream. GF
KEY LIME TART
lime + coconut caviar, whipped cream,
freeze dried raspberries.

TWO COURSES
\$65

THREE COURSES $\$ \mathbf{8 0}$

GROUPS OF 20
OR MORE:
please select:
three entrées, three mains \& three desserts to be served on an alternate basis.

GROUPS OF 20
OR LESS:
please order off this menu on the day of your visit.

## ALL MAINS

will be served with beer battered chips \& side salads for the table.

ALL EYE FILLETS
will be served medium rare.

DIETARY
REQUIREMENTS
please let us know in advance of any special requirements amongst guests.

## A D D ITIONAL CHARGES

will apply should specialty тепи items be required on the day of your event without prior notice.

V-vegetarian
$\mathbf{G F}$ - gluten free
VEGAN - vegan DF - dairy free * - on request
all menu items are prepared \& cooked in a kitchen which also prepares menu items containing gluten, dairy \& other allergens.

