

465

# THE AVENUE

BAR & KITCHEN

## ENTRÉE

GRILLED HALLOUMI  
*watercress, roasted beetroot, vegan pesto. V + GF*

WILD MUSHROOM TORTELLINI  
*spiced ricotta, pepper sauce, pistachio ash. V*

CRISPY SQUID  
*mild chilli sauce, pickled cucumber, charred lemon. DF*

ITALIAN TOMATO ARANCINI  
*smoked tomato vegan aioli, watercress salad. VEGAN + GF*

BLACK GARLIC BUTTER KING PRAWNS  
*rocket, chimichurri, crispy eggplant. GF*

## MAIN

200G EYE FILLET  
*duck fat potatoes, field mushroom, creamy black pepper sauce. GF*

MARKET FISH  
*roasted pumpkin, coconut & sashimi togarashi puree, steamed gai lam,  
pickled mustard seeds, black sesame cracker GF + DF*

VEGAN GNOCCHI  
*green peas, button mushrooms, spinach, cherry tomatoes, pine nuts,  
cashew cream sauce. VEGAN + GF*

LAMB RUMP  
*pan fried mushrooms, baby eggplant, creamy paprika sauce, watercress,  
red onion & orange salad. GF*

SQUID INK SPAGHETTI  
*prawn cutlets, vegan pesto. DF*

## DESSERT

CHEESE FOR ONE  
*triple cream brie w lavosh & quince paste. V + \*GF*

CHOCOLATE PANNA COTTA  
*mixed berry compote, chocolate wafer. \*GF*

KEY LIME TART  
*lime + coconut caviar, whipped cream,  
freeze dried raspberries.*

TWO COURSES \$65

THREE COURSES \$80

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.*

ADDITIONAL CHARGES

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

V - vegetarian  
GF - 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.*

SERVICE CHARGE: all final bills for functions & events will include a 5% discretionary service charge. all card payments will incur a 1.5% surcharge.