



The Avenue Inn

Wed 5:30 – 8:00 pm

Thu 5:30 – 8:00 pm

Fri 5:30 – 8:00 pm

Sat 5:30 – 8:00 pm

Entrées

- Garlic Bread** *(VO)* \$ 9.⁹⁰
House made garlic butter atop
toasted Turkish bread.
- Arancini** *(VO)* \$ 12.⁹⁰
Made in house with roasted
mushroom and sun-dried
tomato and a side of tomato
relish and house made aioli.
- Corn & Zucchini Fritters** \$ 12.⁹⁰
Fluffy Corn & Zucchini Fritters
with a side of house made
pesto mayonnaise.
- Salt & Pepper Calamari** \$ 13.⁹⁰
Crispy salt and lemon pepper
Calamari with a house made
garlic aioli sauce.
- Pumpkin Bruschetta** \$ 13.⁹⁰
Roasted pumpkin, caramelized
onion and creamed feta, atop
toasted Windara Bakery
Sourdough and topped with
sliced pear.
- Croquettes** *(VO)* \$ 13.⁹⁰
Made in house with sweet
potato, lentils, and roasted
carrot with a side of pesto aioli.
- Soft Shell Crab** \$ 13.⁹⁰
Tempura Soft Shell Crab with a
side of sweet coleslaw and
chipotle dipping sauce.

Mains

with Chicken *add \$6.00*

with Smoked Salmon *add \$6.00*

The Avenue Green *(GFO) (VO)* \$17.⁰⁰

Mixed Leaves, julienne carrots, pickled Spanish onion, corn, diced avocado & almond flakes. Dressed with a maple dressing.

Modern Caesar Salad *(GFO) (VO)* \$17.⁰⁰

Baby cos, red oak leaf, grana Padano Parmesan crispy bacon, Turkish garlic crostini, poached eggs, anchovies within a house made Caesar dressing

Southern Fried Chicken Burger \$23.⁰⁰

Southern spiced crispy chicken breast with bacon, lettuce, pickles, & cheddar cheese on a Dutch potato bun. Served with steakhouse chips

Lamb Moussaka \$30.⁰⁰

The Greek version of the lasagne made with eggplant, lamb capsicums and potato. Served with a petit garden salad.

Baked Salmon Fillet *(GFO)* \$30.⁰⁰

Garlic, lemon and ginger baked Salmon fillet with asparagus atop crushed chart potatoes and buttered bok choy.

Morrocan Chicken \$30.⁰⁰

Moroccan spiced chicken Maryland atop a bed of pearl cous cous, roasted pappers and pumpkin. Served with minted yoghurt.

Scotch Fillet Steak *(GFO)* \$40.⁰⁰

300 gm Scotch fillet with horseradish cream, hand cut steak chips with a corn, avocado and cherry tomato salad

Pastas & Risottos

with Chicken

add \$6.00

Carbonara Fettuccini *(GFO)* \$23.00

Classic Carbonara with onion, bacon & garlic within a white wine cream sauce.

(GF option is with risotto rice)

Fettuccini ala Puttanesca *(GFO)* \$24.00

Puttanesca made with black olives, anchovies, capers, garlic, chilli within a Napoli sauce and finished with fresh basil.

(GF option is with risotto rice)

Risotto ala Funghi *(GF) (V)* \$24.00

Risotto ala Funghi made with a mix of portobello, Swiss brown, king oyster and button mushrooms within a cream sauce and finished with chives

Risotto ala Broccoli *(GF) (V)* \$24.00

made with a broccoli florets, asparagus, chilli and garlic within a pesto sauce and finished with extra virgin olive oil

Paella *(GF)* \$39.90

made with prawns, diced chorizo, capsicum, peas, onion, garlic, chilli and tomato within a Napoli sauce.

Sides

Chilli and Almond Beans \$9.⁹⁰

Pan fried beans in chilli oil and tossed with toasted almond flakes.

Cauli Florets and Broccolini \$10.⁹⁰

Tender broccolini and baby cauliflower florets in garlic butter.

Garden Salad \$9.⁹⁰

A small garden salad with tomatoes, cucumber, capsicums and Spanish onion.

Bowl of Chips *(GFO)* \$9.⁹⁰

Bowl of chips; served with aioli.

Bucket of Chips *(GFO)* \$3.⁹⁰

Small bucket of chips as a side serve; served with aioli.

Desserts

Strawberry and Apple Crumble Tart \$12.⁹⁰

House made strawberry compote and stewed apples in a shortbread biscuit base. Served with vanilla bean icecream.

Tiramisu \$12.⁹⁰

The classic Tiramisu, Served with a brandy snap.

Vanilla Panna Cotta *(GFO)* \$14.⁹⁰

The Classic Panna Cotta, served with berry coulis and seasonal berries and flowers.

Drinks

Soft Drink		\$3.50
Coke, Diet Coke, Coke Zero, Sunkist, Lemonade or Solo		
Molony's Soft Drink		\$4.90
Mt gambier Est. 1911 Blue Lake Lemonade, Red Rock, Forest Lime		
Juices		\$4.90
Apple or Orange		
Sparkling Water		\$4.00
Tonic, Soda or Mineral		
Kombucha		\$6.00
Barista Made Dukes Coffee	Cup	\$4.50
	Mug	\$5.00
	Snug Mug	\$5.90

Beers & Ciders

Asahi Super Dry	\$8.00
Carlton Draught	\$8.00
Carlton Dry	\$8.00
Coopers Pale Ale	\$8.00
Coopers Session Ale	\$8.00
Corona	\$8.00
Great Northern	\$8.00
Somersby Pear Cider	\$8.00

Spirits available please ask the bar staff

For Wines, please refer to the wine list



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