



## The Avenue Inn

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Wed 5:30 – 8:00 pm

Thu 5:30 – 8:00 pm

Fri 5:30 – 8:00 pm

Sat 5:30 – 8:00 pm

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## Entrées

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<b>Garlic Bread</b> <i>(VO)</i>	<b>\$ 9.<sup>90</sup></b>
House made garlic butter atop toasted Turkish bread.	
<b>Arancini</b> <i>(VO)</i>	<b>\$ 12.<sup>90</sup></b>
Made in house with roasted mushroom and sun-dried tomato and a side of tomato relish and house made aioli.	
<b>Corn &amp; Zucchini Fritters</b>	<b>\$ 12.<sup>90</sup></b>
Fluffy Corn & Zucchini Fritters with a side of house made pesto mayonnaise.	
<b>Salt &amp; Pepper Calamari</b>	<b>\$ 12.<sup>90</sup></b>
Crispy salt and lemon pepper Calamari with a house made garlic aioli sauce.	
<b>Pumpkin Bruschetta</b>	<b>\$ 13.<sup>90</sup></b>
Roasted pumpkin, caramelized onion and creamed feta, atop toasted Windara Bakery Sourdough and topped with sliced pear.	
<b>Croquettes</b> <i>(VO)</i>	<b>\$ 13.<sup>90</sup></b>
Made in house with sweet potato, lentils, and roasted carrot with a side of pesto aioli.	
<b>Soft Shell Crab</b>	<b>\$ 13.<sup>90</sup></b>
Tempura Soft Shell Crab with a side of sweet coleslaw and chipotle dipping sauce.	

# Mains

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with Chicken *add \$6.00*

with Smoked Salmon *add \$6.00*

## The Avenue Green *(GFO) (VO)* \$16<sup>00</sup>

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

## Modern Caesar Salad *(GFO) (VO)* \$16<sup>00</sup>

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 \$22<sup>00</sup>

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

## Beef Cheek *(GFO)* \$30<sup>00</sup>

slow cooked roast beef cheek with duchess sweet potato, chilli and snake beans.

## Garlic & Lemon Salmon *(GFO)* \$30<sup>00</sup>

Garlic & lemon butter baked Salmon fillet with asparagus atop an Italian potato salad

## Lemongrass Chicken \$29<sup>00</sup>

Chicken Marylands cooked in a Vietnamese lemongrass marinate served with stir-fried Asian vegetables with jasmine rice.

## Scotch Fillet Steak \$40<sup>00</sup>

300 gm Scotch fillet with horseradish cream, Mexican baked chips with a corn, avocado and cherry tomato salad

# Pastas & Risottos

with Chicken

add \$6.00

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|--|---------------------------|
| <b>Carbonara Fettuccini</b> <i>(GFO)</i>   | <b>\$23.<sup>00</sup></b> |
| Classic Carbonara with onion, bacon & garlic within a white wine cream sauce.<br><i>(GF option is with risotto rice)</i>   |                           |
| <b>Fettuccini ala Puttanesca</b> <i>(GFO)</i>  | <b>\$24.<sup>00</sup></b> |
| Puttanesca made with black olives, anchovies, capers, garlic, chilli within a Napoli sauce and finished with fresh basil.<br><i>(GF option is with risotto rice)</i> |                           |
| <b>Risotto ala Fungi</b> <i>(GF) (V)</i>   | <b>\$24.<sup>00</sup></b> |
| Risotto ala Fungi made with a mix of portobello, Swiss brown, king oyster and button mushrooms within a cream sauce and finished with chives                         |                           |
| <b>Risotto ala Broccoli</b> <i>(GF) (V)</i>  | <b>\$24.<sup>00</sup></b> |
| made with a broccoli florets, asparagus, chilli and garlic within a pesto sauce and finished with extra virgin olive oil   |                           |
| <b>Paella</b> <i>(GF)</i>  | <b>\$39.<sup>90</sup></b> |
| made with prawns, diced chorizo, capsicum, peas, onion, garlic, chilli and tomato within a Napoli sauce.   |                           |

# Desserts

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<b>Stickydate Pudding</b>	<b>\$12.<sup>90</sup></b>
Homemade pudding with salted butterscotch sauce. Served with vanilla bean icecream	
<b>Mango &amp; Lime Meringue Tart</b>	<b>\$12.<sup>90</sup></b>
Served with citrus sorbet	
<b>Traditional Tiramisu</b>	<b>\$12.<sup>90</sup></b>
Served brandy snap with citrus sorbet	
<b>Lemon Curd Cheesecake</b> <i>(GFO)</i>	<b>\$12.<sup>90</sup></b>
Homemade cheesecake topped with lemon curd. Served with a raspberry coulis.	
<b>Vanilla Panna Cotta</b> <i>(GFO)</i>	<b>\$14.<sup>90</sup></b>
Traditional Vanilla panna cotta served with fresh seasonal berries & a raspberry coulis.	
<b>Chocolate Avocado</b>	<b>\$16.<sup>90</sup></b>
Looks like an Avocado but tastes nothing like it.	
Crisp chocolate shell with a matcha cream filling and white chocolate seed. With a side of almond biscotti and sweet crumbs.	

## Drinks

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Soft Drink		\$3 <sup>.50</sup>
Coke, Diet Coke, Coke Zero, Sunkist, Lemonade or Solo		
Molony's Soft Drink		\$4 <sup>.90</sup>
Mt gambier Est. 1911 Blue Lake Lemonade, Red Rock, Forest Lime		
Juices		\$4 <sup>.90</sup>
Apple or Orange		
Sparkling Water		\$4 <sup>.00</sup>
Tonic, Soda or Mineral		
Kombucha		\$6 <sup>.00</sup>
Barista Made Dukes Coffee	Cup	\$4 <sup>.50</sup>
	Mug	\$5 <sup>.00</sup>
	Snug Mug	\$5 <sup>.90</sup>

## Beers & Ciders

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Asahi Super Dry		\$8 <sup>.00</sup>
Carlton Draught		\$8 <sup>.00</sup>
Carlton Dry		\$8 <sup>.00</sup>
Coopers Pale Ale		\$8 <sup>.00</sup>
Coopers Session Ale		\$8 <sup>.00</sup>
Corona		\$8 <sup>.00</sup>
Great Northern		\$8 <sup>.00</sup>
Somersby Pear Cider		\$8 <sup>.00</sup>

*Spirits available please ask the bar staff*

*For Wines, please refer to the wine list*



Thanks for visiting us!

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